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NOFA-NH E-Newsletter: July 2022

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Dear Friend of NOFA-NH,

With summer in full swing, many of us are enjoying the bounty of all the season has to offer – from apricots to cherries, to zucchini and the first fresh garlic of the season, we certainly have much on our plates and in our fields. July is chock full of favorite food features, with peaches, blueberries, and horseradish all laying claim to “National Months” in July. Unfortunately, July in the Granite State has become increasingly associated with something else: drought.

This Drought Monitor shows that most of the state is experiencing abnormal dryness or moderate drought. These conditions have immediate effects for farmers, gardeners, and land care providers, including stunted plant growth, lower surface water level, lower yields, and more. These days, organic farming and climate mitigating agriculture are more important than ever to solve the climate crisis. We invite you to explore these topics and many more at the 48th Annual NOFA Summer Conference, taking place in person from August 5th-7th at Hampshire College in Amherst, MA. The conference is slated to have over 60 rich, vibrant and diverse educational workshops, panel discussions, roundtables and a keynote session, a conference for children, entertainment opportunities and more. We hope to see you there!

Yearning for more peer-to-peer agricultural learning? Join us for our CRAFT (Collaborative Regional Alliances for Farmer Training) tours this summer and fall, the first of which is taking place tonight at Stout Oak Farm. While the Stout Oak CRAFT Tour is at capacity due to inclement weather, more tours are in the works, including a Farm Bill session with Congresswoman Ann Kuster!

We hope that you will join us in celebrating five decades of organic farming, gardening, and food in New Hampshire at our 50th Anniversary Events at Colby Hill Inn and...
Brookford Farm. Don’t miss out on your chance to save with early bird ticket pricing for our Colby Hill Inn Farm to Table Dinner & Fundraiser, a night set to be full of delicious, local and organic food, live music, engaging presentations, and memories made.

While we know that every month is a great month to support local, organic farmers and food businesses, NH Eats Local Month, which kicks off August 1st, provides us with even more reason to celebrate local food in the Granite State. Join in for 31 days of rallying around the bounty of New Hampshire with events, contests, film screenings, local stories, and more!

There is much to look forward to as summer continues – until next time, happy growing and eating!

Yours in Good Health & Healthy Food,

Team NOFA-NH

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Early Bird Pricing ends 7/15 for Colby Hill Inn Farm to Table Dinner

There’s still time to save with early bird ticket pricing for our 50th Anniversary Farm to Table Dinner and Fundraiser at Colby Hill Inn!

Savor the last days of summer with friends old and new, share memories of NOFA through the years, and toast to the future of New Hampshire’s organic farming
community while enjoying the beautiful grounds of Colby Hill Inn on Saturday, August 27th from 4:00 PM – 9:30 PM.

This event will include an outdoor cocktail hour featuring local beer and wine tastings with Canterbury Aleworks and Moonlight Meadery, live music, and inspiring speeches during an open barn dinner by local agriculture leaders: Dave Chapman of the Real Organic Project and Long Wind Farm, Hanna Flanders of the Kearsarge Food Hub and Sweet Beet Market + Cafe, and Anthony Munene of Fresh Start Farms and the Organization for Refugee and Immigrant Success (ORIS).

Early Bird Pricing is $95 for single tickets and $180 for paired tickets through July 15th. Prices increase to $110 for single tickets and $195 for paired tickets after July 15th. All tickets include the tasting, 1 alcoholic beverage (beer or wine), and choice of entree, along with expertly prepared appetizers and dessert.

Get tickets and learn more here. We can’t wait to celebrate 5 decades of NOFA-NH with you!

Conversations with the Founders: Paul Doscher

In the months leading up to our 50th Anniversary Celebration, 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 July, we are featuring our interview with Paul Doscher, an early NOFA volunteer, board chair, and farmer at Windcrest Farm.
Looking Back at 2021: Annual Meeting Recording & Annual Report

We use every Winter Conference as an opportunity to reflect on the past year. Full of accomplishments and learning opportunities, each Annual Meeting is a glimpse into the work and community of NOFA-NH. You can view the Annual Meeting from our 20th Annual Winter Conference [here](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd).

Our 2021 Annual Report is now available [here](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd). Explore NOFA-NH’s successes and lessons learned in 2021, a unique and unprecedented year. Thank you all for your continued support of NOFA-NH and for working with us to build healthy, sustainable, just and organic food systems!

Welcome to the Board, Rue Toland!

Please join us in welcoming Rue Toland to the NOFA-NH Board! Rue is a business and transactional lawyer with Preti Flaherty, where she advises a wide array of clients on strategic and other matters. She lives with her husband and three children on a small farm in Canterbury, NH, where they raise sheep, goats, chickens, geese, and assorted other animals. A long-time knitter and spinner, Rue is thrilled to craft intricate sweaters from the wool of her flock.

Learn more about our [Board & Staff](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd). Interested in joining the board? Learn more [here](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd).
Keeping NH’s Dairy Heritage Beautiful, Delicious & Strong: a guide from NOFA-NH

You can access our guide “Keeping NH’s Dairy Heritage Beautiful, Delicious & Strong” from National Dairy Month here. Anytime is a good time to learn how you can support the vibrant organic and local dairy farms of the Granite State!

Developing Event: Farm Bill Listening Session with Congresswoman Kuster

In 2023 the Farm Bill will head back to congress for discussion and a vote to renew the key legislature for food in the United States. Consisting predominantly of small farms, New England has unique, vibrant, and diverse agricultural stakeholders. It is important we make our voices heard and get our priorities incorporated into this critical piece of legislature. NOFA-NH is currently working with U.S. Representative Ann Kuster’s office to schedule a listening session with our local agriculture and food community. Congresswoman Kuster currently sits on the Ag Committee in Washington and looks to support our small farm focused food system in New England.

Keep an eye out for details for this important event as they develop and come make your voice heard.
NOFA Summer Conference Registration is Open!

The 48th annual NOFA Summer Conference is scheduled to be in person at Hampshire College in Amherst, MA August 5-7. The conference theme is Decolonizing and Regrowing Food Systems – The Work of Our Time, and we hope you’ll join us to explore this and many other rich topics with your peers.

Register [here](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd).

Keeping PFAS Out of NH’s Food System

NOFA-NH continues its work to keep toxic substances out of our food supply and environment. Here’s a recent opinion piece, published in *The Union Leader*, that addresses this challenge. It was authored by three of NOFA-NH’s Board members who are participants in the Education and Outreach Committee. The point of the letter is to alert the general public to the dangers of allowing Perfluoroalkyl and Polyfluoroalkyl substances (PFASs) to be used in growing our food. Currently PFAS-containing municipal and industrial sewage sludge is being marketed (or even offered for free) as a fertilizer substitute / compost component for NH’s farms and gardens.

Read the complete opinion piece [here](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd) with its original links to research and information about recent legislation passed to prevent and counter PFAS contamination of farmland in Maine. (These links were not included in the published article.)

[Here too is an excellent report](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd) about PFAS in agriculture from June’s *Scientific American* – this time about their role as key components of the persistent pesticides used on many major crops. Because such compounds are now being applied in greater quantities to more food, a trend that has accelerated during the past decade, it is more important than ever that we continue supporting local organic farming and gardening.
Additional background references about PFAS in farming and in the state’s water supplies can be found in the May 2022 NOFA-NH E-Newsletter, available in our E-Newsletter Archive. Let’s spread the word among our communities about the importance of keeping PFAS out of our food supply, and let’s work too for more effective state and federal regulation of these harmful substances.

**Higley Hill Offering USDA Inspected Meat and Poultry Processing**

Higley Hill Processing is a USDA-Inspected processing, slaughter, and butcher shop serving farmers and ranchers throughout the northeast.

Located in southern Vermont, they are currently processing livestock under USDA inspection for red meat and poultry.

They are eager to help with your processing needs for poultry, sheep, goats, beef, and more.

For more information, visit their website or email Julie Davenson at julie@southshiremeats.com.

**National Organic Standards Board (NOSB) nominations due August 5th**

The USDA is accepting nominations for seats on the National Organic Standards Board. The current opening is for an individual with expertise in environmental protection or resource conservation and the role begins in January 2023. USDA is also accepting nominations for any other seats for future, unexpected vacancies. The deadline to apply is August 5. Each NOSB member is appointed by the U.S. Secretary of Agriculture for a five-year term. For more information about the positions, member time commitment and workload, please visit the NOSB Nominations page.
NH Conservation Districts
Climate Resilience Grant

The 10 NH Conservation Districts are excited to announce a small grant opportunity, to improve your farm's resilience through a climate adaptation or mitigation project! They encourage you to apply for the first application round of the New Hampshire Conservation Districts Climate Resilience Grant! **Applications are due on July 29th, 2022!**

An optional zoom informational session was held on June 8th, view a recording [here](#). Interested applicants can contact their [conservation district](#) for more information and to apply.

Food System Opportunities:
Learn, Join, Read!

- [The Jumpstart to Farm Food Safety Program has 2 slots Remaining for 2022 Applicants](#)
- Read about how [NH & VT Farmers Can Now Resolve Contract & Labor Issues with Free Mediation](#)
- [Pledge to Join Farmworkers & Milk with Dignity at the Hannford Headquarters on 7/29](#)
- Attend the [Rodale Institute Virtual Organic Field Day](#)
- CCCD Local Work Group: [Take the Survey](#) or [Attend the Meeting](#)
- Check out the [Merrimack County Local Food Guide](#)
- Suggest a Network Café Topic to the NH Food Alliance by emailing colleen.stewart@unh.edu.
USDA Awards $900,000 to the NH Food Bank to Expand ‘NH Feeding NH’ Program

NOFA-NH is proud to partner with the NH Food Bank, NH Food Alliance, and the NH Farm Bureau on NH Feeding NH, a statewide initiative designed to support the purchase of NH grown food to feed food insecure Granite Staters with nutritious, locally grown fruits, vegetables, dairy and protein. Read below for some very good news about the future of this essential program:

“The New Hampshire Food Bank has received a $900,000 grant from the U.S. Department of Agriculture (USDA) to support efforts to provide those in need with access to locally grown fruits, vegetables, meat and dairy. With this grant through the Local Food Purchase Assistance Cooperative Agreement Program (LFPA), the New Hampshire Food Bank and the New Hampshire Department of Agriculture, Markets and Food (NHDAMF) will work together to expand the Food Bank’s ‘NH Feeding NH’ program, a statewide initiative supporting the purchase of food from New Hampshire farmers to provide food insecure Granite Staters with increased access to nutritious, locally grown fruits, vegetables, dairy, and meat...”

Read on here.

SB404 – SNAP Outreach Program Signed into Law

On Friday June 17, 2022 Governor Sununu signed Senate Bill 404 into law! Thank you to all of you who signed in, sent emails, made phone calls and testified. Your support made a huge difference.

SB404 re-establishes a SNAP outreach plan in New Hampshire. SNAP is our country’s first line of defense against hunger and a New Hampshire SNAP outreach plan, now codified in legislation, has the effect of saying that we in New Hampshire believe addressing hunger is a bedrock value.
Our friends at NH Hunger Solutions look forward to working with the state and its contracted SNAP outreach partner, as well as other anti-hunger organizations and all of you to make sure that all who are eligible for SNAP can benefit from the program. If you would like to help them in their ongoing efforts, please consider joining their SNAP Coalition which meets monthly on the 3rd Tuesday of every month from 10-11:00 am by Zoom. Contact them at info@nhhungersolutions.org if you’d like to join.

**NH Eats Local Month Kicks off August 1st**

Eating local is a year-round celebration in the Granite State. But in August, we pull out the stops for NH Eats Local Month! For 31 days, we rally around the bounty of New Hampshire’s farmers, fishers, food producers and celebrate how local food connects us all.

2022 NH Eats Local Month is all about the Live Free + Eat Local Challenge. It’s simple —by eating at or from five different farms or food businesses in New Hampshire, you can be entered to win delicious local prizes. The Challenge kicks off on August 1!

If you are a NH farmer, food service business, or food systems organization, you can sign up to become a NH Eats Local partner here.

**July Recipe: Raspberry Dijon Vinaigrette**

Berries are bountiful in New Hampshire’s July! Whether you pick your own, pick some up at a farmers’ market, or forage for these seasonal treats, this raspberry Dijon vinaigrette is a perfect way to feature ripe, juicy raspberries. Put it on salad, chicken or grilled vegetables for a sweet, tart, and zesty addition to your plate.

**Ingredients:**

- ½ cup balsamic vinegar
¾ cup fresh raspberries
2 teaspoons Dijon-style mustard
1 tbsp raw honey
¼ tsp black pepper
½ tsp salt
½ cup extra virgin olive oil

**Preparation:**

In a blender or food processor, combine vinegar, raspberries, Dijon, honey, salt and pepper. Blend until smooth.

With blender still on, slowly stream in olive oil. Adjust salt and pepper as needed.

Pour dressing into a jar and store in the refrigerator for up to two weeks. Enjoy!

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**Funding Opportunities**

- [AFRI Sustainable Agricultural Systems Funding](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd), application due July 28
- [NH Conservation Districts Climate Resilience Grant](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd), applications due July 29
- [Northeast SARE 2023 Preproposals](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd), preproposals due August 2

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**Farm & Food Jobs**

- [FSNE seeks a Network Program Coordinator](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd)
- [ORIS is hiring for multiple positions](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd)
- [Vital Communities seeks Upper Valley Everyone Eats Project Manager](https://campaignlp.constantcontact.com/em/1102767400343/0dde1013-a5c1-4390-8edd-1c1655b2c9cd)

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**Welcome Renewing Members**

Thank you to our NOFA-NH Members who renewed their memberships in June 2022.

**Renewing Members:**
Classifieds

PYO Raspberries & Blueberries (Center Harbor, NH)

Posted July 1, 2022: PYO organic raspberries and blueberries at Sunnyhill Gardens in Center Harbor. Please call Eloise or Bart Coudert at 603-279-8477 for availability. Farm located at 81 College Road, Center Harbor, NH 03226.

Cedar Circle Farm & Education Center seeks Retail Manager (East Thetford, VT)

Posted June 8, 2022: Cedar Circle Farm & Education Center is seeking a Retail Manager to oversee day-to-day farm store and café operations. In this forward-facing role, the Retail Manager plays a critical role in promoting the farm’s mission, produce, baked goods and café drinks, plants and flowers, bought-in products, CSA, and education programs. Read the full description and apply here: cedarcirclefarm.org/about/employment#retail-manager

Unique Opportunity to Live in 1850 Two-Family Home (Epsom, NH)

Posted June 3, 2022: Large home/property, with 3b/2b, original hardwood floors, on beautiful 13 acres. House very well insulated, efficient to operate. No smoking, no pets avail Aug. 15th. $2700/month includes trash removal and snow removal. Owners: David & Tracy Gagnon, call 603-978-8886 or email davegags62@hotmail.com.

Windswept Farm Is Hiring (Andover, NH)

Posted June 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 June 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.

NOFA-NH Members may post 1 free Classified per month on our Classifieds page and in this newsletter. Not yet members may post a Classified in the e-news and on our website for $45 per Classified per month. To inquire about this program and to share your Classified with our community, please contact info@nofanh.org.

Please Note: The views and opinions expressed in these classifieds are those of our members and sponsors, and do not necessarily reflect the official policy or position of NOFA-NH, its staff, or Board of Directors. We reserve the right to reject content deemed unsuitable or inappropriate for our readership and distribution.

Upcoming Events
July 14 — CRAFT Tour at Stout Oak Farm
July 19 — Racial Equity in Farm to School: Language Analysis & Speak Up, (CEFS)
July 22 — Organic Field Day, (The Rodale Institute)
July 28 — Pasture Walk at Edgefield Farm (Granite State Graziers)
August 5 - 7 — NOFA Summer Conference
August 12 — Managing Wetlands for Wildlife, (CCCD, NCRS, Distant Hill)
August 24 — North Country Twilight Meetings: Monitoring Corn Pests, (UNH Extension)
August 27 — NOFA-NH's 50th Anniversary Farm to Table Dinner & Fundraiser at Colby Hill Inn
August 30 — Racial Equity in Farm to School: History & Policy, (CEFS)
September 8 — CRAFT Tour at Fresh Start Farms
September 9 — Forest Management for Wildlife, (CCCD, NCRS, Distant Hill)
September 14 — North Country Twilight Meetings: Diagnosing Plant Diseases, (UNH Extension)
September 15-16 — Seed Savers Exchange Virtual Conference, (Seed Savers Exchange)
September 20 — Racial Equity in Farm to School: Curriculum/School Food, (CEFS)
September 21 - 22 — Radically Rural Summit, (Radically Rural)
September 23 - 25 — Common Ground Country Fair, (MOFGA)
October 1 — Birding on the Farm, (CCCD, NRCS, Windham NRCD, Antioch Bird Club)
October 1 — NOFA-NH's 50th Anniversary Pizza Party, Fair, & Farm Tour at Brookford Farm
October 14 — Wildlife Habitat Research: Your Land as a Living Lab, (CCCD, NCRS, Distant Hill)
October 25 — Racial Equity in Farm to School: Community Praxis Sharing, (CEFS)
NOFA-NH
Office Hours: By appointment only
Phone: (603) 224-5022    Email: info@nofanh.org

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