

# NY Farms!

Building Farmer-Consumer Connections in the Empire State

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NY Farms! in an effort to increase networking among those in the farm and food industry is pleased to share the following with you. There is no subscription fee and at any time **you can subscribe or unsubscribe through an email to: [nyfarms@nyfarms.info](mailto:nyfarms@nyfarms.info)** Information that you would like to share should also be sent to this address. News will be compiled on a monthly basis. Articles are posted for informational purposes and do not necessarily reflect the opinions/stance or unanimous consent of the Board of Directors of NY Farms! and its members. To learn more about NY Farms!, become a member or sponsor an issue of News to Share, contact us via this same email or visit our website [www.nyfarms.info](http://www.nyfarms.info).

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January 16, 2008

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**NEWS FROM NY FARMS**

**2007 "I Love My New York Farmer!" Contest Results!**

NY Farms! Is pleased to announce the winners of the 2007 "I Love My New York Farmer!" Contest. The winners are as follows:

**Category: Other Livestock**

John & Marge Arcangeli

Arcangeli Farm/Country Critters

Burdett, NY

[www.arcangelifarm.org](http://www.arcangelifarm.org)

Nominated by Schuyler County Chamber of Commerce

**Category: Wine and grapes**

Michael Migliore

Whitecliff Vineyard & Winery

Gardiner, NY

[www.whitecliffwine.com](http://www.whitecliffwine.com)

Nominated by: Debbie & Paul Gioquindo

Poughkeepsie NY

**Category: Dairy**

Mr. & Mrs. Peter Erlwein  
Jeffersonville, NY  
Nominated by Barbara Hahn  
Jeffersonville, NY

**Category: NY Specialties**

Nominee: Regis Obijiski (Agency Executive Director)  
New Horizons Resources, Inc./Briggs Farms  
Poughkeepsie, NY  
Submitted by: Melinda Riggs  
Poughkeepsie, NY

Congratulations to the contest winners! To read the full press release please visit  
<http://www.nyfarms.info/ILMNYF07.pdf>

**The Food Citizen: Rethinking our diets for the New Year**

From Dec. 24, 2007- Ithaca Journal

Author: Jennifer Wilkins

Two weeks ago in his 2007 Nobel Peace Prize lecture, Al Gore told the world with forceful eloquence, that the threat of climate change is a "real, rising, imminent and universal" crisis. He noted that, "In the Kanji characters used in both Chinese and Japanese, "crisis" is written with two symbols, the first meaning "danger," the second "opportunity."

The danger the planet faces — as the cumulative reports issued by the Intergovernmental Panel on Climate Change make clear — is now beyond scientific dispute. So is a primary cause: human activity. Herein lies our opportunity. We can turn off the lights and turn down the hot water, recycle, drive less, adjust our thermostats. These are all useful actions. Another, if we're serious about addressing climate change: we need to eat less, and eat differently. So if you're accustomed to making diet-related New Years' Resolutions, consider these:

**\*Eat locally.** The World Watch Institute reports that in the United States, food travels 1,500-2,500 miles from plow to plate, as much as 25 percent farther than two decades ago.

Some long-distance transportation of food is unavoidable (how can we face this crisis without coffee and chocolate, for example?). But merely eliminating redundancies would produce significant savings. The United States is a net importer of beef, for example, but exports nearly 700 million pounds of it each year.

How food travels is also important. According to Peter Singer, co-author of "The Way We Eat," transporting food by plane uses almost double the energy per mile as by truck and 20 times more than by ship or rail. That goes for wine, too. Bordeaux, anyone?

**\*Eat seasonally.** Eating locally means adopting a seasonally varied diet. In Upstate New York, it means feasting on hearty roots, tubers, squashes and fruits that maintain good quality in long-term storage. It means rethinking salad — tender greens move aside for shredded cabbages, grated carrots, celeriac and sprouted seeds.

**\*Buy organic.** Widely accepted organic farming principles and U.S. Department of Agriculture certification prohibits the use of nearly all synthetic pesticides, including fossil-fuel-based fertilizers, weed killers, insecticides and most fungicides used to control plant diseases. Organic farms emit one-half to two-thirds less carbon dioxide per acre than chemical-based systems.

**\*Avoid junk food.** Intensively processed foods to which excessive amounts of sugar, salt and fat have been added and from which intrinsic fiber and nutrients have been stripped, threaten our health and require substantial energy to produce, process and transport.

Consider soda. Each year, Americans consume more calories from soft drinks than any other single food. To supply enough high-fructose corn syrup to sweeten the 38 gallons per capita consumed, we grow 1.4 million acres of corn. It takes 200 million gallons of gasoline to manufacture and mine the fertilizer and pesticides and to power the machinery to till the land, pump irrigation water and harvest, dry and transport the crop. That's a land area nearly twice the size of Rhode Island and enough gas to drive more than 6,000 Priuses from New York City to Los Angeles and back.

**\*Eat less meat;** choose pasture-raised. Johns Hopkins Bloomberg School of Public Health professor Robert Lawrence believes shifting away from heavy meat consumption is important for addressing climate change because it takes much more energy and land to produce meat than fruits, vegetables and grains.

For the full story visit

<http://www.theithacajournal.com/apps/pbcs.dll/article?AID=2007712240312>

## **NEW YORK STATE NEWS**

### **2007 Census of Agriculture**

USDA Dept of Agriculture

The 2007 Census of Agriculture is right around the corner and we need your help to ensure that it's the most complete and accurate count yet. We are asking all farm related associations to ACTIVELY support the Ag Census by encouraging all producers to complete their 2007 Census of Agriculture forms. They were mailed out at the end of December 2007 and they are due back to us in February 2008. To assist you in actively supporting this nationwide effort, we are offering various materials for your use. The website can be found at <http://www.agcensus.usda.gov/Publications/2007/index.asp>.

### **Grassroots meets Government at the 2007 Small Farms Summit**

SMALL FARMS PROGRAM AT CORNELL-December 20, 2007

The 2007 NY Small Farms Summit took place on November 29th with over 120

participants at four videoconference sites. Hosted by Cornell's Small Farms Program, the Summit featured a question and answer session with Patrick Hooker, Commissioner of NYS Agriculture & Markets and Mark Kenville, NYS Center for Dairy Excellence.

Topics ranged from plans for a wholesale farmers' market in New York City to regulations on the sale of raw milk. Hooker responded appreciatively to the audience for opening a dialogue with him and invited farmers to collaborate with his executive staff to work toward solutions.

"Farmers know what challenges they face better than anyone. Our office listens carefully to farmers' needs and strives to be open-minded, creative and service-oriented", said Hooker.

A summary of the discussion will be available for download from the Small Farms Website in late January.

To read more visit <http://www.smallfarms.cornell.edu/>.

### **NY Farm Viability awards \$3.5 million in farm research grants**

New York Farm Viability-released January 11, 2008

The New York Farm Viability Institute awarded more than \$3.5 million in farm-based research grants in 2007. The grant awards will support 31 diverse projects, from bio-energy feedstock and gasification developments, to organic grain and dairy initiatives.

Efforts to improve the marketing and distribution of local food and a project to increase use of new hybrid wine grapes received grants. A project to link farmers to recycling markets for agricultural plastics, such as silo bags and greenhouse pots, as well as an effort to expand research and outreach education of manure management systems, were tapped for grants.

"In 2008, this young organization, the New York Farm Viability Institute, strives to stay on the forefront of the state's agriculture," said John Lincoln, president of the Institute board of directors. "The Institute is distinguishing itself as a group that keeps a sharp eye on investments in New York agriculture that have short-term, farm-level impacts."

Founded through a federal grant to Cornell University in 2003, the Institute has evolved into an independent nonprofit group that receives annual appropriations from the New York State legislature and Department of Agriculture and Markets.

The Institute provides grant funding to farm-based research projects. Each project includes farmers in designing, implementing or evaluating the project, and all projects are designed to result in farm-level impacts and increases in profits.

For full story and the list of award recipients please visit <http://www.nyfvi.org/>

## **New York Center for Agricultural Medicine and Health offers free Farm Safety Trainings**

Quality Milk Production Services is partnering with The New York Center for Agricultural Medicine and Health (NYCAMH) to offer you safety training in Spanish or English free of charge. With this new partnership, there is funding again from the New York State Department of Labor Hazard Abatement Board # C012755.

On-farm safety trainings are available to any type of agricultural operation, including special trainings for 4-H clubs. Safety topics vary according to audience, but may include: Tractor & Machinery, Skidsteer, Forklift, Payloader, Personal Protective Equipment, Hazard Communication Standard (Chemical Safety), Animal Safety, Safe Lifting & Carrying, Worker Protection Standard. Other farm safety topics can be presented upon request. Each farm that completes an on-farm safety survey or training receives a certificate of completion and a copy of the training roster.

For additional information contact Jim Carrabba – Agricultural Safety Specialist at 800-343-7527 ext 239 or at [jcarrabba@nycamh.com](mailto:jcarrabba@nycamh.com) or Lisa Ford -- Quality Milk Production Services at (607) 255-8202 or [lisa.ford@cornell.edu](mailto:lisa.ford@cornell.edu)

## **Free Farm Energy Audits Available for Dairy Farms**

By Dick Peterson, Northeast Agriculture Technology Corp.

When was the last time you had an energy audit conducted on your farm? More than five years ago? Never? If you answered yes to either of those questions, it's time to consider an energy audit. Most farm energy audits identify numerous, easy, low-cost ways to reduce energy consumption and save money. Qualified farm energy analysts can identify the best ways to save energy on your farm. A Farm Energy Audit Report will provide extensive details about your farm energy use, patterns of use, opportunities for reductions in use, and the cost to install energy conservation measures.

Need to buy equipment to save energy? The Farm Energy Audit Report will tell you where funds are available to help you buy the necessary equipment to improve your energy efficiency. But often, no purchase is necessary. Sometimes, just following some simple maintenance procedures can improve energy efficiency. The audit report will make maintenance suggestions that can reduce your energy bills.

NATC is working specifically with dairy farms at this time; however, if there are other types of operations interested in energy audits (e.g. greenhouses, poultry, swine), they are still encouraged to get on his list for future audit contracts with NYSERDA.

Contact Dick Peterson, Northeast Agriculture Technology Corp: 607-725-2741 or [clkp329@aol.com](mailto:clkp329@aol.com).

## **Upstate New York Growers seek more producers to market cooperatively**

New York Farm Viability Institute-released Friday, January 4, 2008

Fruit and vegetable growers from upstate New York are working together, in hopes that cooperation reaps greater rewards when it comes to marketing produce. The Upstate New York Growers & Packers cooperative works together to overcome difficulties for produce operations, including distribution and finding a market. The cooperative sells through a variety of venues, including brokers, value-added products and more.

The cooperative recently received an \$189,000 grant from the New York Farm Viability Institute to help the Upstate New York Growers & Packers grow, and to provide marketing models for other producers. The New York Farm Viability Institute is a farmer-led nonprofit group that funds farm-based research to help producers increase profits. The Institute receives funds from the New York State legislature.

“The NYFVI grant will underwrite the costs of the manager/marketer for two years. The job is well defined, and built around performance targets to reach at least \$2 million in annual sales and 50 members by 2010. In January, Co-op members are embarking on a strategic planning process to help achieve profitability within the two-year project period,” said George Koury, president of the Upstate New York Growers & Packers.

A manager/marketer will be in place by mid-February, Cooperative members said, and sales from the cooperative will support the job position after two years.

For more information about Upstate New York Growers & Packers, contact Remi Link, (315) 736-3394 extension 121, or [rml368@cornell.edu](mailto:rml368@cornell.edu).

To read full press release visit <http://www.nyfvi.org/press-01-04-08.htm>

### **Upstate Farm Coop Gets Marketing Help**

Upstate New York Growers' & Packers'

Released December 29, 2007

It costs a lot to farm. But, the time it takes to sell food grown on local farms can be so costly that marketing issues can drive farmers out of business. Agriculture is a significant, if not the largest, contributor to the economy of many upstate counties, as well as the state itself. The potential loss of more farms presents a gloomy picture for New York State and consumers.

A handful of large corporations have a lock on most retail markets, and resources to transport food long distances to chain store buyers. In an era of super-sized corporate farms, independent growers are good at their job - raising quality crops - that keeps them too busy growing food to have time left over to compete with conglomerate giants when it comes to marketing their harvest.

Compounding the time problem, many farmers don't have technical equipment or skills necessary to stay on top of fluid prices and finding new markets in an increasingly complex industry. Small farms have quality products, but may not be able to grow enough quantity to satisfy large buyer demands. Hiring a broker is one answer, but it's a solution that can reduce farmers' profit margins out of existence.

To help level the playing field, Upstate New York Growers & Packers (UNYG&P), a farm producer cooperative with 18 members from Albany, Herkimer, Oneida, Onondaga, Ontario and Oswego Counties, was formed in 2002. Since then, the Coop has organized as a legal entity, conducted a feasibility study to determine the need and optimum size of a centrally located produce processing and distribution facility, marketed a limited amount of fresh fruits and vegetables to gain experience, and learned first-hand what it takes to develop and market branded Coop-label products.

Recently, UNYG&P received a grant of \$189,090.00 from the New York Farm Viability Institute (NYFVI) through its Agriculture Innovation Center program to hire a Manager/Marketer to resolve marketing issues and help the Coop recruit members to grow to a profitable size within the next two years. The total project cost of \$226,260.00 includes UNYG&P and other partner contributions.

According to Martin Broccoli, Oneida County Agriculture Economic Development Specialist, “Getting the Coop together has been slow going. It’s risky for members to commit marketing their products this way, but with the help of this grant, and the right person in the job, the Coop can become an established marketing force with a profitable future. Some members recognize that marketing cooperatively may be their only chance to survive.”

Broccoli continued, “UNYG&P has some successes to build on, including development of value-added products that use members’ ingredients. So far, a healthy butternut squash cookie, designed for school markets is being sold, and an all-natural vegetable soup is being test-marketed. But, it’s virtually impossible to get space on store shelves unless you have a complete product line, so the Coop is continuing to research and develop new products.”

Another Coop strength is the make-up of its membership, primarily growers who are farming a diversity of crops on more acreage than average sized farms. This anchor membership should help encourage other large and small producers to join UNYG&P. Additional members will increase the Coop’s ability to bundle different products into mixed loads, a marketing advantage for Coop members and buyers.

According to George Koury, UNYG&P President, “The NYFVI grant will underwrite the costs of the Manager/Marketer for two years. The job is well defined, and built around performance targets to reach at least \$2,000,000.00 in annual sales and 50 members by 2010. In January, Coop members are embarking on a Strategic Planning process to help achieve profitability within the 2-year project period.”

UNYG&P expects to hire the Manager/Marketer by mid-February. The NYFVI grant proposal includes a calendar of specific achievements to be accomplished for the next two years, and help keep the project on track. The ultimate goal is to be able to support the Manager/Marketer position beyond the project duration with revenues from Coop sales, and to finance and construct the processing and distribution facility.

“Consumer buying trends, concerns about food safety, niche markets for new products, public awareness of the value of farms and farmers – these and other factors are timely to help create a good atmosphere for Coop success. To make sure we have a continued viable farm economy and quality food source, consumers can help by shopping at retailers who feature local fresh and value-added foods, encouraging merchants they buy from to carry local products, and buying directly from neighboring producers,” Broccoli concluded.

For more information about UNYG&P, contact Remi Link, (315) 736-3394, Ext. 121, or [rml368@cornell.edu](mailto:rml368@cornell.edu).

### **New York City Mayor Bloomberg And Speaker Quinn Announce Green Cart Legislation**

December 18, 2007

New York City Mayor Michael R. Bloomberg and Speaker Christine C. Quinn today proposed legislation that would increase the number of food carts that sell fresh fruits and vegetables only. The carts will be located in neighborhoods throughout the five boroughs where access to fresh fruit and vegetables is limited.

The Green Cart proposal, recommended by the Food Policy Task Force, calls for 1,500 permits to be phased in over two years, and requires vendors to operate in designated neighborhoods where consumption of fruits and vegetables is low. The Mayor and Speaker were joined by Deputy Mayor for Health and Human Services Linda Gibbs; Health Department Commissioner Thomas Frieden; New York City Food Policy Coordinator Benjamin Thomases; Food Bank for New York City President Lucy Cabrera; Bedford Stuyvesant Family Health Care Center President Ulysses Kilgore; and Citizens' Committee for Children of New York Executive Director Jennifer March-Joly.

For full story visit

[http://www.nyc.gov/portal/site/nycgov/menuitem.c0935b9a57bb4ef3daf2f1c701c789a0/index.jsp?pageID=mayor\\_press\\_release&catID=1194&doc\\_name=http%3A%2F%2Fwww.nyc.gov%2Fhtml%2Fom%2Fhtml%2F2007b%2Fpr467-07.html&cc=unused1978&rc=1194&ndi=1](http://www.nyc.gov/portal/site/nycgov/menuitem.c0935b9a57bb4ef3daf2f1c701c789a0/index.jsp?pageID=mayor_press_release&catID=1194&doc_name=http%3A%2F%2Fwww.nyc.gov%2Fhtml%2Fom%2Fhtml%2F2007b%2Fpr467-07.html&cc=unused1978&rc=1194&ndi=1)

### **Governor Spitzer Announces \$35 Million to Protect 13,299 Acres of Farmland Across New York: Funds to Help Protect 35 Farms in 22 Counties**

New York State Department of Agriculture & Markets News released Thursday, December 20, 2007

Governor Eliot Spitzer today announced approximately \$35 million in funding through the Agricultural and Farmland Protection Program to protect nearly 13,300 acres of active farmland across New York State. The funding is the largest dollar amount ever dedicated for farmland preservation, and will go to protect the largest single amount of acreage in the program's 11-year history. The funding will go to 35 farms in 22 counties.

"New York State has a rich agricultural tradition, and farms are vital economic engines for many New York communities. That is why programs like this are important to preserving and protecting the future of our farms," said Governor Spitzer. "The Farmland Protection Program helps keep struggling farms viable, supports the State's rural economies, and preserves open space. By increasing the program's funding and streamlining the grant process, we will be able to protect more acres this year than ever before."

Grant recipients include seven first-time Farmland Protection recipients and ten farms that have been in operation for more than 100 years. This year's round of Farmland Protection funding includes:

- \$5.1 million for Long Island;
- \$6.8 million for the Hudson Valley;
- \$4.1 million for the Capital District;
- \$1.6 million for the Mohawk Valley;
- \$6.9 million for Central New York;
- \$7.3 million for the Finger Lakes region; and
- \$2.9 million for Western New York.

To read full press release & award announcement please visit <http://www.agmkt.state.ny.us/AD/release.asp?ReleaseID=1664>

### **Cheese and Ice Cream Success!**

Cornell Cooperative Extension-Chenango County.

December 17, 2007

At the three-day cheese and ice cream making class, participants received a wealth of information on various options of value-added farming. The class was held in Morrisville from December 6<sup>th</sup> to 8<sup>th</sup>. The hands-on course sponsored by the Agriculture Development Council of Chenango County and provided through a USDA Northeast Sustainable Agriculture Research and Education grant, included twelve participants from throughout New York and Pennsylvania. During the three-day session Elmond Clark, plant manager and cheese maker at the Morrisville State College facility, explained the different stages of cheese making. By the end of the session participants had made paneer, monterey jack, mozzarella, and fresh curd. They were also given a run through of the ice cream making process and were able to create their own flavors! Thanks to Ed Staehr from Farm Net, Vicky Pederson from Ag & Markets and Amanda Hewitt from Nelson Farms who also provided some valuable information. We hope to see many participants return for the advanced cheese making class to be held in the spring of 2008.

### **Partnership to Save Lives Builds on Successful First Year: ROPS rebate program equips hundreds of tractors with rollover protection**

New York Center for Agricultural Medicine and Health-released January 11, 2008

The new year brings with it a renewed effort to reduce the number of farm fatalities that occur each year as a result of tractor rollovers. On the heels of a successful first year, the New York Center for Agricultural Medicine and Health (NYCAMH) is partnering with Farm Family Insurance, the New York Farm Bureau and the Northeast Equipment

Dealers Association to launch year two of the New York ROPS Rebate Program. During its first year, the program assisted in retrofitting over 350 tractors with rollover protection, which includes a rollbar and seatbelt. Farmers who have taken advantage of the program say its value is tremendous. In fact, the program may already have saved one area farmer from injury or even death.

Dan Kaiser of Newfield, N.Y. who has been farming for over 30 years, relates details of a close call he experienced on his tractor three weeks after taking advantage of the Rollover Protective Structure (ROPS) rebate last year. “I was pulling a silage wagon and the tractor began sliding down the hill out of control. I was wearing my seatbelt at the time and the only reason was because I had installed the rollbar. It’s amazing that I didn’t roll over, but I probably would have been thrown from the tractor if I hadn’t been wearing the seatbelt. I wear it all the time now.”

The ROPS program is specifically designed to reduce both the cost and the hassle of retrofitting a farm tractor with an approved rollbar and seatbelt. The ROPS rebate amounts to 70 percent of the cost (up to \$600) of purchasing and installing a Rollover Protective Structure (ROPS) on a tractor. Farmers calling the toll free hotline (1-877-ROPS-R4U) to sign up are entered on a “first come – first served” basis. In addition to the rebate, they will receive assistance in locating the most appropriate and most affordable rollbar model for their tractor.

First year program participant Ed Simonsen from Kinderhook, N.Y. notes, “I wouldn’t have been able to retrofit my tractor without this program. ROPS are essential, especially on hilly ground. Several people in our area have been hurt or killed in rollovers. Using tractors without ROPS presents a real hazard. I’m so appreciative this program exists.” Perhaps livestock farmer Alan McClements of Nunda, N.Y., says it best. “Everybody benefits from this program and that’s the bottom line.”

Although the rebate program has outfitted 350 tractors in upstate New York with rollover protection, there is a long way to go – over half of the tractors on New York farms do not have rollover protection. Rollover fatality rates in the Northeast are the highest in the country. Studies have clearly shown that the use of a rollbar in combination with a seatbelt could prevent virtually all of these tractor rollover deaths.

The ROPS program is presented to New York farmers through the help of State Senators James L. Seward and Catharine M. Young, both members of the New York State Senate Agriculture Committee.

## **NATIONAL NEWS**

### **Our Decrepit Food Factories**

NY Times By MICHAEL POLLAN

Published: December 16, 2007

The word “sustainability” has gotten such a workout lately that the whole concept is in danger of floating away on a sea of inoffensiveness. Everybody, it seems, is for it whatever “it” means. On a recent visit to a land-grant university’s spanking-new sustainability institute, I asked my host how many of the school’s faculty members were involved. She beamed: When letters went out asking who on campus was doing research that might fit under that rubric, virtually everyone replied in the affirmative. What a nice surprise, she suggested. But really, what soul working in agricultural science today (or for that matter in any other field of endeavor) would stand up and be counted as against sustainability? When pesticide makers and genetic engineers cloak themselves in the term, you have to wonder if we haven’t succeeded in defining sustainability down, to paraphrase the late Senator Moynihan, and if it will soon possess all the conceptual force of a word like “natural” or “green” or “nice.”

For complete story please visit: [http://www.nytimes.com/2007/12/16/magazine/16wwln-lede-t.html?\\_r=2&oref=slogin&oref=slogin](http://www.nytimes.com/2007/12/16/magazine/16wwln-lede-t.html?_r=2&oref=slogin&oref=slogin)

## **FARM TO SCHOOL**

### **Davis Voters Tax Themselves for Farm to School Programs**

In November, Davis (California) Joint Unified School District voters approved a parcel tax that includes \$60,000 to \$80,000 annually for fresh farm produce for school lunches. The district's board included the farm to school funding in the ballot measure after polls indicated voters' willingness to pay new taxes to improve school meals. Trustees have approved a memorandum of understanding with the Davis Farm to School Connection, a project of the Davis Farmers Market Foundation, to work together toward a goal of purchasing 60 percent of produce served in the district from local growers. The parcel tax will provide a sustainable source of funding to help reach that goal.

<http://www.davisfarmtoschool.org/index.html>

### **Teaching Strategies, Student Work Added to School Lunch Initiative Website**

The Center has added teaching strategies for integrating curriculum and examples of student work to the website of the School Lunch Initiative (SLI), a collaboration of CEL, the Berkeley Unified School District, and the Chez Panisse Foundation to improve school meals and integrate formal curriculum and instructional gardens, kitchen classrooms, and the school lunchroom. The new material may be found by following the "5 Strategies" link on the "Tips and Resources" page of the SLI website. The page describes strategies developed, with the assistance of CEL resources, by sixth-grade teachers at Martin Luther King Middle School in Berkeley. They connect instruction in history, science, literature, and writing through a focus on food and agriculture. The web page describes how King teachers put these strategies into practice. A linked slide show includes samples of student work that illustrate students' growing understanding of food and food webs. Also linked is "Food Webs," a resource connecting essential understandings about food webs to state content standards and to the *Benchmarks for Science Literacy* of the American Association for the Advancement of Science.

Visit <http://www.schoollunchinitiative.org/resources/teaching-strategies.shtml> for more information.

### **"Delicious Education" Seminar for Teachers to be Offered at Center**

In February, the Center for Ecoliteracy and the Chez Panisse Foundation will jointly present a three-day seminar, Delicious Education: Garden, Kitchen, and Community. The seminar, to be offered February 4-6 at the Center's offices in Berkeley, supports teachers wanting to embed experiential instruction into the academic program, using the kitchen, garden, and community as contexts for learning.

Visit <http://www.ecoliteracy.org/seminars/delicious-education-info.html> for more information.

### **RECOMMENDED READING**

#### **NYS Food Policy Council Report**

The First report of the NYS Food Policy Council, published December 1, 2007, is now available. Download the full report at

[http://www.agmkt.state.ny.us/CFP/CFP\\_DecemberReport\\_2007.pdf](http://www.agmkt.state.ny.us/CFP/CFP_DecemberReport_2007.pdf)

#### **New Community Food Security Publication Available**

The Community Food Security Coalition has released a new publication, "Building Community Food Security: Lessons Learned from Community Food Projects, 1999-2003". This publication is based on analysis of Community Food Project (CFP) narrative reports from 1999-2003, CFP focus groups, and relevant literature. It outlines a summary of project activities and includes characteristics of successful projects, factors for success, challenges, and lessons learned.

A downloadable PDF version

(<http://www.foodsecurity.org/BuildingCommunityFoodSecurity.pdf>) is available online.

### **CALL FOR ACTION**

#### **Request for Proposals in Organic Farming, Research, Teaching & Outreach – Due February 5th**

The Toward Sustainability Foundation (TSF) at Cornell University is requesting proposals for innovative research emphasizing Energy, the Environment, Economic Development, and Social Equality in organic farms and food systems. Short proposals are requested (10 page maximum single spaced, including an itemized budget) from Cornell staff and students, Cooperative Extension educators, and New York organic farmers. All funded proposals must include someone on the CALS faculty as a principal investigator or co-PI, in order for us to allocate these funds.

Projects will be funded at a maximum of \$12,500 for a one-year period (calendar year 2008), although multiyear projects may be considered for continued funding if TSF funds are available in future years. For additional information on this request for proposals,

please contact Wendy Wirth at 607-255-4568 or waw3@cornell.edu or Ian Merwin at 607-255-1777 or [im13@cornell.edu](mailto:im13@cornell.edu).

### **Community Food Projects Program Request for Proposal**

The USDA Cooperative State Research, Education and Extension Service - **Community Food Projects Grants Program RFP** is now available. This is the grant that the RCFP applied for in 2006 (it was not funded). **The application is due February 25, 2008.**

Here is the link to the RFP: <http://www.csrees.usda.gov/fo/fundview.cfm?fonum=1080>

### **USDA Announces Fiscal Year 2008 Sign-Up for Up To \$20 Million in Conservation Innovation Grants**

WASHINGTON, Dec. 17, 2007

Natural Resources Conservation Service (NRCS) Chief Arlen Lancaster today announced the request for proposals for Conservation Innovation Grants (CIG) for fiscal year 2008. The CIG program is designed to stimulate the development and adoption of innovative conservation approaches and technologies.

“CIG enables NRCS to work with other public and private entities to accelerate transfer and adoption of promising technologies and conservation approaches to address some of the Nation's most pressing natural resource concerns,” said Lancaster. “CIG benefits agricultural producers by providing more options for environmental enhancement.”

There are three CIG categories available in FY 2008:

\*Natural Resource Concerns Category—up to \$10 million available for proposals addressing one or more of the CIG natural resource concerns. This component was also offered in FY 2004, FY 2005, FY 2006, and FY 2007 awards.

\*Technology Category—up to \$5 million available for proposals addressing one or more of the CIG technology categories. This component was offered for the first time in FY 2006.

\* Chesapeake Bay Watershed Category—up to \$5 million available for proposals addressing one or more of the CIG natural resource concerns in the Chesapeake Bay watershed. This component was also offered in FY 2005, FY 2006, and FY 2007. For FY 2008, the National Fish and Wildlife Foundation will be accepting and reviewing the applications for this category. For information on applying for the Chesapeake Bay Watershed Category, please visit [www.nfwf.org/cheaspeake](http://www.nfwf.org/cheaspeake).

Applications must be received in the NRCS National Headquarters by 5 p.m., Eastern Standard Time (EST), on **Wednesday, February 20, 2008.**

To view the complete Announcement of Program Funding, visit:

<http://www.gpoaccess.gov/fr/index.html>. Enter NRCS in the Quick Search box, and then click on the Submit button. On the Search Results page, look for *Conservation Innovation Grants Fiscal Year 2008 Announcement*.

To apply electronically visit: <http://www.grants.gov/>. For more information about NRCS conservation programs online, visit: <http://www.nrcs.usda.gov>, or visit the nearest USDA Service Center in your area.

## **RESOURCES**

### **The Story of Stuff**

The Story of Stuff is a 20-minute, fast-paced, fact-filled look at the underside of our production and consumption patterns. The Story of Stuff exposes the connections between a huge number of environmental and social issues, and calls us together to create a more sustainable and just world. It'll teach you something, it'll make you laugh, and it just may change the way you look at all the stuff in your life forever.

<http://www.storyofstuff.com/>

### **Video: Pasture and Environmental Farm Management for the Horse Owner**

Equestrian Land Conservation Resource (ELCR) and Hudson Mohawk Resource Conservation & Development Council (HMRC&D) of New York are offering a new video: "Keeping It Green: Pasture and Environmental Farm Management for the Horse Owner" at ELCR's web site, [www.elcr.org](http://www.elcr.org).

Degraded pastures and improper manure management can have a serious, detrimental impact on the environment. We hope horse owners find this video useful for the management of their properties and pastures. This video is offered in 8 segments with titles such as "Water Quality and Manure Management," "Rotational Grazing - Weed & Forage Control," and "Drainage Improvements in High Traffic Areas." Funding for the segments was provided by the USDA Natural Resources Conservation Service Grazing Lands Conservation Initiative.

For more information visit and to view the segments, please visit [www.elcr.org](http://www.elcr.org).

### **New Draft Animal Power Website**

As a result of the 2007 Northeast Animal Power Field Days, a NEW Website has been created to facilitate discussions about Draft Animal Power. The website is set up as a discussion forum including a Calendar feature, Frequently Asked Questions, and some starter Categories and Threads of discussion. More categories and threads will be created as the community grows. Visit [www.draftanimalpower.com](http://www.draftanimalpower.com) to sign up.

### **Conventional and Organic Corn Weed Guide Available**

University of Maine Cooperative Extension is offering a "New England Guide to Weed Control in Field Corn". It's designed to help conventional and organic field corn growers decide how best to control weeds. And it includes guidelines for chemical and non-chemical methods.

Developed by John Jemison, Jr. of UMaine Extension, and Prasanta Bhowmik of the University of Massachusetts, this 20-page guide can be purchased for \$3 by calling 800-287-0274. Or you can download it free from the Web site: [www.extension.umaine.edu](http://www.extension.umaine.edu).

The updated publication discusses commonly used herbicides, timing of applications and alternative controls to provide a comprehensive approach to controlling weeds in field corn.

"Organic growers will find new information on cultivation practices. Conventional growers will find up-to-date recommendations for herbicides available in the Northeast," adds Jemison. Extensive tables on corn herbicides registered for use in New England, herbicide effectiveness on specific weeds, and herbicide modes of action are included.

### **Watch Webcast of Recent Conference on Organic Dairy and Field Crop Research**

Demand for organic products continues to rise and researchers around the country are aiming to keep pace with organic field studies. Learn the latest findings on experiments from the field by watching the webcast of the "What's New in Organic Dairy and Field Crops meeting that was recorded live on Dec 13th, 2007.

To view the video, go to [www.organic.cornell.edu](http://www.organic.cornell.edu) and click on the link to the Organic Dairy Initiative.

## **EMPLOYMENT**

### **FARM INTERNS SOUGHT FOR ABODE FARM**

The Abode of the Message Farm is looking for interns for the 2008 season. If you would like to work on an organic farm in the context of spiritual community this is the place. We are looking specifically for help from April to late September. Combining work with our spiritual study program is an option. Room and board are provided. Please write to [frankwhitehere@hotmail.com](mailto:frankwhitehere@hotmail.com) for more information.

### **ABODE FARM SEEKS FARM MANAGER**

The Abode of the Message Farm is looking for a farm manager for the 2008 season. This is a 5-acre organic farm that supplies produce to the community and conference center here, as well as a farm stand serving the wider community. The season is from March to October. In depth training will be provided. This is a paid position. Please send letter of interest to Frank White at [frankwhitehere@hotmail.com](mailto:frankwhitehere@hotmail.com).

## **WHAT'S IN SEASON?**

We're glad you asked. This month we're featuring CHEESE. If you are a producer and not listed on this website please send us your contact information.

<http://www.nyfarms.info/whatsinseason.html>

## **SAVE THE DATE**

For an updated calendar of events, visit: <http://www.nyfarms.info/calendar.html>

Like News to Share, then Join NY Farms! Download membership application at <http://www.nyfarms.info>. Please check the calendar at <http://www.nyfarms.info/calendar.html> for upcoming events including the **NY Farms! Annual Meeting on March 14, 2008.**