



Passages

Sustainable Food and Farming Systems

Newsletter of the
Pennsylvania
Association
for Sustainable
Agriculture

Serving the Community of Sustainable Farmers, Consumers and Businesses Throughout Pennsylvania and Beyond

Number 66

May/June 2007

2007 Farm-Based Education Calendar Announced



By Heather House

By the time this newsletter reaches you, PASA's 2007 Farm-Based Education series will be well underway. Have you taken a moment to read through your field day calendar? If so, you probably noticed that we are profiling a more diverse collection of farmers and research plots than ever before. Perhaps you've already penciled some of the field days on your calendar!

So, You're Busy

Of course, we know you're busy and that it's hard to get away from the farm in the middle of the summer. And with Pennsylvania being such a large state, we know you often have to commit an entire day to attend a five-hour event. But before you talk yourself out of getting in the truck to go to your next field day, keep the following in mind:

Attending a field day or intensive learning program is an investment you deserve. Give yourself the opportunity to delve into a topic of interest. Spend time talking with

others who have something to teach you, or something to learn from you. Enjoy a day away from your work and get a fresh perspective on what you're out to accomplish.

Regardless of the topic, you will inevitably leave a field day with at least one idea to incorporate into your farm that has nothing to do with the subject you went to study. From noticing how one farmer hangs hoses to how another uses a herd dog, you never know what idea you'll pick up that will save you time, money and heartache.

The food and company at a PASA field day is always good. We make sure to take time for a peaceful lunch in the field, or perhaps just simple refreshments by the barn,

so that you can network and relax. Over the years, participants at field days have told us that spending time learning from and sharing with other farmers is the number one reason they attend field days.

Grants Support Our Work

PASA has been fortunate to receive a number of grants in recent years to support our educational outreach efforts. These grants give us the flexibility to offer programming targeting specialized groups that we might not otherwise be able to serve effectively. For example, we are in the second year of a three-year grant dedicated to small ruminant producers' education, which we received from Northeast Sustainable Agriculture Research and Education (NE SARE). This grant has allowed us to offer field days and lectures with some very notable producers and researchers in the field. If you have or are interested in small ruminants (specifically sheep and goats), please take advantage of our summer events

focusing on improving small ruminant grazing systems, reducing dependence on dewormers and marketing value-added products. Don't miss the chance to hear from the man who wrote the book on sheep and goat medicine, Dr. David Pugh.

This spring we were notified that another proposal we submitted to NE SARE was funded, enabling us to offer programming for the burgeoning sector of value-added dairy producers. We are kicking off this new grant with a three-day cheese making program with Neville McNaughton, and later in the season will visit a value-added dairy farm that produces raw milk cheese, fresh yogurt, ice cream, and more.

We'll wrap up a grant we received in partnership with Pennsylvania Certi-

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CHICKENS ON GRASS & WHAT'S WRONG WITH THEIR LEGS!

By Jeff Mattocks, The Fertrell Company

Spring has sprung with the cows and other ruminants munching on grass. Now it's time to get those chickens grazing too!

Many pastured poultry folks have chicks in the brooder that will soon see their first blade of grass. During this time of year I receive a high number of calls about what pasture is best for chickens or how much pasture they will eat. Two very good questions that don't have a standard answer and

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**Pennsylvania Association
for Sustainable Agriculture**

114 West Main Street
P.O. Box 419
Millheim PA 16854
Phone: (814) 349-9856 • Fax: (814) 349-9840
Website: www.pasafarming.org

Passages STAFF & OFFICE

Staff Editor: Michele Gauger
Layout: C Factor
Advertising Sales: Michele Gauger,
PASA office, michele@pasafarming.org

BOARD OF DIRECTORS

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PASA STAFF

Headquarters

Brian Snyder
Executive Director
brian@pasafarming.org

Lauren Smith
Director of Development
lauren@pasafarming.org

Heather House
Director of Educational Outreach
heather@pasafarming.org

Allison Shauger
Educational Outreach Assistant
allison@pasafarming.org

Michele Gauger
Director of Membership & Research Assistant
michele@pasafarming.org

Brandi Marks
Office Coordinator/Bookkeeper
brandi@pasafarming.org

Western Regional Office
Phone: 412-697-0411

David Eson
Director of Western Programs
david@pasafarming.org

Chris Fullerton
Director of Consumer Division
chris@pasafarming.org

Julie Speicher
Marketing Manager
julie@pasafarming.org

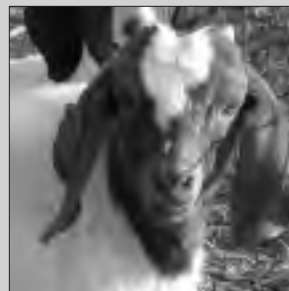
Sarah Young
Program Assistant
sarah@pasafarming.org



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Notice to our Readers:

PASA has learned from a few members that they did not receive their March/April 2007 newsletters. We apologize for this inconvenience and are making our best attempts to resolve any future issues. Newsletters are mailed via bulk mail to decrease our costs, but this mailing method is difficult to track. If you did not receive your March/April edition, please contact Michele Gauger, michele@pasafarming.org or 814-349-9856 and we will send you one.

Passages May/June 2007 Contributors

Contributing writers & photographers: Jenn Halpin, Mena Hautau, Heather House, Paul Hoover, Julie Hurst, Jeff Mattocks, Sandra Miller, Claire Murray, Kim Seeley, Lauren Smith, Brian Snyder, Leah Tewksbury, Megan Wummer.

PASA's Mission is...

Promoting profitable farms which produce healthy food for all people while respecting the natural environment.

PASA is an organization as diverse as the Pennsylvania landscape. We are seasoned farmers who know that sustainability is not only a concept, but a way of life. We are new farmers looking for the fulfillment of land stewardship. We are students and other consumers, anxious to understand our food systems and the choices that must be made. We are families and children, who hold the future of farming in our hands. This is an organization that is growing in its voice on behalf of farmers in Pennsylvania and beyond. Our mission is achieved, one voice, one farm, one strengthened community at a time.

PASA in the News

Have you seen articles about PASA in your local newspapers or other media? PASA is active across the state, and we'd love to know what coverage we are getting in your area. Please clip any articles you see on PASA and mail them to our Millheim headquarters to the attention of Office Coordinator Brandi Marks.

Do you have a great article idea for Passages?

Want to share a farming practice with members? We'd love to hear from you. Please contact the newsletter staff at newsletter@pasafarming.org.

Deadline for July/August 2007 Issue:
June 29, 2007

PASA is an Equal Opportunity Service Provider and Employer. Some grant funding comes from the USDA and complaints of discrimination should be sent to: USDA Office of Civil Rights, Washington, DC 20250-9410.



PASA never turns away anyone financially unable to attend a field day or intensive learning program. This year Farm Aid is also sponsoring scholarships for more farmers to attend our events.

Farm-Based Education

continued from page 1

fied Organic (PCO) from the Environmental Protection Agency (EPA) in the fall when we host our final field day on organic fruit production, this time focusing on grapes. But even as this grant is ending, we'll be starting work on another recently awarded grant from the EPA, which will allow us to focus on integrated pest management strategies in greenhouse and hi-tunnel production. This exciting series kicks off in the fall with an intensive learning program in the lab with Cathy Thomas and will be developed more thoroughly over the course of two years.

We've also teamed up with the Department of Environmental Protection (DEP) to offer three model sites for farm-scale composting. Our hope is that more farmers will consider composting on the farm as more than just a means of generating organic matter for their soils: composting restaurant food waste, municipal yard waste, and even local horse stable manure is literally a community service that can pay for itself.

Other Highlights

Of course, PASA doesn't have a grant for every great idea out there. In fact, the majority of our field days are offered simply in response to a request expressed by our members. Throughout the year PASA receives requests for programs and we do our best to honor our members' needs. For example, this year we are offer-

ing unique programs on pastured poultry, urban farming and transitioning to organic dairy. If you have an idea for a future program, we welcome you to share it on your next field day survey or by contacting the main office.

Field Day Reporters

This marks the third season PASA plans to work with volunteers to compile reports on our field day programs. Past reporters have told us that their role encouraged them to be more focused on the details offered during the program, and therefore they found the experience very informative and rewarding. If you are interested in serving as a reporter for a field day and receiving a free registration in exchange (does not apply to intensive learning programs), please contact Heather House at PASA to make arrangements. We allow one field day per reporter, one reporter per field day.

Financial Assistance

Unlike the *Farming for the Future* conference, which has a well-developed scholarship program, the Farm-Based Education program does not have a formal scholarship fund. However, we never turn away anyone who expresses a need for financial assistance. This year thanks to Farm Aid, PASA is able to offer scholarships to farmers who express a financial need to attend any of our field days or intensive learning programs. If you are thinking about missing a program because it is not within your budget to attend, please contact Heather House at PASA. We have never turned away a

request for financial assistance.

This promises to be busy field day season with lots of great information being shared, so don't miss out! If by chance you misplaced your calendar, check out the back cover for more details and register today. We look forward to seeing you at one of these great events. ■

Chicken on Grass

continued from page 1

here is why; the broiler chicks and even high production layers have never seen grass nor have their parent stock. The breeder flocks have been maintained in confinement for their entire lives and this practice has gone on for 30 or more generations. So you turn out commercially developed chickens into what should be part of the normal environment, and they don't know what to do.

You can help this situation by fresh harvesting *small* amounts of grass/clover or whatever they will be eating and offering it to them daily. Be careful not to over feed them and that there is some leftover. They should consume your offering within an hour or so. The remaining grass clippings will ferment and promote undesirable bacteria growth. This practice will give them a mental head-start for what lies ahead in life.

Now, what kind of pasture and how much will they eat? The absolute best reports I have ever seen (from a farmer) indicated that immature growth legumes, clovers, alfalfa, peas, etc. are the favored species for chickens. I also know that they like new growth/young starts of wheat

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What kind of pasture and how much will your grass-based flock eat?



PASA Staff Begins Restructuring for the Future

PASA has experienced tremendous growth in the past four years, in terms of program achievements, development of regional membership groups, the annual conference — the sheer size and scale of this membership organization!

This expansion has recently led to the restructuring of some staff positions in order to enable PASA to best prepare for our sustainable future.



Michele Gauger joined the PASA Membership Department in 2003 with the primary role of *Passages* Newsletter Editor and departmental support. She quickly assumed additional responsibilities for on-farm research. In April this year, Michele was promoted to the role of Membership Director. She will continue her fine work on the newsletter and in research, as well as work with the board working group and regional membership groups to continue to grow and serve the membership.



Lauren Smith, who joined PASA in 1996 and recently held both roles of Director of Membership and Development, will now be focusing her efforts exclusively on development, fundraising and event planning. She will be working closely with the board fundraising group and membership to help increase unrestricted revenue for the organization.



After four years of focusing efforts on local food issues and moving PASA Education to new heights, **Heather House** will be departing the organization later this year. Countless members have taken advantage of the fine programming designed and executed by Heather over the years, and she will be sorely missed by staff, board, and membership. We all wish her the best in her next adventure!



Allison Shauger has been on the *Farming for the Future* conference staff for three years, initially as a volunteer intern and most recently as Registration Coordinator for the 2007 event. Allison returns to PASA this summer as an assistant in the Education Department and will be learning the ropes alongside Heather House on the Field Day pro-

gram as well as organization of the 2008 conference program.



We welcome **Chris Fullerton**, who will forge a new role and division at PASA, beginning our significant focus on consumers and how to best serve their needs on a larger scale within the Commonwealth (more on this to come). Chris served on the PASA board for 6 years as Treasurer, chair of the Fundraising Committee, and most recently as the chair of the board Development Committee. In joining the PASA staff, Chris leaves behind a 14-year career as manager of the Tuscarora Organic Growers Cooperative.

Along with the restructuring mentioned above, PASA is adding a book-

keeping assistant in the Millheim office, which was advertised regionally. PASA also plans on re-opening a regional office in southeast PA later this year and the Southeast Director position will be advertised to the membership at that time.

The PASA staff is eager to enable our organization to grow into the future and is driven to continually improve our services to the membership. Please feel free to reach out to any and all staff (contact information on page 2) with ideas or questions.

The growth of PASA is palpable — this organization is bringing many more people into the sustainable agriculture fold and we thank the members for helping make this happen. ■

Membership Department Report

At the time of this publishing there are still 518 PASA member households that have not yet renewed their membership for 2007. This translates to 890 members, valuable members we want to retain.

As our membership grows each year however, the loss of some members is natural. Although we never like to lose anyone, we realize that people relocate and move on in their careers.

This time of year, more than any, we all need to focus our attention to bringing new members aboard. Now is a perfect time to introduce your friends, family, neighbors and customers to PASA and what we have to offer. It is easy this time of year to impress upon those we know the value, beauty and taste of fresh, local farm products.

The farmers' markets are underway, along with CSA pick-ups, farm tours and summer events. Contact PASA to get membership materials and newsletters to hand out to customers and visitors throughout the summer months. If they join now they can take advantage of discounts to our wonderful Farm-Based Education series we reported on in this newsletter, as well as participate in the growing *Buy Fresh, Buy Local* marketing campaign and support local farms all at the same time.

Just think, if each of our current 3,392 members got one person to join PASA...it shouldn't be that far fetched and it is a goal we can obtain.

Contact Michele Gauger at michele@pasafarming.org or call 814-349-9856 to obtain PASA promotional materials.

NEW LIFETIME MEMBERS

Jackie & Tim Schlitzer Family

NEW BUSINESS MEMBERS

Central Market Trust

Lancaster, PA

FrenchPress, TABLE Magazine

Pittsburgh, PA

North Country Brewing Company

Slippery Rock, PA

Otto's Pub & Brewery

State College, PA

Peas in a Pod Produce

Glenside, PA

Restaurant Alba

Malvern, PA

Wild Blue Creative Catering, Inc.

King of Prussia, PA

PASA STAFF AND BOARD THANK OUR RECENT VOLUNTEERS

Nitya Akeroyd

Sam Cantrell

Lisa Diefenbach

Phyllis Rubin

Tom Struble

Mary Whittam

Spring Growth Adds to Our Haymow

By Mena Hautau, Board Fundraising Chair

The Spring Appeal is kind of like first cutting hay around here. We have worked hard to dodge the rain and make hay in a timely manner. Good yields and good quality. Just like the Spring Appeal, which gives our members a chance to say "Hey, I support my organization in a meaningful way — that makes sense to me. I am a part of sustaining my organization!"

Thanks to those of you who have contributed to the Spring Appeal thus far, and we look forward to hearing from more of you. Also many of our members will receive calls and visits from board and staff members this year, as we work together to build the PASA Annual Fund — and allow our organization to grow in a meaningful way with these unrestricted funds.

More good fundraising news — PASA staff and other volunteers in the Western regional office have done a tremendous job with the Spring Farm Dinner. This fundraising event has contributed \$6,065 to our Annual Fund — giving a healthy boost to our haymow!

This brings our total hay production to \$84,691 towards our \$185,000 goal. Thank you for your help with the harvest!

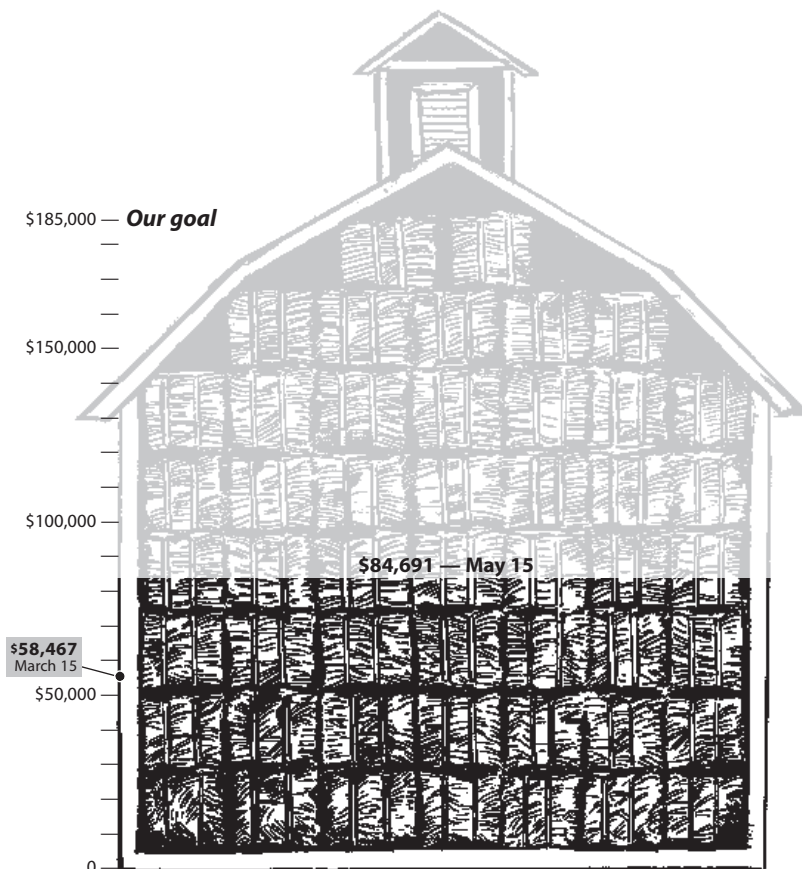


Illustration courtesy of Phyllis Kipp

UPCOMING FUNDRAISERS

■ **July 1** Chaddsford Winery turns 25 this year and proprietors Eric and Lee Miller will celebrate with a gala dinner on the winery grounds on Sunday, July 1. The evening will include exciting regional foods



prepared by Chef Dan Butler of the Chadds Ford Inn, cheeses from the Pennsylvania Farmstead & Artisan Cheese Alliance, barrel-tasting of two special very limited "25th Vintage" wines, and an auction of one-of-a-kind engraved commemorative wines. A portion of the ticket sales, and the auction, will benefit PASA. For reservations or more information call 610-388-6221.

■ **July 27** The Western Regional office will hold their Summer Farm Dinner on Friday, July 27 at the Original Fish Market in Pittsburgh. The seasonal menu will boast a plethora of regional farm fresh foods paired with Pennsylvania wines, and finished with desserts to please every pal. For more information call 412-697-0411.

PASA BOARD ELECTS NEW OFFICERS

At the recent PASA board of directors meeting in March elections were held for new officers for 2007. Kim Seeley (Bradford Co.) was elected President; Brian Moyer (Berks Co.) will serve as Vice President with Louise Schorn Smith (Chester Co.), Treasurer and Mary Barbercheck (Centre Co.), Secretary.

Our Special Gift to You

PASA is very pleased to offer natural Goat's Milk Soap as our gift for Annual Fund donations of \$100 or more. Hand-crafted from raw goat's milk and other all natural ingredients, including sweet almond oil, cocoa butter, essential oils and organic herbs, they are great for your skin!

For donations of \$100, you'll receive two bars of soap, and for a donation of \$250 or more, we will send you a four-bar collection and handmade bamboo soap dish.

We have purchased the soap from PASA member farms: Briar Patch Organic Farm, Brushwood Farm, Dream Thyme Farm, and Dove Song Dairy. This promotion is our way to give back to our members and thank you for your generosity as well!

Help PASA reach the 2007 Annual Fund goal of \$185,000!! Contact Lauren Smith at PASA headquarters for more information.





Summer of Plenty *(of demand, that is)*

By Brian Snyder, Executive Director

I'm not normally in the business of predicting the future, but once in awhile there's an easy shot and I take it. So here it is, my prophecy for the short-term at least...remember that you heard it here first.

We are about to experience a growing season unlike any in memory!

Like all of you, I have been watching with interest the food-safety horror stories of the past 9 months or so, starting with bagged spinach last September and including tainted peanut butter, beef and pet food. The pet food thing recently became a people food issue as well, just as most of us suspected it would.

Without question, the past year of food system history reads like a textbook of what NOT to do with the nation's food supply, and consumers are watching, hearing and reading that lesson in unprecedented numbers. They are learning about the risks of mass food production, the unpredictable turns of globalization and the penchant of industrialists to do whatever is necessary to cut corners and costs in bringing us "the safest food supply in the world."

Meanwhile, pronouncements from government are more of the same...trying to assure us that all is fine, while insisting that we need to be more diligent

in enforcing regulations in the future. This time around, however, I don't think the eaters of our society are buying the government line quite so easily.

That's because, quite apart from the breaking bad news of the day, there has also been a steady flow of more positive, thorough and factual information coming out about healthy diets, solutions to global warming, farmers who are doing things differently and food systems in general. This has been a hot topic for some time, but reached a new level of intensity during the off-season this year.

Even the cover of *Time* magazine recently exhorted people to "eat local," and almost no week goes by when a feature story in some written publication, or on some public radio show, does not appear. All of this momentum was recently amplified for us at PASA headquarters even more by contacts from both Wal-Mart and Sysco looking for local food sources. It's enough to make one wonder "What's going on here?"

Fortunately, I think that what's going on is a cultural shift of historic proportions. I mean, how many social movements can you remember or even imagine that could bring together rich and poor, conservative and liberal, preservationists and entrepreneurs, farmers, environmentalists...and even the occasional politician?

So this should be a very good summer from the perspective of consumer demand for fresh, wholesome, locally grown food. This is good news overall, but not without significant risks to the future progress of our movement. It will likely be the first time we have to grapple with real shortages of "local" supply, particularly in and around the larger metropolitan regions.

It remains an open question whether a fresh crop of disappointed consumers, who may have arrived too late at the market for the fresh sweet corn, will be patient while we ramp up production and/or find new farmers to grow for them. It's also unclear if we can maintain the clarity of the "local food" message in the face of increasing interest (and investment) from the big corporate sector. These will be the principle challenges as we move ahead.

The trick, I think, will be to take advantage of basic economics. I was in

college in the late 70's and took introductory economics in the morning when, because of extended daylight savings time during the energy crisis of that time, the sun came up about halfway through the class. Now, every morning at sunrise, I can for a brief moment recall the familiar supply-demand curve scrawled on the chalkboard of my memory.

By my figuring, we should be entering the part of the curve where prices will rise, encouraging more entrepreneurs to enter the market until demand is met and then some. But this always presumed a free and open marketplace which, with increasing government regulation and vertical integration of food production, is hardly the reality today. It also presumed the free-flow of information to those who are making purchasing decisions, and even that is no longer a given. Add to these factors the high cost of entry for new farmers, and it would seem the revolution may be delayed even further.

This is why the role of organizations like PASA will be even more crucial in the short and longer term future, especially in keeping the "good food" movement freely flowing. It is no longer sufficient that we simply provide opportunities for farmers to learn new methods or participate in research projects (though both are still important). And we can talk to restaurants and foodservice companies until we're blue in the face about buying local, but accomplish nothing if there's nothing to there to buy.

In speaking now more from everyday experience than in response to any intimations of the future, I *know* that PASA's job is becoming more and more to play the role of farmer advocate in the policy arena and public informant on a broader scale than we could have imagined just a few years ago. This is where the "game," or more correctly, the future of our food system will be won or lost.

It will be an interesting "growing" season indeed. I have a hunch that everything will look different at the other end. Maybe one of the major national candidates for president will even take note of what's happening, though it may take a lot of spare local greens to achieve that. Regardless, you can count on the fact that PASA will grow, and will be looking to evolve itself in response to the challenges that lay ahead...stay tuned! ■



Strength of Family

By Kim Seeley, Board President

This is my first “State of the Farm” message as President of the PASA board of directors. I know writing this column will be one of the rewarding things I do as President, since it is always a treat to communicate with you the members.

I have also suggested to PASA staff that I be able to share this space with other board members from time to time. As you know, we have a very talented board of directors, and diversity of background and perspectives is its greatest strength. So watch for other voices to appear here in the future as well.

For those of you who may not know me, I am a third generation dairy farmer from the “Canadian side” of Pennsylvania in the Northern Tier (Bradford County). This area was once prosperous dairy country, with some of the premier grass-based dairy farms in the nation.

Now we are in danger of losing the relatively few remaining dairy farms, amidst the chaotic economic fallout of the richest times America has ever seen. It has been a grand reallocation of wealth from the grassroots to the monopolized multinational culture, which has also funded our political system and decision makers at every level.

Nevertheless, I just read a flyer telling dairy farmers, with milk checks reminis-

cent of the 1980’s, that they can survive spending \$4.00 per bushel corn to feed their herd. Where are the real experts? We farmers are being told untruths, and our children are not being given the entire book on agriculture. Education must include all the information — the good, the bad and the deceitful.

My family dairy farm, Milky Way Farms, is extremely diversified, as we attempt to constantly reinvent ourselves as a means of survival. I feel too often we are doing research — unfunded — that should have been done by the experts.

The other day a mechanic was at our farm fixing our winter carnage of several broken tractors. His family roots have always been attached to farming, but hardship has now forced them out like so many others. His grandson, Timmy, came along for the fun he always finds at the farm. Timmy was hanging around with my son Shon and me as we herded cows, fed hay and slogged through the debris from winter.

I was having a moderately down day and Timmy kept asking me if we had a fishing pole as he eyed the pond. I knew we didn’t have one within reach. I was also going to be lucky to still get my work done and make it to the North-Central regional potluck dinner in an hour!

I felt bad he couldn’t fish and said to him, “I have it all wrong. I have too many tractors and not enough fishing poles!” Timmy replied, “Well, how about a tadpole catcher?” I had to stop and help this young boy satisfy his desire to work that pond. I took him to the barn and gave him a plastic jug with holes poked in the bottom (something I used to shake lime with) and his eyes lit up. He was gone about 3 minutes, only to come back and ask Shon for a pail for his tadpole!

Energy from a young boy, coupled with friendship and sharing from many PASA members, got me through a tough stretch when I was questioning my future strength to run a farm this past winter. You see, I have been trying to slowly change our farm as events and situations changed. That usually is the best approach when you are attempting to steer a vehicle, boat or organization... slow, steady maneuvering.

However, the world we now wake up to every day isn’t our parents’ world. “It is a world that my generation has steered

into a web of legalized corruption” (Allan Savory), “unsustainable business growth” (Vandana Shiva) and “slanted allocation of resources by some of our Land Grant institutions” (John Ikerd).

Three previous PASA conference keynoters have addressed the issues as named above! Their words and works, as well as many others, have been assembled by PASA over the years to inspire me to keep farming against all odds. Those long time members of PASA know the power of PASA’s network of knowledge. Those newer members are fortunate to have found the PASA family.

I can tell from PASA’s influx of new members that we are being looked upon to lead agriculture towards true sustainability. The diversity of PASA’s membership is like the most advanced ecosystem on any farm. I marvel at meeting people from all walks of life and with all levels of commitment and intensity! Diversity, as you all know, can open doors to new ideas and solutions.

The work we have to do is daunting but rejuvenating. It is what we were born to do. Our legacies must matter the most, when our work is done and the spirit moves on. So pick up your fishing pole and let nature bring you and your farm back to life this spring!

As your new president I assure you, PASA has never been stronger. Our board of directors continues to be an asset, and you all know how competent the PASA staff is — so much is accomplished by so few! (sounds like us farmers)

Ultimately the strength of PASA is calculated by the unique membership we can boast. Please reach out to your neighbors and families, and introduce them to the PASA family. The Food/Fiber/Farming equation was genius in the beginning, and now more than ever, it is time for each of you to add your hopes, dreams and talents to the PASA table. ■

Editor’s Note: We have created this new column, “Board Perspective,” where Kim Seeley and other PASA board members will be contributing messages throughout the year.

NORTHCENTRAL REGION

■ Opening day for the Susquehanna Valley Growers Market was May 18. This market, located in Hufnagle Park on Rt. 45 in downtown Lewisburg (Union Co.) is open from 2–6 pm. The market vends a variety of products, including vegetables, fruit, mushrooms, meats, poultry, eggs, cow and goat dairy products, baked goods, maple syrup, ready-to-eat foods, soaps, wild salmon, salsas, and sauces.

The market runs every Friday through the end of October. All goods are locally produced. They are always interested in full and part-time vendors who can add to the diversity of goods already sold at the market. Guest vendors (including artists and craftsmen) are also welcome, as long as the items they produce fall under market guidelines criteria.

They are also looking for musicians to play on Friday afternoons, or chefs interested in food preparation demonstrations (a modest financial incentive is offered). Interested parties should contact Leah Tewksbury at 570-437-2620 or Cathy Kelley at 570-437-2860.

SOUTHCENTRAL REGION

Upcoming Events

■ **JUNE 23** | Summer Solstice Potluck & Bonfire at Wilson College. 4:30pm. Tour Wilson College’s farm and see their renewable energy program. Bring food and friends, and be prepared to enjoy

good music and dancing. Contact Matt Steiman, msteiman@wilson.edu or 717-264-4141 x3247.

■ **AUGUST 21** | Preparing fresh, local food in simple and delicious ways, an evening with consumers from Project Share food bank in Carlisle. Cumberland County Extension office, contact Jenn Halpin at 717-243-5996.

■ **SEPTEMBER 22-23** | Renewable Energy Fest, Kempton, PA — Farmers’ market stands open to PASA members.

■ **SEPTEMBER 22-23** | Spoutwood Farm Harvest Fest, southern York Co.

■ **OCTOBER 8** | Harvest Potluck at Brumbaugh Family Farm, Bedford, PA. Tour of the farm at 3:00pm, Potluck 5:30 / 6:00pm. Directions and more information to come.

Local Food Dinner Celebration Recap

By Megan Wummer

Dickinson College celebrated their third annual Local Food Dinner on Saturday, April 21. The dinner sought to promote awareness of local food systems and the farmers who make the production of this local food possible. Additionally, it encouraged those attending to support their health and their local economies by incorporating or continuing to incorporate local food choices into

their lifestyles. Preceding the dinner, a farmers’ market open to the campus and community boasted an array of local artisan cheeses, meats, and crafts.

During the dinner, 175 students, alumni, faculty, local farmers, and community members gathered together to enjoy local turkey and pork, roasted root vegetables, salad greens, potatoes, and cheeses. The delicious food was purchased from local farms and dairies. This year’s keynote speaker was PASA’s very own Kim Seeley who addressed the sold-out crowd on the importance of choosing what you put into your bodies and the challenges of supplying institutions with hormone and antibiotic-free dairy and meat products. He also stressed the importance of farming naturally to ensure healthy, quality products. The successful evening ended with a scoop of local ice cream and a renewed consciousness toward the importance of buying and eating locally-produced food.

New General Manager at Tuscarora Organic Growers Cooperative

Tuscarora Organic Growers Cooperative (TOG) has hired David Robb as its new general manager. Robb replaces manager Chris Fullerton who has joined the staff of PASA.

Before joining TOG Robb was the business development manager of Traders Point Creamery, Indiana’s largest organic

REGIONAL CONTACTS & DISCUSSION GROUP ADDRESSES

Discussion groups are open to PASA members only to join and discuss issues related to sustainable agriculture. To join the group in your region, send an email to the appropriate address provided.

Western

PASAWestern-subscribe@yahoogroups.com
David Eson
412-697-0411 • david@pasafarming.org

Southeastern

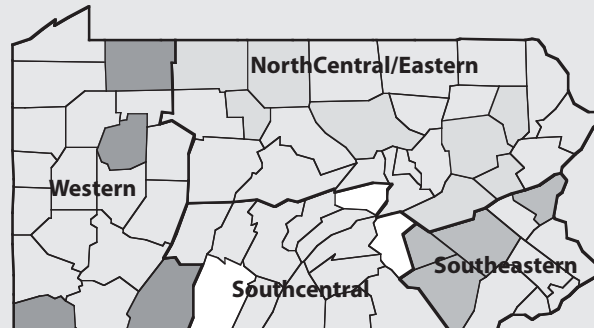
PASAsoutheast-subscribe@yahoogroups.com
Brian Moyer
610-944-9349 • brianm22@aol.com
Mena Hautau
610-378-1327 • mmh10@psu.edu

Southcentral

PASAsouthcentral-subscribe@yahoogroups.com
Julie Hurst
717-734-2082 • royjulie@pa.net

NorthCentral/Eastern

PASAnorthcentralEast-subscribe@yahoogroups.com
Leah Tewksbury
570-437-2620 • tewks1@aol.com



Out of State discussion group addresses:

States North and East of Pennsylvania
PASAOutofStateNortheast-subscribe@yahoogroups.com
States South and West of Pennsylvania
PASASouthandWest-subscribe@yahoogroups.com

grass-fed dairy and artisan creamery. Robb was active in Indiana's fledgling organic and sustainable agriculture movement serving on the Grower's Organic Peer Review Panel. He was organizer and manager of Indiana's only year-round organic farmers' market, founding member of the Indianapolis Slow Food Convivium and delegate to the Slow Food Terre Madre. Robb has also owned a grocery/deli featuring local and organic foods and worked as a community and economic development professional.

Tuscarora Organic Growers Cooperative (TOG) is the largest and oldest organic produce cooperative in the Eastern United States with annual sales of \$2 million. TOG is owned and governed by its 25 member farms. The cooperative markets and distributes organic vegetables to groceries and high-end restaurants in the Washington DC and Baltimore area. Founded in 1988 by organic growers, TOG's business office and modern refrigeration warehouse are located in rural southern Huntingdon County, Pennsylvania. Given the skyrocketing demand for local organic produce, TOG continues to enable its member family farms to remain farmers, create jobs and contribute to the economic health of their local farm communities.

SOUTHEAST REGION

■ The organizers of the 2nd annual "Down to Earth: a celebration of food, farming and art" are currently looking for functional potters and woodworkers located in Southeastern PA to make submissions to this juried art show. This year's Down to Earth show will take place November 9–December 8, 2007 at the Art Scene in West Chester, PA (www.theartscene.org). A portion of the sales from this juried show supports the Chester County *Buy Fresh, Buy Local* chapter. To download an entry form go to www.downtoearthexhibit.com. Contact Claire Murray at 610-563-3116 or claire@inverbrook.com for information.

■ **JUNE 9** | Camphill Kimberton presents, The Hootenanny — a festival of local music and food, 4–10pm at Camphill Kimberton Hills, 1601 Pughtown Road, Kimberton, Pennsylvania. \$10 admission (benefits the Camphill Village) — food sold separately. A great festival of

local food, music, children's activities, a haywagon station, and a chance to find out what is going on with the Chester County *Buy Fresh, Buy Local* Chapter. Performers include: Birdie Busch, Carsie Blanton, and the Lowlands. For more information go to www.camphillkimberton.org and click on events calendar.

■ Nashville-based artist Adrienne Young is such an ardent supporter of sustainable agriculture that she bundled seed packets into the liner notes of her Grammy-nominated first album, *Plow to the End of the Row*. Adrienne is deeply committed to FoodRoutes and *Buy Fresh, Buy Local*, so much so that she has integrated a national responsible-farming awareness campaign and fund-raising effort into the release of new CD, *Room to Grow*, a perfect marriage between her convictions and her talent. Adrienne will be doing a few shows in the southeast region of Pennsylvania this summer:

- **June 2** — Appel Farm Arts and Music Festival, Elmer, NJ
- **June 15** — Longwood Gardens, Kennett Square, PA
- **July 14** — Great Green America Festival, Manheim, PA
- **July 22** — XPoNential Music Festival, Camden, NJ
- **August 7** — Liederplatz Muzikfest, Bethlehem, PA

■ Adrienne Young is not the only musician promoting the *Buy Fresh, Buy Local*

concept. Philly local favorites, Cowmuddy and the Lowlands welcomed Spring with an equinox concert that included a local food potluck dinner at the Fire (www.iourecords.com), a club in the Northern Liberties section of Philadelphia. A big thank you to the Fire, Cowmuddy (www.cowmuddy.com) and the Lowlands (www.thelowlandsband.com) for a great night of music and promotion for buying fresh and local.

Events at the Phoenixville Farmers' Market

■ **JUNE 9** | "Celebrate the Market Season" festival with live music by Blake Allen, cooking demos, and children's activities. The Market is open from 9am to 1pm. Visit www.phoenixvillefarmersmarket.org for more details.

■ **JULY 15** | *Buy Fresh Buy Local* festival with live bluegrass music by the Joe Hillman Band, cooking demos, and children's activities. For more details visit www.phoenixvillefarmersmarket.org.

■ Mike Rosenkrantz, Market Master of Central Market, the oldest continuously operating farmers' market in the United States, is interested in meeting with potential standholders. The Market is open year round on Tuesdays, Fridays and Saturdays. The Market is owned by the City of Lancaster and managed by the Central Market Trust, a non-profit organization. Please contact Mike at 717-380-3914 or mrosenkrantz@dejazzd.com in order to set up a meeting.

Join PASA at the Great Green America Fest

PASA is participating in the Great Green America Fest being held at the Pennsylvania Renaissance Fairgrounds in Manheim (Lancaster Co.), July 13–15. In addition to having the PASA display on hand, we are also trying to help facilitators create a farmers' market area. This is a chance for PASA members to join us and either sell goods or host an informational display on July 14 & 15 (11am–8pm).

With over 12,000 attendees expected each day, this would be a great venue to sell produce, ready to eat items or just set up a display and promote your farm enterprise. Tents and tables will be provided.

PASA has been asked to partner with this event, which will bring together more than 150 "green-friendly" vendors and artisans who will offer their products along with displays. Interspersed among the displays and guest speakers will be live music ranging from country and bluegrass, to blue and rock, to Celtic and folk.

If you are interested in learning more about this opportunity, contact Michele Gauger, michele@pasafarming.org or call 814-349-9856.

You can also learn more about the Great Green America Fest at www.greatgreenamericafest.com.



Adding Value with Meat Goats

By Sandra Miller

One of the fastest growing sectors of agricultural in the United States is meat goat production. Unlike exotic meats, such as bison, elk, ostriches and emus, there is a ready-made market for goat meat. Currently, over half a million carcasses are imported each year to meet the rising demand in this country for the most widely-consumed meat on earth. Nearly 80 percent of the world's population consumes goat as a dietary staple. As immigrant populations in the country continue to rise, so does the demand for goat meat.

The reality is that no one is going to get rich raising meat goats, but farmers can increase their sustainability by adding meat goats to their existing operation. Consider that the meat goat industry has only been around in this country since the early 1990's. Yes, it's fairly new and there has been a lot of hype about expensive breeding stock, but for those truly interested in producing a highly sought after product, meat goats can provide a steady revenue stream as well as additional economic and environmental benefits few ever think about.

Meat goats are an excellent addition to grass-based operations, especially those who struggle with invasive weeds, such as multiflora rose, in their pastures. Unlike cattle, sheep and horses, goats are browsers and eat in a fashion similar to deer and elk, choosing leafy plants prefer-

ably at their shoulder level.

Many farmers spend an exorbitant amount of money each year on chemical herbicides and weed reduction. Add to that the time and equipment required for application and eradication, as well as the environmental impact, and the dollars quickly start to add up. Likewise, organic farmers now have an alternative to spending hours in their fields with mattocks, weed burners and loppers. At the 2006 *Farming for the Future* conference, North Carolina State University professor, Dr. Jean-Marie Luginbuhl listed the nutritional contents of common weeds farmers routinely eradicate from their forage grounds. The protein contents were startlingly high, ranging from the high teens to nearly 30 percent.

So how do you begin to turn your weeds into meat (and dollars)?

You do not have to start with registered purebred animals. Meat crossed does (often referred to as percentages) will be more than adequate to get started. The real investment should be in choosing a purebred or high percentage meat breed buck such as Boer, Kiko, Myotonic, Savanna and Spanish.

A number of goat dairies have also begun experimenting with breeding a portion of their animals to a meat buck to add muscling and increase the growth rates for a cash crop of market kids — a premium item.

Each breed has its own standards

according to their registry associations, but when it comes to raising meat, there are a number of show-ring confirmation defaults (folded ears, tail web pigment, malformed teats, split testicles) that are quite acceptable for a commercial production herd. Equally important, there are a number of problems within goats that qualify them immediately for a trip to the abattoir and should be avoided (poor mouth structure, severely deformed udders, retained testicle).

When choosing meat goats, first and foremost, look for healthy animals. Animals with protruding rib and hip bones who appear to be drawn up should be passed over. Choose alert animals with a smooth coat, clear eyes, nasal passages free of discharge and a steady gait. Look closely at the goat's mouth. A goat's lower teeth should meet the upper jaw's dental pad. Animals with severely deformed mouths should not be bred as this trait is passed to the offspring.

Goats should also be free of any external lumps or knots. Caseous lymphadenitis (CL), a growing disease in sheep and goats that causes both superficial and internal abscesses. It is highly contagious and next to impossible to eradicate from the soil.

CHECKLIST FOR BUYING MEAT GOATS

Your goal is to purchase animals capable of turning forage into meat as efficiently as possible.

- Do you know the seller? Are they reputable?
- Ask if there has ever been any CL or CAE in the herd. Do not purchase a goat with any type of lump, open sore or that is limping.
- Ask about how parasites are managed. Look at the manure. Healthy goats defecate little round balls that look like coffee beans. If the manure is a giant mass or watery, that's a good indication of a parasite problem.
- Examine the feet, eyes and mouth for structural and infectious problems.
- On does, check to see if the udder is structurally sound and healthy.

Raising Meat Goats | reviewed by Sandra Miller

Storey Publishing recently released *Raising Meat Goats* by Maggie Sayer. As all of Storey's other Guide to Raising series, everything from getting started to practical information regarding health and husbandry is well organized and easy to understand.

In addition to practical advice such as where (and where not) to buy goats, Sayer includes 'Producers Profiles,' a question and answer session with meat goat producers from around the country, helpful conversion tables and ideas for inexpensive equipment.

Unfortunately, what is missing in this book is any information about the butchering process either on-farm or through a certified butcher, cuts of meat and value-added products. Despite ethnic markets driving the demand for goat meat, there wasn't much new information presented that hasn't been published elsewhere.

Overall, *Storey's Guide to Raising Meat Goats* offers excellent information and would make a good addition to the bookshelves of beginner and experienced goat producers.

Storey's Guide to Raising Meat Goats
By Maggie Sayer
\$18.95
ISBN 978-1-58017-661-3
www.storey.com



Internal parasites that cause anemia are another serious problem with goats. A quick indicator of worm load is the inner eyelid. If possible, when examining a potential purchase, roll down the eyelid. If the inner edge is bright pink, the worm load is minimal while a very light pink or white membrane is indicative of a heavy worm load. Heavy worm loads eat into the goats, and they also eat into profits.

Observe the goat as it moves. It should not limp or appear to be stiff. Caprine arthritis encephalitis (CAE) is a virus causing chronic joint disease. It is transmitted through the does' milk and is not infectious through normal herd contact.

Other afflictions that should be avoided when purchasing goats are foot rot (bacterial infection) and sore mouth (viral disease). While both problems can be managed, they are contagious and cause weight loss (read: meat loss). Additionally, sore mouth can be transmitted to humans. Again, to avoid these problems, examine potential purchases closely. Look at the animals' feet. If possible, trim a little of the hoof and sniff. Foot rot is aptly named and you'll smell it. Sore mouth appears as blisters on the skin of the lips, nostrils, eyelids, and ears.

Even if the animals you choose to purchase appear clean and healthy, quarantine them away from all other livestock for a minimum of thirty days.

For those only wanting to raise a seasonal cash crop and not breed, purchasing weanlings from livestock auctions is acceptable. Prices are generally lower right after Easter. Look for animals of similar size (20–30 lbs). Again, choose animals free of sores and lumps, selecting

those that appear clean and healthy.

If you are aiming to market the goats to the Muslim community for the Eid holidays, the animals must be intact males with horns. Keep in mind that the Eid holidays follow the Islamic calendar and will be eleven days earlier each year. This is a common mistake made by many producers. You may hit the market one year and receive top dollar, but if you fail to compensate for the calendar differences, the following year you'll send ani-

mals to market a week late and lose out on the premium holiday prices.

Farmers already producing and marketing meat will have little difficulty selling this nutritious, low fat meat to their existing customers. Once word gets out, you will also find yourself faced with many new customers. ■

Sandra Miller raises meat goats on her diversified farm in Cumberland County and is an active board member of the Pennsylvania Meat Goat Producers Association.



Goats exhibiting signs of disease or serious structural defects should be avoided.



Willow Bank Jerseys

By Michele Gauger

Paul Hoover, his wife Shirley and their five children operate Willow Bank Jerseys in Greencastle, Pennsylvania (Franklin County). Neither Paul nor Shirley grew up on a dairy farm, but Paul had worked for a few farmers as a young adult and always had an interest in farming. In 1991, some college friends approached Paul and his family to form a farming partnership, but this cooperative effort dissolved in 1993. Paul and his family decided to keep farming the land they were living on, which they had started renting during the partnership.

During 1993–97, with little knowledge of how to run a dairy operation, the Hoovers were able to earn enough profit to pay off their \$20,000 loan and found themselves free of debt. Paul says, “While I did not know much about dairying, I did know a lot about repairing old equipment. So by buying old, nearly worn out machines, we were able to ‘save’ money by not spending much initially.” Of course constant repairs demanded time and money as they went on and equipment has been replaced one by one as they have gained resources.

Paul says, “We used minimal debt to acquire machinery and to purchase some cows. Also the establishment of pastures and intensive grazing allowed us to spend as little as

possible on feed. I remember going to the feed mill and just asking for a ‘feed mix that would be good for milk cows’, since I wasn’t sure of the correct components.”

In those first years, Paul regularly attended educational offerings through businesses and the Extension office so he could “work smarter, not harder.” He also noted he watched his neighbors to make sure he was on schedule with field work — now they tell him that they watch to see what he is doing!

According to Paul, “A mentor of mine at the time was Doug Martin from the Chambersburg area. I once mentioned to him how ignorant I was at understanding everything about dairy. He said to me ‘your ignorance is probably the best asset you have.’ What he meant was that it is good to not have any preconceived ideas and not be afraid to try something that should or could not work.”

In 2000 the Hoovers switched from a conventional free stall confinement system to a seasonal, grass-based dairy. “We made the switch for many reasons, but probably the greatest reward is to have some free time in August thru December and lots of free time in January and February when the cows are dry. After busy spring months, it is nice to have some time later on in the year to help others” (Paul and his family are members of the Mennonite Church and often go on mission or service trips like cleaning up after Hurricane Katrina or the flooding in Binghamton NY) according to Paul.

Today their farm has about 75 Jersey cows on about 160 acres, which includes cow pastures, some row crop fields and timothy. Their milk is sold through the Dairy Farmers of America Cooperative. “We are getting a good price for our milk right now and back when we first started our farm, we were included on a special route that picked up only Jersey milk,” Paul said.

For more information about Willow Bank Jerseys, contact Paul and Shirley Hoover at 405 Milnor Road, Greencastle, PA 17225, email 7hoovers@earthlink.net or call 717-597-1337.

INTERVIEW WITH PAUL HOOVER

What do you see as some of the critical issues concerning agriculture today?

As I look to the future I see several serious problems emerging in farming today, some of which are already here. The average age of farmers keeps going up and this is a bad sign for a multitude of reasons, but perhaps the biggest ones are:

- Young people have a very difficult time getting into dairy
- Farming may not provide reliable income sufficient to live on, costs go up and prices vary dramatically
- Endless hours with small returns,

though to be sure there are many intangible rewards, i.e. the satisfaction of jobs well done and hard labor, seeing nature up close, choosing your hours (to a degree), the pain of a bad decision turning into a lesson learned, that independence we farmers are noted for, time spent with family working together to accomplish a goal, even the hard teaching of life and death all around us

- The sheer difficulty of getting into farming
- Our society values the farmer less and less, so unless you are “born” into the farming arena, rarely does an “outsider” start up

- Competition for land.
- Options for young people tend not to lead to farming or even attract many

What is unique about your farm?

I started farming at age 35, coming from another state (Ohio), after getting my feet wet, we changed our methods from the conventional free stall confinement system to a seasonal, grass based dairy. We are not organic, though I use those methods, the reality is most farmers use no more expensive resources than they feel they have to.

The farm I rent is in plain view of busy Interstate 81 and the number of people who “watch us” amazes me.

Friends will say I saw you doing such and such and we have one who says he takes a “pasture walk” every Sunday as he drives by to church, and some people find their way off the Interstate to ask questions.

The farm is historical in that the owners’ ancestors settled here and the original log cabin still somewhat exists. It is also worth several million dollars being at exit #3 of the Interstate, which is also why I cannot buy it and have limited time here until it gets developed.

How has your operation evolved over the years?

I grew up on a small general farm, milked a Jersey cow by hand, but really knew little about farming as I just did what my dad told me. Growing up I worked with numerous farmers for a while and did farm repairs for 10 years.

Then a good friend invited our family to join theirs in a partnership. We moved here in 1991 and January 1993 we dissolved the partnership and I was on my own. At this point in life we had about \$80,000 in equity and got a \$20,000 loan to get going.

Those first years were rough! We usually had to “rob Peter to pay Paul,” and the school of hard knocks claimed a big share of our time and money. We learned the hard way not to post-dip cows in windy, sub-freezing temps; to screen any cows we bought into the herd for Johne’s disease and mastitis; what grasses will flourish in permanent pasture and which ones will not; we learned to respect the damage rocks can inflict on equipment; we learned the hard way where we could save money on feed components and where scrimping hurt milk production; we learned where hiring some custom work done resulted in much better feed quality and where we could do all the work ourselves. Being ignorant of cow medical care we paid our vet a lot to learn how and what we could do ourselves.

Needless to say after about five years I felt like I was no longer crawling, but with the loan paid and no debts, I was trying to figure out what to do next. By this time I had put about a third of the farm into pastures and had a decent rotational grazing setup. So I asked several people I respected to spend some time with me to look at the farm and see what we could possibly do. In retrospect I

probably set myself up to go in the direction I did, seasonal dairying, by choosing counselors that were involved in that.

My veterinarian, my feed representative, two successful dairying friends and I met regularly, looked at our Dairy Herd Improvement Association (DHIA) reports and any other hard data including milk checks, kept an eye on cow conditioning and they listened to my strengths and weaknesses as a farm manager. My personality lends itself to focusing on one main task at a time, so by going seasonal I can focus on calving or breeding or dry-off or whatever all at once as a herd rather than try to keep track of where each cow is individually.

We crunched the numbers and realized that we could incorporate some of the financial efficiencies of a large dairy into a small one, such as buying bulk calf feed and milk replacement at a discount once per year rather than small amounts throughout the year, and grouping the cows and replacement stock. Partly because of our experience with frozen teats, I had already started a window when we did not calve in January and February, so we started lengthening that time on both ends and in three years we were seasonal.

My team helped me to look ahead when I needed to be doing what, in order to accomplish this goal. It has been one of the best decisions I ever made. Some time soon I will need to list all the benefits transitioning to a seasonal dairy has made, along with a much shorter list of the down side.

It has also helped that in 1993 Franklin County started a grazing group.

In this organization we visited each others farms biweekly literally walking the pastures and more importantly just talking with each other, sharing what we were doing and gathering ideas to try. While you can never reproduce a copy of a farm in another location, it was the norm to at least bring home at least one idea if not several, and the encouragement of others was invaluable. We still meet, but monthly now. It is intriguing to watch how farms develop and change. At my last “walk” here in April I was challenged to make some changes, which have been successful. As “iron sharpens iron” we benefit from each other.

The farm has grown from 39 cows in 1993 and peaked in 2000 with 85. None of our five children are excited about becoming dairy farmers. Our oldest is a philosopher and writer; the next wants to work in videography; the next is studying to be a museum curator; the next a musician and the last wants to be a nurse. So with 3 children in college I downsized doing most of the work myself.

One thing I started my second year was to hire a high school student to milk one time per week. That way if I need someone to cover for a weekend or a day trip, they know what is going on and few preparations must be made. Usually I can keep this labor for 4 years or so.

Why did you join PASA?

I was a member of an organization in Ohio that was similar to PASA. So when we moved to Pennsylvania, we joined PASA for the community of people to learn from and “stretch” our thinking in ways other groups don’t. ■

Paul Hoover leads his Jersey herd out to pasture on his farm in Franklin County.



Windmill Pumps Water for Mifflin County Dairy Herd

By Project Grass

Andrew Batdorf, a dairy farmer in Mifflin County, along with his wife Saraetta and four children, decided to live on their McVeytown farm for a few years before making any major changes to the farm operation. He saw an advantage to learning the lay of the land and how the cows would move from the barnyard to pastures. He wanted any changes to be easy for the cows, himself and his family. Little did he know that his prudence would inspire him to adopt an innovative use of a windmill to save on electricity costs and provide water for his cows in the far paddocks.

His buildings are in close proximity to the stream that meanders through the property. This offers both a drawback and an advantage. The likelihood of barnyard manure and soil from the adjacent steep fields entering the stream was an issue for the Batdorf family.

In 2004, the Batdorfs' concern for the environment led them to work with the Department of Environmental Protec-

tion's Chesapeake Bay Program to install a stream crossing with hog slats, and to buffer and fence the stream. The Mifflin County Conservation District planted native plants in the buffer and maintained it for the first year. Then, after developing a grazing plan, Mr. Batdorf applied for Project Grass cost-sharing in 2005 to install pasture fence, a waterline and hydrants to provide water for his cows on the far side of the stream. Project Grass is a cooperative effort by local farmers, county conservation districts, and other partners with assistance from the USDA agencies to improve agricultural productivity in Pennsylvania. Particular interest is in grasslands, small farms, energy efficiency, marketing, and environmental quality.

Andrew liked the system so well that he decided to convert his cropland to pasture. His farm is hilly and steep, so contour strips had been installed some time before the Batdorfs bought this farm. Since he could see that the contours made walking to paddocks easy for the

When the wind blows, the 12 foot blades on the windmill move to catch the energy and rotate to pump water from the well.

cows, Andrew decided to have cattle walkways constructed to follow the contour. There was also need for a feeding pad, fence, water lines, watering facilities, and pasture seedings for the expansion. Andrew and Natural Resource Conservation Service (NRCS) soil conservationist, Mary L. Smith, developed another Conservation Plan to incorporate all of his new decisions, and he decided to apply for EQIP (Environmental Quality Incentives Program) cost-share to help him accomplish his goals. He worked with NRCS civil engineering technician, Bill Stidfole, to complete the contract and engineering designs for the system.

In 2006, he installed 10,354 feet of permanent 5-strand perimeter fence,

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Where to Find Local Food

PASA gets calls and requests all the time from consumers trying to find out where to buy local foods. Below are a few websites, actually on-line searchable databases that we frequently refer people to locate local farmers' markets, CSAs, restaurants, and food co-ops.

Many of us have heard that the majority of food consumed in the U.S. travels an average of 1,500 miles from farm to table. How can consumers know if their next bite, or drink, came from a local farm, another state, or another country? A marketing campaign underway with PASA may help. The *Buy Fresh, Buy Local* (BFBL) campaign is intended to promote area farmers' markets, stores, community supported agriculture farms, and other partners supporting local agriculture. A goal behind the BFBL campaign is to create a brand label for consumers to look for when shopping. This campaign is designed with direct-marketing farmers in mind, and is intended to increase awareness of farmers' markets, orchards, restaurants, grocery stores, and businesses that sell locally produced food and beverages. The Pennsylvania campaign is part of an even larger, nationwide BFBL initiative organized by FoodRoutes Network and provides technical support to community-based groups working to strengthen regional markets for local food and beverages.

■ **www.agmap.psu.edu**

AgMap serves consumers looking for locally-grown Pennsylvania foods, and allows farmers to search for agencies and businesses serving the agricultural community. Developed by Penn State University's College of Ag Sciences, this site also hosts job announcements and ads for enrolled businesses.

■ **www.buylocalpa.org**

Here you will find a directory of Pennsylvania family farms, farmers' markets Community Supported Agriculture farms (CSA's), u-pick farms, restaurants, grocers, caterers and bakers, bed & breakfasts, and other businesses that sell locally grown farm products. By buying directly from local farmers and shopping and dining at those businesses that support local farmers, you are getting the freshest, best tasting food, contributing to a strong local economy and helping preserve our Pennsylvania landscape.

■ **www.eatwellguide.org**

Welcome to the Eat Well Guide, the easiest and most comprehensive way for you to find wholesome, fresh, sustainable food in the US and Canada. Find food in your neighborhood and when you travel that is healthful, humane, better for the environment, and that supports family farmers.

■ **www.foodroutes.org**

The FoodRoutes web site is a fantastic resource for those seeking information on our food system. It offers communications tools, technical support, networking and information resources to organizations and groups nationwide that are

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Chicken on Grass

continued from page 3



and other cereal grains. This is at the 4–8 inch stage of growth. As for how much will they eat? I can safely say that a chicken is not an herbivore and will consume between 5–15% of its total diet from pasture. This variation is based on quality of forage and insect population. People contact me wanting a grazing ration for

chickens and I have to break the bad news that chicken feed doesn't change with pasture. Look at it this way, chicken feed is balanced daily nutrition for the every day dietary needs. The pasture is the *dessert!* We can't count on what nutrition the pasture has from day to day or the amount of insects that will live there. So we can't count on it for a consistent nutritional input.

Let's talk about what you might see while the chickens are on pasture. I gratefully don't get many calls from Fertrell's customers regarding leg problems, but I do get calls regarding leg problems.

There are many leg problems each from a different cause:

Curly toes — affecting more than 5% of the flock and affecting both feet is — Riboflavin deficiency! Add riboflavin, feed liver or brewers yeast to increase B vitamins.

Spraddle Leg — one leg looks broken and sticks out to the side of the body line, again affecting 5% or more of the flock is — Manganese deficiency. No treatment for affected birds that I know of. Change supplements to ensure Manganese is sufficient.

Marek's disease — right leg paralyzed straight or toes curled (right leg only) — is a tumor growth on the sciatic nerve in the leg causing paralysis. This is most likely transmitted from the breeder flock. It tends to be a genetic weakness and can be prevented with vaccination. The only assistance I know of is increased Vitamin E that can be applied to the water.

Viral Arthritis — when the chicken sits back on its butt with legs extended forward and is not willing to move unless forced to. This is caused by bacteria/viral infection that has entered through the skin of the hock joint (where the shank connects to the drumstick). The infection is due to poor bedding conditions. Birds are lying around on heavily manure bedding that is damp and contaminated. For the chickens affected there is no corrective action. For those not immobilized from the infection change bedding and move more regularly.

Those are the 4 most common leg problems asked about. Please remember *every* symptom matters, make notes before you call, count the number affected, and don't wait until half of them are DEAD! ■

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Windmill Pumps Water

continued from page 14

21,121 feet of permanent 3-strand interior fence, 4,100 feet of pipeline, 12 frost-free hydrants, 12 watering facilities (150 gallon watering troughs), 3,372 feet of animal trails and walkways, 46 acres of pasture and hayland planting, 95.5 acres of prescribed grazing, 0.5 acre of obstruction removal, 0.2 acre of heavy use area protection (concrete lot with curbs) for a feeding pad and grass filter area to handle rain run-off, and, last but not least, a 475 foot drilled well, well pump, and windmill pumping plant with a 10,000 gallon water holding tank.

When the wind blows, the 12 foot blades on the windmill move to catch the energy and rotate to pump water from the well. The 40 foot tall windmill is at the highest point on the farm and pumps water (at approximately 5 gallons per minute) to the holding tank nearby. From the holding tank, water is fed by gravity to fill the troughs in the paddocks. It produces 40–70 lbs of pressure and no electricity is used or needed. Any water pumped to the tank in excess of capacity is returned to the well. Since the water is never exposed to air, it remains uncontaminated. The tank, which is inset on a concrete pad, stores one week's reserve of water in the summer, before it overflows back into the well.

Andrew felt that the contour strips helped with the layout of the new pasture system. He is pleased with how well everything works on the farm. "I really like the cattle walkways," he says; "they make it easy to move the cows between paddocks and to the barn (for milking). [Because of the work done in 2006,] we'll be able to use the new pastures more intensively this summer."

The Batdorfs would like to finish the 2006 EQIP contract this year, including seeding 4 acres of Switchgrass warm season grass for both grazing and wildlife benefits, installation of a water line access road, and the development and implementation of a nutrient management plan.

Offering advice to other farmers, Andrew says, "Don't be afraid to break habits of doing things the way you have always done them." Andrew cites the benefits of intensive rotational grazing practices: improved cattle health, ease of operation and management for him and his family, environmental and wildlife enhancement, the stream protection, and a cleaner watershed.

The Batdorfs are in the process of converting to an organic operation and plan to be 100% organic by July 2008. They feel that the improvements they made this year have enabled them to move in that direction more easily.

Andrew is especially thankful for the support of his family during all of the installation work. Without the help of his wife Saraetta, their daughter and three sons, he would not have been available to oversee the construction of the conservation practices. They have been a great help feeding and milking the cows, and doing the regular barn chores.

Although Andrew credits the contractors and NRCS with the coordination of installation, he spent a lot of time deciding on what was going to work best for this farm. If he had jumped into making changes immediately, he wouldn't have had time to learn and think about other options. His patience and prudence, along with trust in Divine Guidance, allowed him to make some wise decisions about the natural resources on his farm, and that is what conservation is all about! ■

Where to Find Local Food

continued from page 15

working to rebuild local, community-based food systems. Their website has a "Find Good Food" searchable database powered by LocalHarvest.org.

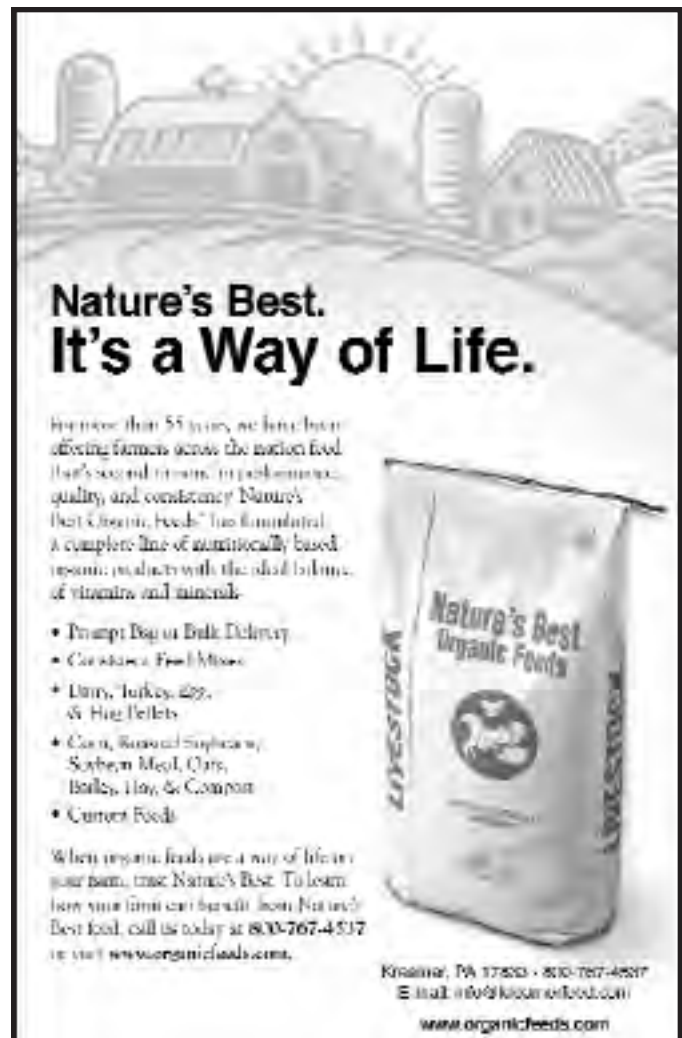
■ www.localharvest.org

The LocalHarvest.org web site allows farmer members to create an extensive custom entry including photos of the farm, and allows visitors to sign up for customized updates that are sent whenever a new listing is added or an existing listing is modified within a particular area. LocalHarvest includes PASA as an option in their registration process so people who want to find PASA members in their area will get a complete list.

■ www.newfarm.org

The Farm Locator section is a well-developed farmer database that helps consumers, brokers, and restaurateurs locate farms and farm services they are looking for. Newfarm.org is also the on-line portal to research conducted through The Rodale Institute, a non-profit educational and research organization committed to sharing information globally about successful agricultural solutions to health and environmental problems. ■

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— Joel Salatin

The Grapevine

by Michele Gauger

2007 Composting Infrastructure Development Grant Program

Applications for the 2007 Composting Infrastructure Development Grant Program are now available from the Department of Environmental Protection. Under the program, for-profit business entities, whether established or start-up, or non-profit organizations operating a composting facility located in this Commonwealth will be awarded grants on a competitive basis to increase the quantity of yard and/or food wastes collected and processed in this Commonwealth.

The goal of this program is to increase the quantity of organic materials collected and composted to further increase the Commonwealth's recycling rate. Four-hundred thousand dollars are available for this initiative. The Department will award grants of up to \$100,000 to any one project. Additional consideration will be given to applications that are developed in consultation with the Pennsylvania Recycling Markets Center (717) 948-6660, www.parmc.org. The Department will accept applications for the program until 4 p.m. on June 28, 2007.

Applications may be obtained by contacting Charles Scheidler, Bureau of Waste Management, (717) 787-7382, cscheidler@state.pa.us. Applications are also available at www.depweb.state.pa.us (DEP Keyword: "Compost").

Cool Your Walk-in-Cooler with New COOLBOT™

It's a hot, steamy late-summer Monday morning on the farm, and the broccoli crop is ready now. But your farmers' market isn't until the weekend, and you don't have any big restaurant accounts to take the crop right away. You've thought about investing in a walk-in-cooler, but the price tag always seemed too high. Now, with a new product on the market, COOLBOT, an insulated room, and any brand of window air conditioner, your broccoli can be held in pristine selling condition until the weekend.

For a fraction of the cost of a traditional walk-in-cooler, even small farmers can have a professional cooling system that keeps produce and flowers down into the 30's. CoolBot uses new patent-pending technology that just became available in 2006. The product is attached to an off-the-shelf air conditioner.

A 15,000 BTU, Energy Star compliant air conditioner cost \$265 last summer, and provides more "btu's" of actual cooling power than a standard \$2500 walk-in cooler compressor. The problem is that you can't set your air conditioner to go below 55-60 degrees. Even if you could set it that low, it would quickly freeze up because it is designed to cool a big room a little bit — rather than a small room a lot. CoolBot uses new technology to solve these problems, providing constant storage temperatures in the 30's which can triple the

storage life of most of your produce.

CoolBot saves operating costs too. Combining CoolBot with a new Energy Star compliant Air Conditioner can save you up to 60% in electrical operating costs compared to a normal walk-in cooler due to more efficient motors, and less energy spent in blower fans. A five step, 15-minute installation process requires no electrical or mechanical skills and most importantly, makes no warranty-voiding modifications to your air conditioner.

CoolBot uses brand new technology that has never been available before, and was written about in Lynn Byczinski's new book, "Market Farming Success." The most common response people have to the new CoolBot is... "Does this really work?" The manufacturers offer a \$50 discount for orders placed before June 15 to try it risk-free until August 1st, 2007. If it doesn't keep your produce as cool as you want, return it for a full refund. CoolBots are manufactured in the United States and come with a 1 year warranty.

For more information, go to www.storeitcold.com or call 888-871-5723. CoolBot costs \$249 from storeitcold.com

Robyn Van En Center for CSA Resources

The Community Supported Agriculture (CSA) Resource Center at Wilson College is looking for updated listings from CSA farms. The Robyn Van En Center (RVEC) is a central clearinghouse to get all the CSA farms in the U.S. and Canada up-to-date in the National CSA Directory. To either update your farm's directory or add your CSA, visit the RVEC website at www.csa-center.org or call Nichole D. Nazelrod, 717-264-4141 x3352.

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FOR SALE

FOR SALE — Tamworth piglets, Berry Fields Farm, New Albany (Bradford Co.). The mother is very productive and careful. Contact Charlie & Barbara Gerlach, gerlach@epix.net or call 570-924-3019.

FOR SALE — Farm ready for organic certification. 90 tillable acres. Excellent soils and water. Nice barn, buildings and house. Scenic mountain valley, woods, stream, level fields. Near Grover, Bradford County, PA. \$550K. Call Earl Dalrymple. 570-673-5214.

FOR SALE — NY horse farm, located 15 minutes from Ithaca, NY in the small Hamlet of Speedsville. 13 fenced in level acres with two barns, 15 stalls, small riding ring, cottage style home. \$165,000 call 570-226-0644 or e-mail westcreekfarm@aol.com.

FOR SALE — Bred Full-Blood Limousin Heifers and Starter bull. Start afresh with these clean Beef genetics. Perfect breed for a Grass-fed Beef Operation. Johnes-free. Contact Sam Yoder at 610-683-3882 or yoder4@enter.net.

FREE — Use of land for 2007 season in exchange for help with farm, 25 minutes from downtown Pittsburgh, near Monroeville. Land was farmed sustainably by same family for past 90-plus years, but is NOT certified organic. Family member(s) in hospital, need help. Acreage and arrangements negotiable. 724-744-3345, or 724-552-6972, or 412-558-0252.

FREE — HORSE MANURE from large run-ins, 100% manure, no bedding. You load and haul. 25 minutes from downtown Pittsburgh, near Monroeville, 724-744-3345, or 724-552-6972, or 412-558-0252.

FOR SALE — Predator control dogs in PA—ecologically sound predator control for the small farm or larger operation. Our Maremma are born and raised with a variety of stock as well as four children ages 9-19 now, and have been gentle and appropriate with even younger farm visitors. We currently have young, conditioned dogs available and will accept reservations for puppies. maremmanomine@yahoo.com for more information.

FOR SALE — Dairy goats in PA — Just close bred milkers, just fresh milkers, and kids available now. LaMancha and grade kidding now, Nubian, Alpine, Saanen, and Toggenburg due to kid starting in April. springsberry@pa.net for more info.

FOR SALE — 3 pure Nubian buck kids (not registered). Udder raised, no chemicals, have been browsing with their mothers from week 1 both pasture & woodland. Have been dehorned. Could still band if you want wethers for companions but call soon for this. Will be available mid to late June. \$40 each. You're welcome to come to Mifflin County to see them. Call Mary Anna Chenoweth, evenings 8-10pm, 717-543-5761.

FOR SALE — Pastured jersey and/or jersey cross short yearling calves in PA for sale at \$1.50 a pound on the hoof. Raised exclusively by Jersey cows and on pasture or hay — never grainfed. springsberry@pa.net for more info.

FOR SALE — 100% grass fed feeders for sale \$1.25/lb. 18 Feeders (bulls and heifers) are about 1 year old and about 500 lbs. Mixed variety from Maine-Anjou Bull. In DuBois, PA area. Delivery Available. Call Todd Thompson 814-371-8084 or Dave Chirico 814-371-1033.

FOR SALE — Small-scale vegetable equipment including: Befco series-6 5 foot tiller. Great shape \$1800. Vintage Clipper no. 27 graincleaner 1953 restored. Cleans 100 bu/hr needs 1 hp to run, belt driven \$1600. Small Allis Chalmers 1950 combine good shape, barn kept. \$350. Ask about other stuff. 410-980-7048.

FOR SALE — A six-row Seeder as sold by Johnny's Selected Seed (product #9156). Still like new condition, only used 2 times. \$300 (well below \$472 to buy new) Contact Dave Chirico at madchirico@yahoo.com.

FOR SALE — 2000 John Deere 6210 Tractor 90HP MFWD, Less than 500 hours, located in Twinsburg, OH \$30,000 call 828-631-2564 or email courtney@myfol.com.

FOR SALE — 5.5 acre farm with 2500 sq.ft. 1992 4 bed, 3 bath colonial home with 2nd kitchen for canning, 900 sq. ft. att. garage; private yet 20 min to Cleveland or Akron; vineyard, orchard, berries, garden + pasture, 2 acres woods. Near 1000 acre Metropark and good schools. See www.twinsburgfarm.com or call 828-631-2564.

WANTED

WANTED — HAY, Timothy / grass mix hay in the small square bale size. Need good quality hay that is fit to feed (not mulch hay, please.) Does not have to be organic. 724-744-3345, or 724-552-6972, or 412-558-0252.

PASTURE WANTED — Fenced pasture wanted for lease, to run beef cattle starting in March 07. Looking for parcels 8 to 20 acres located vicinity of Glenville, PA or Glenrock, PA; premises must be fenced, have limited shelter, and water available. Please contact Wayne @ hiswayfarmsllc@earthlink.net; or call: 717-235-5324.

WANTED — Established specialty vegetable grower located in central PA is seeking interested parties for a change in ownership. The business includes 9 greenhouses for year round growing and acreage for field growing of specialty vegetables. A solid customer base of upscale restaurants is established and is also within easy access to Philadelphia, Baltimore & Washington DC for market expansion. Acreage and greenhouses are not certified organic but have been maintained using sustainable agricultural practices. Crops grown are often customized to customer's requests and consulting support can be provided,

if desired. For more information, please call 717 957-3479.

EMPLOYMENT

EXECUTIVE DIRECTOR — The Horn Farm Center for Agricultural Education, seeks ED for this start-up nonprofit organization. The Center is located on 189-acres of farmland in Hellam Twp., located between the city of York & the Susquehanna River. ED will refine & implement the business plan for The Center, hire & direct employees & volunteers, raise funds through grant writing & community support & lead marketing activities. Ideal candidate experience includes, nonprofit administration, grantwriting, computer & communication skills. The Horn Farm Center for Agricultural Education, P.O. Box 131, Thomasville, PA 17364.

SUMMER INTERNSHIPS — Yellow Springs Farm Native Plants Nursery, 70-80% of time will be spent doing outdoor tasks with plants such as pruning, potting, planting, watering, etc. Depending on weather, your interests, our projects at the farm etc., the 20-30% of time remaining could be doing photo archive work, visiting project sites in the area, updating website info, documenting insect & bird census on the property & perhaps even writing something for our website to learn more about the Nursery at www.yellowspringsfarm.com. Lunch provided, min 4 wks, max 10 wks; 1-5 days/wk; on-farm housing possible. Catherine M. Renzi, Yellow Springs Farm, LLC, Native Plants Nursery, www.yellowspringsfarm.com, 610-827-2014.

INTERN WANTED — Grass-based dairy farm & on-Farm Processing Facility. Milky Way Farms is a 450-acre grass-based dairy located in the Endless Mountains of Bradford Co., PA. We are seeking an intern for 2007 beginning as soon as possible. Milky Way Farms is a 3rd and 4th generation family farm that uses organic and sustainable methods (manages 170-head of livestock including dairy cows and pigs). The farm also includes an on-site bottling facility and restaurant/store. We are also involved in a sustainable meat co-op and deal with direct marketing to restaurants, institutions, retailers, and consumers. Internship would include lodging, most meals, and a weekly stipend. For more info, contact Kim Seeley @ milkyway1@frontiernet.net or 570-772-1664.

WANTED — Motivated individual(s) to start up a small animal (goats & sheep) operation on 60-acre farm near Honesdale, PA (Wayne County). Many possibilities exist — lease, joint venture, etc. A lovely home built in 1925 exists on the property — residing in the house is an option. Property in equidistance from NYC and Phila. Owners are unable to spend sufficient time on site to fulfill vision of returning the property to an operating farm. High value products such as goat cheese, milk, ice cream, lamb, fruit (small orchard on site), & high value veggies as well as aquaculture are all of interest to owner. Contact alanbenner@gmail.com.

INTERNSHIP — JuJo Acres Farm, we have a small-certified organic farm, raise beef cattle, meat goats as well as dairy goats, have a small garden, and raise hay for our own for sale the organic market. This would be a live in our house, eat our food, (Judy is an excellent cook as one of her many skills) help on the farm with the many activities that take place here. Skills such as animal handling, machinery operation, gardening could be learned as part of your stay here. Other skills such as welding, and general machinery repair and maintenance could also be made available. Room, board, a small stipend, an experience on our farm would be your compensation. Contact us at jstoltz@pa.net, 717-536-3618. or JuJo Acres Farm, 528 Bistline Bridge Road, Loysville, Pa. 17047, for more info.

FARMSTAND SUPERVISOR — White Dog Community Enterprises is looking for a dynamic individual to supervise the day-to-day operation of the Fair Food Farmstand, our mission-driven small business in Reading Terminal Market. We're looking for a charismatic, detail-oriented food-lover to supervise the operations of the Fair Food Farmstand. Experience in retail sales, food service, and / or food handling, strong interest in local food, ServSafe Certification preferred. (Successful applicant will be required to obtain, ServSafe Certification within two months of start.) Please send resume and cover letter to fairfoodfarmstand@gmail.com.

INTERNS/FARM HELP WANTED — needed for the 2007 growing season from April/May through the end of November/December. We are looking for interns and farm help for our 225 acre certified organic diversified market farm 170 miles NW of NYC, selling mainly to NYC farmers markets. Housing is provided in a new shared house on the farm. We all eat very well by sharing in the cooking as well as the eating for and of the communal mid-day meal 6 days a week. Driver's license a must. \$800-\$1000 per month based on experience. An opportunity for learning and growth through organic farming, and the diverse array of skills necessary on a contemporary market farm including growing, harvesting and selling. Classes and discussion groups on various aspects of farming once a week. Contact Brian or Mira Wind, Butternut Valley Organics, 607-783-2500, butternutvalleyorganics@yahoo.com.

INTERNSHIP — One position available from late April until early November 2007 (may be able to accommodate a couple). We are a 132 acre diversified farm with a CSA, farmers markets and restaurant sales. Farm helper will learn all aspects of all operations with hands on experience. Duties will include planting, tending, harvesting, packing and selling chemical free produce. Will also be involved in moving chickens and cattle through the pastures and helping to set up for farm events. Intern could have opportunity to run a separate business on the farm (please contact for more information). Housing and stipend included. Please contact julie@evensong-farm.com or call 301-491-2224 for information.

INTERNSHIP — Help manage sustainable aquaponics business near Lake Champlain. Laughing Duck Farm is a year-round aquaponics greenhouse currently specializing in naturally grown petite herbs and greens as well as live tilapia (fish) for regional chefs. We have a uniquely designed, closed-loop greenhouse system that uses fish farming to provide organic nutrient to hydroponic vegetable production, which in turn filters the water for the fish culture. Please visit www.LaughingDuckFarm.com. Growing, greenhouse, and/or mechanical experience are a plus. Good work ethic and commitment to sustainable agriculture are essential. Don McCormick, Owner don@laughingduckfarm.com.

ASSISTANT GROWER — Fernbrook Farm CSA in Bordentown for the 2007 season. The Farm Assistant will work closely with the Farm Manager to help run the farm. Jobs will include seeding, planting, harvesting, weeding, preparing the farm shop for distribution, staffing the farm shop, and "whatever it takes" to run the farm. Position will run from April through October and will be 24-30 hours a week with an hourly wage. Please contact Jeff Tober for more information at: 609 298 8282 or info@fernbrookfarmcsa.com.

INTERNS WANTED — Stone Barns Center for Food & Agriculture, Pocantico Hills, NY, seeks interns for pastured poultry/grass-based livestock for spring, summer & fall 2007. The interns' primary responsibility will be the care and feeding of pastured laying hens, meat chickens, and turkeys from the brooder house to the pasture. Interns are expected to work at least 40 hours per week, be conscientious in the care of animals, and be willing to take direction from our farmers. 8-week minimum, compensation: \$1250/month stipend. Contact Livestock Manager Craig Haney at craigh@stonebarnscenter.org or via 630 Bedford Rd. Pocantico Hills, NY 10591, visit www.stonebarnscenter.org.

INTERN & MANAGER WANTED — Fork Mt. Farm, Bakersville, NC, in mountains located near the Appalachian Trail on TN/NC border. **Manager:** Looking for person/couple interested in sharing farm operations & profits on a small organic orchard & berry farm. Currently grow apples, peaches, pears, cherries, blueberries, raspberries, blackberries, wineberries & grapes. Existing operations can be expanded through conversion to permaculture & combined energies & shared vision. **Intern:** Experience desired, educational opportunities, room & board, shared meals & possibly profit sharing. Contact Pat Tompkins, 828-766-0904, patiapplefarm@yahoo.com.

INTERNSHIP — Flint Hill Farm Educational Center, Inc. Coopersburg, PA. contact Kathy or Anita at 610-838-2928 or Kathy's cell 610-349-3340. Visit Flinthillfarm.org for description of activities and philosophy. Need intern to help with AM feeding and chores. Would assist with milking of goats and cheese making at Raw Milk Certified Dairy on the farm site, gardens, composting, summer camp, handling horses, basic horse care, farm tours & more. Room & board with small stipend.

INTERN WANTED — Longacre Leadership Program seeks farming intern to join twenty-person co-ed staff. One male position left. Duties: help run our organic farm and environmental education program using your tractor and equipment skills; your field crop, gardening, and animal husbandry knowledge. Work with teenagers, ages 12-18, in our outdoor-oriented summer program; support curriculum that stresses sustainable living, skills development, self reliance, community building, and interpersonal growth. Age 21 or older. Salary: \$1,550 minimum, plus room and board for 5-1/2 week program. Contact us for a brochure and application or visit www.longacre.com. Start Date: 6/21/07. For information contact: Cori Jensen or Susan Smith at Longacre Farm, 4028 Middle Ridge Rd, Newport, PA 17074; phone: 717-567-3349; fax: 717-567-3955; email: connect@longacre.com.

INTERNS WANTED — Spend the summer growing season on our nonprofit, educational/instructional farm — end of school year til' start of next semester. Live on the farm with us. Tasks include the usual farm maintenance/construction, animal care and husbandry, field work including haying, as well as the diverse tasks of vegetable production. Direct contact with CSA member families should provide a wide variety, defying boredom. Rain & heat may cause the hours to vary, but no Sundays in our five-day work week. Room & board (great grub), laundry & small stipend. Send resume' to John Holloway, Misty Morning Farm, Cherry Tree, Pa. 15724 or e-mail it to jjholloway@winbeam.com. Visit our website at mistemorningfarm.org.

INTERNSHIP & APPRENTICESHIP OPPORTUNITIES — Countryside Conservancy New Farmers Initiative in Northeast Ohio. Countryside Conservancy (formerly Cuyahoga Valley Countryside Conservancy) is announcing a New Farmers Initiative for 2007. This is a great way to learn from some of the best farmers in Northeast Ohio and find out if small scale agriculture is for you. To apply for a position, contact Chris Norman and fill out an application. You will receive a list of participating farms. Deciding to work on a given farm is between you and the farmer, but we will help everyone make informed decisions. Participating interns and farms will then have access to the other programs and field days during the season. Contact Christopher Norman New Farmer Initiative, Program Coordinator, 2179 Everett Road, Peninsula, Ohio 44264, 330-657-2529, cnorman@cvcountryside.org.

Note to our readers:

Due to space constraints with the newsletter, we sometimes are not able to print all of our classified listings in full detail. For a complete list, visit our website at www.pasafarming.org and click on the "Opportunities" section. If you do not have Internet access, contact Michele Gauger at 814-349-9856 and we can send a list to you. Also visit our Intern Board for up-to-date listings of internships offered by our PASA member farms and businesses.

July

Jul 1 Chaddsford Winery 25th Anniversary Celebration Dinner. See page 5 for more details. Proceeds will benefit PASA. For reservations or more information, call 610-388-6221.

PASA FIELD DAY Jul 10–12 Beginners' Cheesemaking with Neville McNaughton, Clover Creek Cheese Cellar, Blair Co. 10–3pm. \$300 PASA members, \$375 non members.*

Jul 11–14 The Second National Conference on Facilitating Sustainable Agriculture Education, Cornell University's Alice Cook House, Ithaca, NY. Contact Kathi Colen Peck, Conference Coordinator kscp@turbonet.com.

PASA FIELD DAY Jul 13 Forest Farming, Penn State Research Forest at Rock Springs, Centre Co. 10–3pm. \$15 PASA members, \$25 non members.*

PASA FIELD DAY Jul 14 Living on Your Land, Leaving a Small Footprint, Matre Manoeuvre Farm, Fulton Co. 9–12:30pm. \$15 PASA members, \$25 non members.*

PASA FIELD DAY Jul 17 Grazing School for Transitioning to Organic, Jersey Ridge Organic Farm, Snyder Co. 10–4pm. \$15 PASA, PCO, CROPP members, \$25 non members.*

PASA FIELD DAY Jul 18 Grazing School for Transitioning to Organic, KTS Farms, Tioga Co. 10–4pm. \$15 PASA, PCO, CROPP members, \$25 non members.*

PASA FIELD DAY Jul 19 Naturally Raised Livestock, Providence Acres Farm, Somerset Co. 10–3pm. \$15 PASA members, \$25 non members.*

PASA FIELD DAY Jul 25 The Grass-Based Value-Added Dairy Farm, Spring Bank Acres, Centre Co. 10:00–3:00pm. \$15 PASA members, \$25 non members.*

PASA FIELD DAY Jul 26 Pastured Poultry & Small Ruminants on a Shoe String Budget, Green Haven Farm, Berks Co. 10–3pm. \$15 PASA members, \$25 non members.*

Jul 27 PASA Western Region Summer Farm Dinner, Original Fish Market, Pittsburgh. Stay tuned for more details or call PASA Western Regional office at 412-697-0411.

Jul 28 PASA Western Region Farm Tour. Stay tuned for more details or call PASA Western Regional office at 412-697-0411.

Stay connected!

Visit PASA online at
www.pasafarming.org

August

Aug 1 PASA & PA Women in Agriculture Field Day, The Impact of Soil Quality on Productivity, Ron Gargas Farm, Lawrence Co. 10–3pm. Cost \$15 all participants. To register visit www.pasafarming.org or call 814-349-9856 x7.

PASA FIELD DAY Aug 2 Diversified Livestock & Produce: Family Farming at Its Best, Heritage Farm, Bucks Co. 10–3pm. \$15 PASA members, \$25 non members.*

Aug 3–5 53rd Annual Health & Wellness Conference, sponsored by the Pennsylvania Natural Living Association (PANLA) Conference, Raddison Hotel & ExpoMart, Monroeville, PA. Visit www.panla.org or contact Jean at 570-603-1147.

PASA FIELD DAY Aug 3–4 Principles of Holistic Livestock Production with Jerry Brunetti & Hue Karremann, Milky Way Farm, Bradford Co., \$175 PASA members, \$250 all others.*

Aug 6–11 Centre County Local Foods Week. Stay tuned for more details or call PASA headquarters at 814-349-9856.

Aug 6–18 Permaculture Design Course, Three Sisters Farm, Sandy Lake, PA. Contact Darrell Frey, 724-376-2797.

Aug 11 Centre County Farm Tour. Stay tuned for more details or call PASA headquarters at 814-349-9856.

Aug 18 Value-Added Dairy Farm Tour, Evans' Farmhouse Creamery, Norwich, NY. 11am–2pm. Dave & Sue Evans will lead the tour of their farm & discuss the organic dairy products that are processed in their on-farm facility. Registration \$20, includes lunch. Contact Kelly Miller, 607-433-2545, www.cadefarms.org.

PASA FIELD DAY Aug 23 Small Scale Sustainable Farming, Fresh from the Vines, Crawford Co. 10:00–3:00pm. \$15 PASA members, \$25 non members.*

PASA FIELD DAY Aug 29 Pastured Pork Production, Borderline Farm, Bradford Co. 10–3pm. \$15 PASA members, \$25 non members.*

September

Sept 1–2 Haymaking with Horses & Mules Workshop, Northland Sheep Dairy in central NY. Equipment demonstrations, hands-on opportunities. How to graze your working horses & mules. \$150 includes farm dinner on Sat. Limited to 15 participants. Contact Donn Hewes, triple-tree@frontiernet.net, or call 607-849-4442.

PASA FIELD DAY Sept 6 Science-Based Organic Grape Production, Penn State Grape Center, Erie Co. 1:00–3:00pm. \$15 all participants.*

Sept 14 PASA Harvest Celebration Dinner — the food event of the season! Whitaker Center for Science and the Arts & Hilton Harrisburg. Stay tuned for more info or call Lauren at PASA headquarters for further detail.

PASA FIELD DAY Sept 15 Urban Farming, Greensgrow, Philadelphia Co. 11–3pm. \$15 PASA members, \$25 non members. To register visit www.pasafarming.org or call 814-349-9856 x7.

Sept 16–22 PASA Western Region, Local Foods Week. Stay tuned for more details or call PASA Western Regional office at 412-697-0411

Sept 22–23 Mother Earth Harvest Fair, Spoutwood Farm, Glen Rock, PA. Contact 717-235-6610, www.spoutwood@supernet.com.

PASA FIELD DAY Sept 27 Parasite Control in Small Ruminants with Dr. David Pugh, Centre County Visitor's Bureau. 9–12pm. \$10 PASA members, \$15 all others.*

PASA FIELD DAY Sept 28 Bio-Diesel & Compost on the Farm, Briar Patch Organic Farms, Union Co. 1:00–5:30pm. \$10 PASA members, \$15 non members.*

October

PASA FIELD DAY Oct 3 The Nuts & Bolts of Organizing & Packing a Choice CSA, Red Earth Farm, Schuylkill Co. 1–5pm. \$20 PASA members, \$30 non members.*

PASA FIELD DAY Oct 8 New & Beginning Farmers: Small Group Tour with the Nordells, Beech Grove Farm, Lycoming Co. 9:00–4:00pm. \$15 all participants.*

Oct 13 Value-Added Dairy Farm Tour, Painted Goat Farm, Garrattsville, NY. 11am–2pm. Ilyssa Berg will discuss her start-up farmstead goat cheese venture. Registration, \$20, includes lunch. Contact Kelly Miller, 607-433-2545, www.cadefarms.org.

PASA FIELD DAY Oct 13 IPM: Emphasis on Biocontrols, Entomology Lab at Penn State, Centre Co., 10–3pm.*

Feb. 2008

Feb 7–9 PASA's 17th annual *Farming for the Future* Conference, Penn Stater Conference Center, State College, PA.

* **Field Day Registration** **PASA FIELD DAY**

To register for any Field Day event, visit www.pasafarming.org or call 814-349-9856 ext. 7.

PASA Membership & Contribution Form

Please clip this application and return with payment to:
 PASA Membership, PO Box 419, Millheim, PA 16854
 or **join online at pasafarming.org**

Benefits of Membership

As a member you will receive:

- A subscription to our bimonthly, *Passages* newsletter
- A membership directory for networking
- Discounted admission to our annual conference
- Discounted admission to our annual field day series
- Invitations to other special events, such as our Harvest Dinners
- Free classified ad and discounted display advertising in *Passages*
- Voting privileges
- The satisfaction of knowing that you are helping sustain agriculture

Lifetime Memberships & Permanent Business Partners

Contributions for Lifetime Memberships & Permanent Business Partnerships will be managed with care, sustaining both the ongoing membership as well as the long-term future of PASA. There are few things a member or business could do to symbolize their lifelong commitment to sustainability than to place such confidence in the value and viability of PASA itself.

Sustaining Lifetime Member \$900
 Please complete the **Family/Farm Membership** field at lower left

Permanent Business Partner \$3,000
 Please complete the **Nonprofit/Business Membership** field at lower left

 SUBTOTAL \$

Become a PASA Member

Name	
Company/Farm	
Address	
City	State
ZIP+4	County
Home Phone	Work Phone
E-mail	
Web Address	
Are you farming: <input type="checkbox"/> NO <input type="checkbox"/> YES — how many acres:	
How did you learn about PASA:	

Gift Membership

In addition to your own membership, you may give PASA membership to a good friend, family member, business associate or other worthy recipient on an annual or lifetime basis...a gift that keeps on giving!

- Student \$15
 Individual \$45
 Family/Farm \$60
 Lifetime Sustaining Member \$900

 SUBTOTAL \$

Name(s)	
Address	
City	
State	ZIP+4
Telephone	E-mail

PASA Membership Levels

- Student \$15
 Individual \$45
 Family/Farm *Please complete field below* \$60

Please list all names for this Family/Farm membership. You may include children between the ages of 14–22, and also multiple generations directly involved in the farm.

- Nonprofit *Please complete field below* \$100
 Business *Please complete field below* \$150

Please list up to two additional people associated with your business to receive individual membership privileges.

 SUBTOTAL \$

Payment

SUBTOTALS
 \$

CONTRIBUTIONS

PASA is a registered 501 (C) 3 organization and contributions are tax exempt.

Annual Fund \$

Arias M. Brownback Scholarship Fund \$

- Check *Make check payable to PASA*
 Credit Card *Complete below*

Total amount due
 \$

Card No.	
<input type="checkbox"/> VISA <input type="checkbox"/> MasterCard <input type="checkbox"/> Discover	Exp. Date
Cardholder Name	
Signature	

2007 PASA Field Day Calendar

A detailed calendar was sent to all PASA members. Full event listings and registration information are available at www.pasafarming.org. For a complete published calendar, call 814-349-9856 ext. 7.



June

June 20 • Wednesday, 9am–4pm
Grazing, Browsing & Fencing for Small Ruminants

Painted Hand Farm, Newburg, Columbia Co. and Bearlin Acres, Shippensburg, Franklin Co.
Cost: \$15 PASA members \$25 all others

June 26 • Tuesday, 10am–3pm
Pastured Poultry and On-Farm Processing with Eli Reiff
Happy Farm, Kintnersville, Bucks Co.

July

July 10, 11, and 12 • 9am–5pm
Beginners' Cheesemaking with Neville McNaughton
Clover Creek Cheese Cellar, Williamsburg, Blair Co.
Cost: \$300 PASA members, \$375 all others

July 13 • Friday, 10am–3pm
Forest Farming
Penn State Research Forest at Rock Springs, State College, Centre Co.
Cost: \$15 PASA members \$25 all others

July 14 • Saturday, 9am–12:30pm
Living on Your Land, Leaving a Small Footprint
Matre Manoeuvre Farm, Fort Littleton, Fulton Co.
Cost: \$15 PASA members, \$25 all others

July 17 • Tuesday, 10am–4pm
Grazing School for Transitioning to Organic
Jersey Ridge Organic Farm, Middleburg, Snyder Co. Cost: \$15 PASA, PCO and CROPP members, \$25 all others

July 18 • Wednesday, 10am–4pm
Grazing School for Transitioning to Organic
KTS Farms, Mansfield, Tioga Co.
Cost: \$15 PASA, PCO and CROPP members, \$25 all others

July 19 • Thursday, 10am–3pm
Naturally Raised Livestock
Providence Acres Farm, Friedens, Somerset Co.
Cost: \$15 PASA members \$25 all others

July 25 • Wednesday, 10am–3pm
The Grass-Based Value Added Dairy Farm
Spring Bank Acres, Rebersburg, Centre Co.
Cost: \$15 PASA members \$25 all others

July 26 • Thursday, 10am–3pm
Pastured Poultry and Small Ruminants on a Shoe String Budget
Green Haven Farm, Fleetwood, Berks Co.
Cost: \$15 PASA and SAITA* members \$25 all others

August

Aug 1 • Wed, 10am–3pm
The Impact of Soil Quality on Productivity
Ron Gargasz Farm, Volant, Lawrence Co.
Cost: \$15 all participants
Register: wagn.cas.psu.edu/Calendar.html

Aug 2 • Thursday, 10am–3pm
Diversified Livestock and Produce: Family Farming at Its Best
Heritage Farm, Ridgway, Elk Co.
Cost: \$15 PASA members \$25 all others

Aug 3 and 4
Hands-On Soil and Animal Testing with Jerry Brunetti and Hue Karreman
Milky Way Farm, Troy, Bradford Co.
\$175 PASA members \$250 all others

Aug 23 • Thursday, 10am–3pm
Small Scale Sustainable Farming
Fresh From the Vines, Meadville, Crawford Co.
Cost: \$15 PASA members \$25 all others

Aug 29 • Wednesday, 10am–3pm
Pastured Pork Production
Borderline Farm, Canton, Bradford Co.
Cost: \$15 PASA members \$25 all others

September

Sept 6 • Thursday, 10am–3pm
Science-Based Organic Grape Production
Penn State Grape Center, North East, Erie Co.
\$15 all participants

Sept 15 • Saturday, 11am–3pm
Urban Farming
Greensgrow, Philadelphia, Philadelphia Co.
Cost: \$15 PASA members \$25 all others

Sept 27 • Thursday, 9am–12pm
Parasite Control in Small Ruminants, with Dr. David Pugh
Centre County Visitors Bureau, State College, Centre Co.
Cost: \$10 PASA members \$15 all others

Sept 28 • Friday, 1–5:30pm
Bio-diesel and Composting on the Farm
Briar Patch Organic Farms, Mifflinburg, Union Co.
Cost: \$10 PASA and PROP members \$15 all others

October

Oct 3 • Wednesday, 1–5pm
The Nuts and Bolts of Organizing and Packing a Choice CSA
Red Earth Farm, Orwigsburg, Schuylkill Co.
Cost: \$20 PASA members \$30 all others

Oct 8 • Monday, 9am–4pm
New and Beginning Farmers: Small Group Tour with the Nordells
Beech Grove Farm, Trout Run, Lycoming Co.
Cost: \$15 all participants

Oct 13 • Saturday, 10am–3pm
IPM: Emphasis on Biocontrols
Entomology Lab at Penn State, State College, Centre Co.
Cost: \$15 PASA members \$25 all others

November

Nov 2 and 3
Holistic Decision Making for Farmers
Site TBA
\$60 PASA members, \$85 all others

Nov 12, 13 & 14 • 9am–5pm
Albrecht Methods with Neal Kinsey
SITE TBA
\$245 PASA members, \$295 all others



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