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NOFA-NH E-Newsletter: September 2022

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Dear Friend of NOFA-NH,

With fall just a few days away, many of us are enjoying the crisper weather and the bounty of the September harvest. September is World Organic Month and our Annual Member Drive Month, making it the perfect time to [renew your NOFA-NH membership or become a member](#). We know how much you value organic food and sustainable food systems, and we invite you to join our group of farmers, gardeners, educators, eaters and more! Plus, if you join NOFA-NH or renew your membership by September 30th, you will be automatically entered into a members-only raffle with great prizes! Read more below!

September is also Hunger Action Month. Follow [NH Hunger Solutions](#) on [Facebook](#) or [Instagram](#) to learn about actions you can take to reduce hunger in your community all September long, or attend a [virtual watch party of the White House Conference on Hunger, Nutrition, and Health](#) with them on September 28th. Join peers across the State for a live chat during the conference and an opportunity to participate in facilitated discussions following the session.

There are many ways that you can contribute to our [Farm Share Program](#), an important initiative that supports access to healthy, local food for all, throughout the fall, including a Vital Communities fundraiser, Monadnock Food Co-op's Round It Up drive, and our upcoming Share the Bounty campaign.

We have many exciting events and programs coming up, including [in-person and online CRAFT programs](#), another [50th anniversary celebration at Brookford Farm](#), and more! We hope you are enjoying all the treats that fall promises and hope to see you soon!

Yours in Good Health & Healthy Food,

Team NOFA-NH

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Become a Member in September: NOFA-NH's Member Drive Month

Join the movement to grow a resilient organic farming community in the Granite State by becoming a NOFA-NH member today!

When you [join NOFA-NH or renew your membership](#) this month, you'll be entered into a members-only raffle with great prizes like NOFA-NH swag, bags of Coast of Maine raised bed mix, a Johnny's Selected Seeds gift card, and more! Current members are automatically entered. Stay tuned for updates and prize reveals!

Members are also eligible for discounts on our upcoming programming, including FREE admission to in-person [CRAFT tours](#) and



25% off our October 1st [50th Anniversary Pizza Party at Brookford Farm](#) in Canterbury.

Learn more about the many benefits of a NOFA-NH membership and join today at www.nofanh.org/membership.

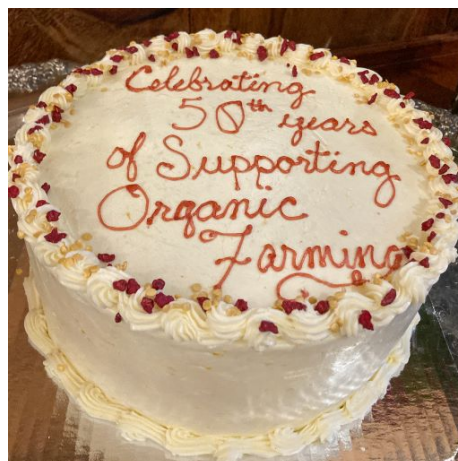
50th Anniversary Farm to Table Dinner – Thank You & Recordings

Our hearts (and bellies) still feel full after last month's [50th Anniversary Farm to Table Dinner & Fundraiser at Colby Hill Inn](#), celebrating 5 decades of organic farming, gardening, and food in the Granite State.

Thank you to everyone who joined us for making this evening such a beautiful, memorable celebration of where we have been and where we are going in the world of sustainable agriculture in New Hampshire and beyond.

We feel inspired and energized to continue the important work of educating our community, advocating for organic farmers and climate, and fighting for food and environmental justice for all.

We hope you'll join us for our [next 50th Anniversary celebration at Brookford Farm](#) on October 1st. You can view [highlights](#) and recordings of the [night's program](#) on [NOFA-NH's YouTube channel](#).



Brookford Farm 50th Anniversary Pizza Party, Live Music, & Farm Tour October 1st

[Celebrate 50 years of NOFA-NH and 10 years of Brookford Farm](#) at their Canterbury location on a fun filled Saturday afternoon at an outdoor, family friendly pizza party, complete with live music, an exhibitor fair, children's activities, and educational opportunities. Enjoy house made, brick oven pizzas and sides loaded with farm fresh, organic ingredients, a hay maze, seed bomb making, apple cider pressing, soil

 <p>NOFA-NH'S 50TH ANNIVERSARY</p>	 <p>BROOKFORD FARM'S 10TH ANNIVERSARY</p>
<p>PIZZA PARTY, LIVE MUSIC & FARM TOUR</p> <p>Saturday, October 1, 2022 1:00 PM - 4:00 PM</p> <p>Brookford Farm 250 W. Road, Canterbury, NH 03224</p>	
<p>GET TICKETS & LEARN MORE AT WWW.NOFA-NH.ORG/BROOKFORD-FARM-EVENT</p>	

microscopy demonstrations, encounters with wildlife ambassadors, a walking farm tour at day's end, and so much more!

Exhibitors include [Seacoast NH Permaculture](#), [NH Farm to School](#), [NH Food Alliance](#), [League of Conservation Voters](#), [NH Audubon](#), [Merrimack County Conservation District](#), [Found Well Farm](#), [NH Agrarian Commons](#), & [BCM Environmental & Land Law](#).

Pricing:

Not-yet Members: \$20/adult, \$10/child
NOFA Members: \$15/adult, \$7.50/child (Use Member Code)
Children two and under attend for free!

Pricing for this event will increase to \$25 per ticket after September 27th. [Get your tickets now!](#)

Grounding Stone Farm CRAFT Tour - Success with Organic Blueberries Sept 24th

Join us and the Grounding Stone Farm Team on Saturday, September 24th from 1:00 - 3:00 PM for [our next on-farm CRAFT Tour](#): Success With Organic Blueberries: Soil Care & Pest Management Strategies. Blueberries are a staple fruit in New England. Whether adding them to your farm operation or growing them in your backyard, this fruit is sure to be a winner for your business or home. However, growing fruit can have its challenges, especially when growing organically. This CRAFT workshop at [Grounding Stone Farm](#) will focus on the organic soil management necessary to ensure good growth in your blueberry bushes and strategies for deterring pests.

[CRAFT Tours](#) are free for farmers, farm workers and NOFA members. Pricing for all other learners is based on a sliding scale, from \$5-\$15. Pre-registration is required.

[Register and learn more here.](#)



THE CRAFT OF FARMING

SEPT 24, 2022
1:00-3:00 PM

Success With Organic Blueberries: Soil Care and Pest Management Strategies

Grounding Stone Farm

www.nofanh.org/craft

Other Upcoming On Farm CRAFT Tours

We are halfway through our on-farm CRAFT programs for the year. It has been a great year so far and we have had over 85 people attend our first three workshops. Participants have said things like, "we learned so much. It changed everything we do" and, "I was so glad I attended." You won't want to miss out on the other remaining programs we have scheduled for the season!



Brookford Farm: Diversifying Your Farm

Saturday, October 1, 1-4PM (Tour 3-4PM) | Canterbury, NH

Clyde Farm: Raising Poultry and On Site Processing (Turkeys and Chickens)

Saturday, October 22, 1-3PM | Farmington, NH

For full descriptions of the programs and to register visit [the CRAFT page on our website](#).

Online CRAFT Series Coming This Fall

We are extending our Collaborative Regional Alliances for Farmer Training (CRAFT) program beyond the farm to provide valuable, accessible training opportunities to farm professionals. The online CRAFT series will focus on topics related to business management. Learn about building success with food hubs and co-ops, unlocking the potential of income statements, getting access to conservation funding through NRCS, and building a strong workforce at your farm. These workshops are a valuable tool for continuing to grow, expand and understand the framework of a successful farm.

The series will run from October 20th to November 10th with a new workshop every Thursday from 6:00 PM -7:30PM. Registration for each webinar is \$10, or sign up for all four for \$35. Members receive a

NOFA-NH'S
ONLINE CRAFT SERIES

FOUR WEBINARS FOCUSED ON
FARM BUSINESS MANAGEMENT

**THURSDAYS
OCT 15-NOV 10**

Learn about building success with food hubs and co-ops, unlocking the potential of income statements, getting access to conservation funding through NRCS, and building a strong workforce at your farm. Sign up for all four and receive a discount!

www.nofanh.org/craft

25% discount. For the descriptions of each webinar and to register, [view the CRAFT page on our website.](#)

Conversations with the Founders: Chuck Cox

In the months leading up to our 50th Anniversary Celebrations, we invite you to celebrate and reflect on 50 years of the Northeast Organic Farming Association through our "Conversations with the Founders" video series. For the month of September, we are featuring our interview with [Chuck Cox](#), Early NOFA board member and farmer at Tuckaway Farm.



Vital Communities Farm Share Program Fundraiser Extended

Everyone has a right to nutritious, healthy food.

NOFA-NH and NOFA-VT's Farm Share Programs provide high-quality local food to community members in need, while supporting organic farmers. A WIN-WIN!

"Our main goal at Work Song Farm is to sustainably grow food for our immediate community. Sustainability includes making a living wage for ourselves, while also doing our part to supply those who might not otherwise be able to afford fresh, nutritious food. NOFA-NH's Farm Share Program makes it possible for us to include some of our fellow low-income neighbors. We are able to contribute a modest portion, but it's the generosity of others, mostly, that expands access to local food."

- Abigail and Dan Kilrain, Work Song Farm, Hopkinton, NH

[Support NOFA-NH and NOFA-VT's Farm Share Crowdfunding Campaign today.](#)

Each and every donation helps make healthy, local food more accessible to all!



Round it Up at the Monadnock Food Co-op Register this September

[Monadnock Food Co-op](#) holds monthly [Round It Up donation drives](#) allowing customers to round their purchase up to the nearest dollar, five or ten at the register, and donate their change to a non-profit that works locally and aligns with their mission.

You can support [NOFA-NH's Farm Share Program](#) all September long when you shop at the Monadnock Food Co-op and round it up at check out!



Save the Date: Share the Bounty Weekend October 15th & 16th

Save the date for another great way to support our [Farm Share Program](#) - our annual Share the Bounty Fundraiser, taking place October 15th & 16th!

Dine in, take out, or shop with partner businesses, including [Warner Public Market](#), [Revival Kitchen & Bar](#), and the [Kearsarge Food Hub's Sweet Market & Café](#) on October 15th & 16th and they will donate a portion of their sales or a predetermined amount or profits to the program.

Additional Share the Bounty events include two Pizza with Purpose Fundraisers with [Flatbread Company's](#) in Portsmouth and North Conway on October 26th and November 28th, respectively.

Interested in becoming a Share the Bounty Weekend partner? Contact our Operations Director Nikki Kolb at nikki@nofanh.org.



2023 Winter Conference Request for Proposals and Award Nominations

Would you like to present a workshop at our 2023 Winter Conference? [Our request for proposal form](#) is open for submissions!

This year's conference is set to take place in-person and online on Saturday, February 11, 2023 at Southern NH University and our theme is ***The Art of Food and Farming: Skill Sharing for a Brighter Future***. For this conference, we are seeking workshops that are focused on skill building. Topics such as food preservation, foraging, timber framing, building high tunnels, farm equipment repair, herbal preparations, farming techniques, and business practices are just a few examples of workshops that would be a good fit for this conference.

The goal of this conference is to build skills and empower farmers, gardeners, and eaters to work collaboratively and individually to build a stronger NH food system. We are looking for speakers from diverse backgrounds to share their knowledge, perspectives, and experiences. [View our RFP](#) for more details and to complete the form.

We are also pleased to recognize leaders in the organic farming community at our annual Winter Conference. Please submit your nominations for [Annual Awards at the 2023 Winter Conference](#) by December 31, 2022.



2023 Farm Bill – Listening Session Recap, NOFA Priorities, & Public Review

We would like to thank Representative Kuster for accepting our invitation to hear from [40+ community members about priorities for the upcoming Farm Bill](#) and dreams for what a NH food system can look like on Wednesday, August 24th at the Kearsarge Food Hub & Sweet Beet Farm + Market + Café.



NOFA's Farm Bill Principles advocate for a Farm Bill that:

- Actively invests in and protects the integrity of organic and agroecological practices as a core solution to our climate and biological crises.
- Ensures fair treatment and just livelihoods for farmers and workers throughout the food and farming system.
- Invests in rural communities, increases fairness and resilience of local and regional supply chains and breaks up consolidation in agriculture.
- Centers racial justice across all programs and repairs past and ongoing racialized harm.
- Promotes food sovereignty for disadvantaged communities and ensures nutrition security for all.
- Eliminates the use of toxic substances on farmland and in our food system while supporting a just transition for farmers.

The House Agriculture Committee is seeking direct input from producers, stakeholders, and consumers on how various farm bill programs are working for them as an integral part of the review process of the 2018 Farm Bill and for preparation for the 2023 Farm Bill. You can submit your review [here](#).

Recently Passed NH Legislation – of Potential Interest to the Organic Community

[A bill relevant to value-added options](#) for local foodsheds has now been signed into state law. The rise in the Homestead Food Operations exemption from \$20,000 to \$35,000 is good news for the local food economy (HB314).

[Another law about on-going, toxic PFAS contamination \(HB1547\)](#) received Governor Sununu's signature in July. Not only does this legislation direct more taxpayer dollars towards guaranteed loans for public waterworks (whose water shouldn't have been polluted in the first place), but it also directs the NH Dept. of Environmental



Standards to set standards for maximum levels of contamination in the **water and soil** by November 2023. Note that HB 1547 makes polluters responsible for at least supplying clean water to those with PFAS contaminated wells. This is a fair arrangement to be sure, but not really a thorough answer for the wider damage that such synthetic molecules are inflicting on public health and the biosphere at large. Please consider alerting your farmer and gardener friends about the risks of using 'free' bio-sludge applications or compost that is not certified organic. Compost labeled "natural" can contain PFAS contaminated municipal and industrial bio-sludge. People deserve to know this. Please help get the word out. [Learn more about this issue in our Op-ed to the Union Leader this past spring.](#)

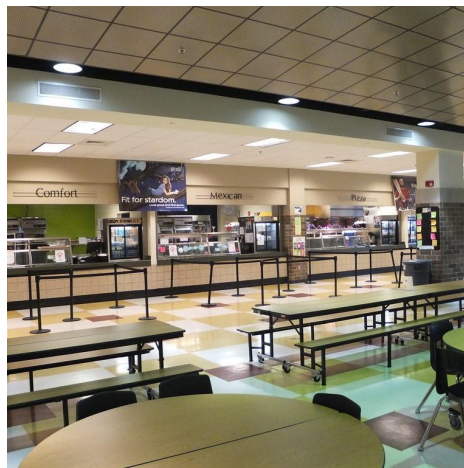
NOSB Fall 2022 Meeting & Public Comment

The [National Organic Standards Board](#) (NOSB) meets twice each year in a public forum to discuss and vote on recommendations to the USDA. These recommendations help the Department develop and refine the organic standards. The NOSB plans to meet in Sacramento, California in October 2022. The in-person meeting will be webcast live for those who are not able to travel. The NOSB invites public comment on its fall agenda topics and will hear comments during the webinars leading up to the meeting. Registration for oral comment speaking slots is now open. Written comments may be submitted via [regulations.gov](#). To be considered during the Fall 2022 Meeting, written comments and requests for oral comment speaking slots must be received by 11:59 p.m. ET on Thursday, **September 29, 2022**. The meeting agenda, subcommittee proposals, discussion documents, and other resources — including details on how to register for oral comment slots and how to submit written comments — are available on the [NOSB Fall 2022 Meeting webpage](#).



Back to School Insights

How are others in our region supporting education about healthy local growing and eating? How can school/institutional purchasing be advanced to help build more markets, directly and indirectly, for small-scale organic farmers? What initiatives are taking place, and how are NOFA-NH's efforts part of these actions? [Here's a review from VT. FEED](#). Stay tuned for more information about the revised Local Foods For Local School bill for the 2023 NH Legislative Session.



Food System Opportunities: Learn, Join, Read!

- [Monadnock Grainshed Event September 20th](#)
- [NESAAG Seeks new Board Members](#)
- [Radically Rural Summit September 21 & 22](#)
- [Building a Future with Farmers 2022: Results and Recommendations from the National Young Farmer Survey](#)
- [Beekeeping Workshop at Emery Farm](#)
- [ReTreeUS and UNH Master Gardeners School Garden Workshop September 29th](#)
- [Haudenosaunee Agroforestry and Forest Relations Video Recording](#)
- [Pizza Making & Cob Oven Workshop at Fat Peach Farm](#)



UNH Program Seeks Commercial Farmers to Trial Advanced Kiwiberry Selections

The University of New Hampshire Kiwiberry Research and Breeding Program is now 10 years old, and they have nearly 20 advanced breeding lines ready for multi-locational testing. They are looking for 25 farmers across the northeast who are interested in participating in a grant-funded project that will support participatory evaluation of these potential new varieties, starting Spring 2023. If you are a current or aspiring kiwiberry producer, have an interest in new



varieties, wish to receive more technical training, and have room for at least 12 vines, complete [this short questionnaire](#). If you would like to learn more about kiwiberry, a production guide developed by our program is available online at www.noreastkiwiberries.com.

Milk With Dignity Celebration & Benefit Concert September 24th

Spend an afternoon in the heart of the Northeast Kingdom and celebrate five years since a groundbreaking agreement between Migrant Justice and Ben & Jerry's launched the dairy industry's first worker-driven social responsibility program, [Milk With Dignity](#).

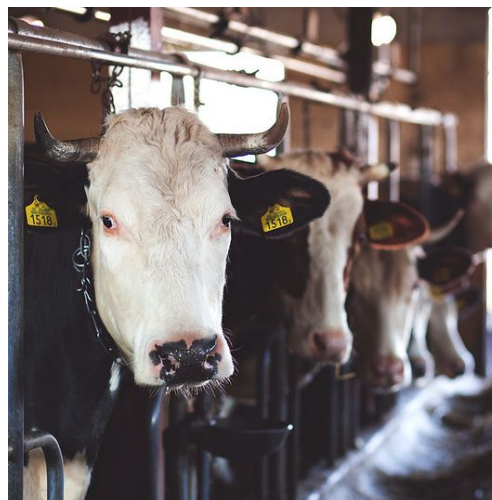
The afternoon festivities include live music featuring Pia Zapata, Kat Wright, and Tish Hinojosa, a photo gallery exhibition and presentations from Milk with Dignity Program participants. Enjoy a dinner of authentic Mexican food, Hill Farmstead brews & cocktails featuring Barr Hill spirits, and free Ben & Jerry's ice cream. Proceeds benefit the Milk with Dignity Standards Council.

[Learn more & get tickets.](#)



One Year after Danone Dropped 89 Organic Dairy Farmers, Danone Needs to Do More to Help

"A year ago, Danone North America, which owns the organic dairy brand Horizon Organic, notified 89 organic dairy farm families in Maine, New Hampshire, Vermont, and New York they were terminating their dairy contracts in 12 months' time and stopping all sourcing of milk in New England. Danone's swift regional exit marked the largest simultaneous contract termination organic dairy has ever seen. The organic dairy market is relatively small with only a few buyers left after years of mergers and acquisitions, so when a major buyer like Horizon leaves, there are few options for farmers. The news was devastating to these



farm families, many of whom have provided organic milk to Horizon Organic for decades and were instrumental in building Horizon's successful brand.

In the year since Horizon's announcement, some of the farms have gone out of business, some have been lucky to find another dairy buyer, many have had to make significant, costly upgrades to their farms, and all dairies have suffered from inflation, skyrocketing feed prices, and summer drought. Danone owes these farmers a future because their healthy, organic milk has helped make Danone one of the largest multinational dairy companies in the world."

[Read the full article at the Organic Farmers Association.](#)

USDA to Invest up to \$300 million in New Organic Transition Initiative

On August 22nd, "Agriculture Secretary Tom Vilsack announced details of the U.S. Department of Agriculture's (USDA) \$300 million investment, including with American Rescue Plan funds, in a new Organic Transition Initiative that will help build new and better markets and streams of income for farmers and producers. Organic production allows producers to hold a unique position in the marketplace and thus take home a greater share of the food dollar.

According to the USDA National Agricultural Statistics Service, the number of non-certified organic farms actively transitioning to organic production dropped by nearly 71 percent since 2008. Through the comprehensive support provided by this initiative USDA hopes to reverse this trend, opening opportunities for new and beginning farmers and expanding direct consumer access to organic foods through increased production..."

[Read the full press release.](#)



Organic Livestock & Poultry Standards Take Action Toolkit & Public Comment

While organic regulation states that all certified organic chicken operations must give their animals “access to the outdoors, shade, shelter, exercise areas, fresh air, clean water for drinking, and direct sunlight,” these regulations have not been consistently enforced, resulting in some large companies utilizing narrow, enclosed porches instead of true outdoor access to meet this requirement. This practice has led to inconsistent animal welfare standards for organic chickens and an unlevel playing field for all the organic farmers who treat their birds right.



The USDA released the **Organic Livestock and Poultry Standards (OLPS) Proposed Rule** and is [currently seeking public comments through October 11, 2022](#). We need YOU to join tens of thousands of organic advocates across the country in demanding that organic chickens have room to roam – both inside and outside of the barn. Don't let millions of organic chickens stay cooped up one day longer, [tell USDA to finalize the organic animal welfare final rule](#) that will ensure ALL organic chickens have permanent access to true outdoor conditions and advocate for shorter transition periods!

The [Organic Trade Association](#) published a [2022 OLPS Take Action Toolkit](#) that you can download here to learn more about ways that you can support true animal welfare and ensure timely implementation.

Funding Opportunities

The call for **2023 Northeast SARE Farmer Grants** is [now available](#).

Approximately \$750,000 has been allocated to fund projects for this cycle of Farmer Grants. Awards typically range from \$5,000 to \$30,000, depending upon a project's complexity and duration.

The Northeast Dairy Business Innovation Center (NE-DBIC) and its partners offers grants, events, workshops, and educational opportunities to dairy farmers, processors, and service providers. [Learn more.](#)

Certified organic producers and producers who are transitioning to organic production may be eligible for financial assistance through the **[Organic and Transitional Education and Certification Program](#)** to cover expenses paid from October 1, 2021, through September 30, 2022. These payments can include 25% of eligible certification expenses such as inspection fees and application fees, 75% (up to \$200) of registration fees for educational events, and 75% (up to \$100) of required soil testing. Transitioning producers can apply for assistance with 75% of the cost of developing an organic system plan and other expenses up to \$750, as well as assistance with educational event registration and soil testing. **[LEARN MORE AND APPLY.](#)**



Meet Our Members: Denise Rico of Terra Organics NH

NOFA-NH's knowledgeable and passionate members make our organization great. That's why we offer our members with farms and food-related businesses eligibility to be featured in the 'Meet Our Members' e-news column. Each month, we make our community a little closer by introducing you to someone new. Please contact us if you'd like to be featured!

[Read More.](#)



September Recipe: Maple Apple Crisp

Fall is almost upon us and that means it's cozy cooking time! This maple apple crisp is warming, delicious, and made with wholesome, local and seasonal ingredients. Use a mix of apples from a day of picking for a round and unique flavor!

Ingredients:

For the topping:

1/3 cup whole wheat flour
1/2 cup old fashioned rolled oats
1/3 cup maple sugar (or coconut sugar)
1/2 cup raw chopped pecans
1/4 teaspoon cinnamon
1/4 teaspoon salt
1/4 cup cold butter, cut into small cubes,
plus more for greasing

For the filling:

5-6 medium apples, cored, peeled if you like, and sliced
1/3 cup maple syrup
1 teaspoon cinnamon
1/4 teaspoon ground cloves
Pinch of freshly grated nutmeg
Pinch salt
1 teaspoon vanilla extract
Zest and juice of 1 lemon
2 tablespoons corn starch

Preparation:

Preheat oven to 350 degrees F. Grease an 8x8 baking pan with butter and set aside.

To make the topping, combine the flour, oats, maple sugar, cinnamon, salt and pecans in a large bowl until well-combined. Add in the pieces of butter and use your hands to squeeze and combine until the mixture becomes crumbly and resembles wet sand. Pop in the fridge while you prepare the apples.

To make the filling, place apples, maple syrup, cinnamon, cloves, nutmeg, salt, vanilla, lemon zest and juice, and corn starch in a large bowl and toss to combine. Allow to sit for 5-10 minutes.



Place the apple mixture in prepared pan and sprinkle evenly with topping.

Bake the crisp on a baking sheet (just in case the filling bubbles over!) for 45 minutes, or until the topping is golden and the filling is bubbling. Remove from oven and cool at least 15 minutes before devouring.

Welcome New & Renewing Members

Thank you to our NOFA-NH Members who became new members or renewed their memberships in July 2022.

New Members:

Andrea Carta

Renewing Members:

[SHARA Vineyards](#), Willa Coroka, Mario Capozzoli

Classifieds

Artisan Cheese Making Equipment Auction (Online)

Posted September 16, 2022: Artisan Cheese Making Equipment Online Auction Closes Tuesday, October 4 @ 10AM. Items include: Mueller 100–125-Gal Batch Pasteurizer/Bulk Tank; C-van't-Riet 264 Gal. Cheese Vat/Batch Pasteurizer; Buhl-Ohio SS Milk Cans; IEC Eng. Model M5 Filler/Sealer; Walk-in Cooler Package and MUCH MORE! Chittenden County VT Location. THCAuction.com 800-634-7653 (NH Lic.#3058)

[View the auction.](#)

Cedar Circle Farm & Education Center seeks Multiple Positions (East Thetford, VT)

Posted August 14, 2022: Seeking passionate folks to join our team this fall: Sales Manager, Annual & Perennial (A&P) Department Manager, A&P Lead, Farmstand Crew, Baristas, Kitchen Crew, and Vegetable Production Crew. We're a community-focused certified organic vegetable and berry farm with a deep commitment to developing regenerative agriculture systems and educating others. Visit cedarcirclefarm.org/about/employment for more information and to apply.

Windswept Farm Is Hiring (Andover, NH)

Posted August 1, 2022: Would you like to work on a farm this season? Learn and bring your knowledge to growing a variety of vegetables and fruits to be delivered to farmers' market. Email tjgallagher13@yahoo.com for more information and to apply.

Grow Your Profits

Posted August 1, 2022: Keeping honey bees as pollinators will increase your yield! White Mountain Apiary has everything you need to become a successful beekeeper. We offer online beekeeping classes, honey bees, queen bees, beekeeping equipment and support. Visit www.whitemountainapiary.com/store or call 603-444-6661 for more information.

Upcoming Events

September 20 — Racial Equity in Farm to School: Curriculum/School Food, (Farm to School Coalition of NC)
 September 21 - 22 — Radically Rural Summit, (Radically Rural)
 September 23 - 25 — Common Ground Country Fair, (MOFGA)
 September 24 — CRAFT Tour at Grounding Stone Farm: Success with Organic Blueberries
 September 24 — Milk With Dignity Celebration & Benefit Concert, (Milk with Dignity)
 September 28 — White House Conference on Hunger, Nutrition, and Health Virtual Watch Party, (NHHA)
 September 29 — Beekeeping Workshop, (Emery Farm & Seacoast Eat Local)
 September 30 — Soil Steamer On-Farm Demonstration, (CCCD, Picadilly Farm, UNH Extension)
 September 30 - October 2 — Draft Animal Power Field Days, (Greenhorns, Sanborn Mills Farm)
 October 1 — Birding on the Farm, (CCCD, NRCS, Windham NRCD, Antioch Bird Club, & VT Audubon Society)
 October 1 — NOFA-NH's 50th Anniversary Pizza Party, Fair, & Farm Tour at Brookford Farm
 October 13 — Pizza Making & Cobb Oven Workshop, (Fat Peach Farm & Seacoast Eat Local)
 October 14 — Wildlife Habitat Research: Your Land as a Living Lab, (CCCD, NCRS, Distant Hill Gardens)
 October 15-16 — Share the Bounty Weekend
 October 20 — Online CRAFT Program: How to Utilize Co-ops & Food Hubs, Building Successful Relationships
 October 22 — CRAFT Tour at Clyde Farm: Raising & Processing On-Site Poultry
 October 25 — Racial Equity in Farm to School: Community Praxis Sharing, (Farm to School Coalition of NC)
 October 27 — Online CRAFT Program: Financial Stability 101: Unlocking The Potential of Income Statements
 November 2-3 — It Takes a Region Conference, (NESAWG)
 November 4 — Online CRAFT Program: Applying for USDA-NRCS Dollars for Farm Conservation Projects
 November 4 — Network Cafe Series: Protect Farmland, (NH Food Alliance)
 November 10 — Online CRAFT Program: Transforming Your Workforce
 November 15 — NH Vegetable & Berry Growers' Roundtable: On-Farm Scouting, (NH VBG Association)
 December 2 — Network Cafe Series: Investing in Our Local Food Supply Chain, (NH Food Alliance)
 February 11, 2023 — 21st Annual Winter Conference - The Art of Food & Farming
 April 18 - 19, 2023 — Virtual Farm to Institution Summit, (FINE)
 April 27 - 28, 2023 — In-Person Farm to Institution Summit, (FINE)

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