



Vermont Food System Plan Product Brief: School Food Procurement

THE VIEW FROM 116 STATE STREET

It is always difficult to say so long to summer. It is such a short season with so many things to accomplish but fall is upon us and the work continues. We all know what is coming. 2020 will be a summer to remember. There was so much uncertainty with the cloud of the pandemic over Vermont and the country. We have so much to be proud of in Vermont. Agriculture never stopped moving. Farmers, producers, and those living off the land stood tall, feeding their neighbors, the region, and the world. Farmers led, and are leading, us out of these extraordinary times.

The Agency, Food and Markets is doing its best to help with the recovery. We know so many were hurt economically but Vermont was fortunate to have dollars available for recovery grants. Governor Phil

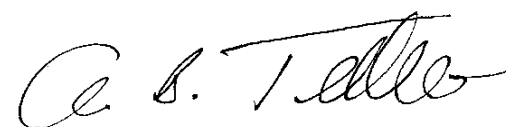
Scott from day one made sure Agriculture was a key part of recovery plan. Those who we rely on for food were awarded significant grants.

We also had the strong support of the legislature developing these grants. There are dollars that are going to every sector of agriculture. Farmers, producers, processors, farmer's markets, and value-added companies all are in line or have received recovery dollars. We hope it is enough but know it may not be for all. We will continue to advocate that agriculture play a critical role in our recovery in the coming months.

We are talking with our Congressional delegation, our sister agencies, farmers, and those in the private sector on next steps to recovery. It will take all of us talking, learning from, and listening to each other. We will do this while trying to keep our families, friends, and employees safe. As things move indoors because it is colder, we all will have to be vigilant on best practices. Keep wearing that mask

in public, keep your distance from others, wash your hands and if you are sick, stay home.

We know you are managing so much but you can be proud of your role helping your neighbors through these extraordinary times. Please reach out to us if we can do things better or if you need help. We know there is more heavy lifting ahead of us this fall and winter. Be safe. Be kind. Be well.



Anson Tebbetts, Secretary
Agency of Agriculture, Food & Markets

Vermont Specialty Food Companies Bring Home Gold Again

By Scott Waterman, VT Agency of Agriculture, Food & Markets

Vermont specialty food producers continued their tradition of prize-winning creations this year, celebrating thirteen soft™ Awards presented by the Specialty Food Association. Eight Vermont companies took home various awards that celebrate excellence in the specialty food industry across multiple food categories.

"Vermonters are standing tall on the national stage. Congratulations to these Vermont companies that are focused on producing quality products while growing our economy," said Agriculture Secretary Anson Tebbetts. "Winning these national awards speaks to hard work, energy and commitment to their community."

Three Vermont companies took home gold medals for their specialty food creations:

Big Picture Farm of Townsend won gold in the confectionery (non-chocolate) category for their Farmstead Goat Milk Caramels Maple Milk.

Mount Mansfield Maple Products in Winooski won gold in the chocolate (milk and white) category for

their Organic White Chocolate Maple Bark.

Vermont Creamery of Websterville won two gold awards, one in the cheese (non-cow milk, mixed milk) category for their Bonne Bouche cheese and one in the other dairy category for their Madagascar Vanilla Crème Fraîche.

Here is the complete list of Vermont's finalists in their categories: **Baking Mixes / Pastry Doughs, Flours and Grain, Baking Inclusions, Decorations and Toppings, Fats and Functional Ingredients**

- Bronze:** Freedom Foods LLC, Hillside Lane Farm gluten free pizza crust

Cheese: Cow Milk

- Silver:** Cellars at Jasper Hill, Harbisons Spruce Wrapped Bloomy Rind

Cheese: Non-Cow Milk, Mixed Milk

- Gold:** Vermont Creamery, Bonne Bouche cheese
- Bronze:** Vermont Creamery, Bijou cheese

Chocolate: Milk and White

- Gold:** Mount Mansfield Maple Products, Organic White Chocolate Maple Bark

Coffee and Hot Cocoa (Non-Ready-To-Drink)

- New Product:** MOCO My Organic Coco - A Bit Fresh: mint

Confectionery (Non-Chocolate)

- Gold:** Big Picture Farm, Farmstead Goat Milk Caramels Maple Milk
- Silver:** Big Picture Farm, Raspberry Rhubarb Farmstead Goat Milk Caramels
- Bronze:** Mount Mansfield Maple Products, Organic Coffee Infused Maple Cream
- New Product:** Vermont Amber Candy Company, Libity Bits Sesame Snacking Toffee

Other Dairy

- Gold:** Vermont Creamery, Madagascar Vanilla Crème Fraîche
- Silver:** Vermont Creamery, Sea Salt Cultured Butter 82%
- Bronze:** Vermont Creamery, Lightly Salted Cultured Butter

The Vermont Agency of Agriculture, Food & Markets and the Vermont Specialty Food Association provide support to Vermont specialty food producers in exhibiting at the annual Summer Fancy Food Show hosted by the Specialty Food Association each June in NYC. The COVID-19 pandemic cancelled this year's show, postponing the soft™ Awards judging until late summer.

AGRIVIEW

(UPS 009-700)

Agriview is Vermont's Agricultural Publication of Record. It is published monthly by the Vermont Agency of Agriculture Food & Markets, 116 State Street, Montpelier, VT 05620-2901

Telephone: (802) 828-1619

www.Agriculture.Vermont.gov

ANSON TEBBETTS, Secretary
Agency of Agriculture,
Food & Markets

TERRY SMITH
Editor

FAITH RAYMOND, Managing Editor

Advertising and subscriptions:
E-mail: agr.agriview@vermont.gov

The State of Vermont is an Equal Opportunity/
Affirmative Action Employer and Provider.

C O N N E C T

W I T H U S



@VTAGENCYOFAG



Capital Equipment Assistance Program (CEAP) Open for Applications

By Nina Gage, VT Agency of Agriculture, Food and Markets

The Agency of Agriculture, Food and Markets is pleased to announce that funding is available for farmers in the Capital Equipment Assistance Program (CEAP). Financial assistance is available for new or used innovative equipment that will aid in the reduction of surface runoff of agricultural wastes to state waters, improve water quality of State waters, reduce odors from manure application, separate phosphorus from manure, decrease greenhouse gas emissions, and reduce costs to farmers. Eligible recipients include custom applicators, non-profit organizations, individual farmers or groups of farmers, as well as phosphorus separation equipment providers.

Examples of eligible equipment and corresponding funding caps are detailed below in the table at right.

CEAP is a reimbursement style grant program, which means applicants, once selected for funding, will have to purchase 100% of the equipment and will be reimbursed by the State up to 90% of the actual cost, or up to the corresponding funding cap by category. Please note that shipping/freight fees are not eligible costs.

CEAP applications are due by November 1, 2020. Application requirements include completion of the appropriate CEAP application as well as a one-page applicant questionnaire, and quotes for the requested equipment.

Letter/s of support are optional to submit and should add pertinent and helpful information about your application if submitted.

Please refrain from including letters of support which may clearly

Equipment Type	Examples of Eligible Equipment	Funding Rates
Precision Agricultural Equipment	<ul style="list-style-type: none"> Precision manure record keeping system [GPS, Flow Meter & Display Unit] Hydraulic Downforce Autosteer 	90% cost-share up to \$25,000 per applicant
Conservation Tillage Equipment	<ul style="list-style-type: none"> No-Till Corn Planter Ridge-Till 	90% cost-share up to \$10,000 per applicant (90% cost-share up to \$20,000 only if applying for equipment AND precision agriculture component to be used in conjunction with equipment system)
Cover Crop and Field Improvement Equipment	<ul style="list-style-type: none"> No-Till Grain Drill Roller Crimper 	90% cost-share up to \$40,000 per applicant (90% cost-share up to \$50,000 only if applying for equipment AND precision agriculture component to be used in conjunction with equipment system)
Manure* and Silage** Management Equipment	<ul style="list-style-type: none"> Manure Injector* Irrigation Equipment* Dragline System/Equipment* Balers/Wrappers** 	90% cost-share up to \$50,000 per applicant (90% cost-share up to \$60,000 only if applying for equipment AND precision agriculture component to be used in conjunction with equipment system)

*Manure management equipment only eligible for funding if precision manure record keeping system [GPS, Flow Meter & Display Unit] are included in application, or operational unit exists on farm to be used in conjunction with proposed equipment.

**Feed management equipment eligible only as an alternative to leachate management improvement as least cost alternative, and will require VAAFM Engineer site visit to ensure eligibility

be biased in their support of your application, e.g. from an entity or individual financially benefitting from your application or grant award. You can review program details for application ranking criteria and other program details on our website.

Due to COVID-19 and efforts to limit the spread of the virus via remote work, we highly encourage applicants to apply online to ensure a timely receipt of applications.

This method of submission also provides applicants with a copy of their submitted application. Notification of grant awards will occur by February 1, 2021 for equipment purchase by June 1, 2021.

For the CEAP application, program details and additional information visit agriculture.vermont.gov/ceap, call Nina Gage at (802) 622-4098, or email AGR.WaterQuality@Vermont.gov



Great Plains 1510 No-Till Grain Drill acquired by CEAP 2020 grant recipient Shawn P. Gingue of Waterford, VT.

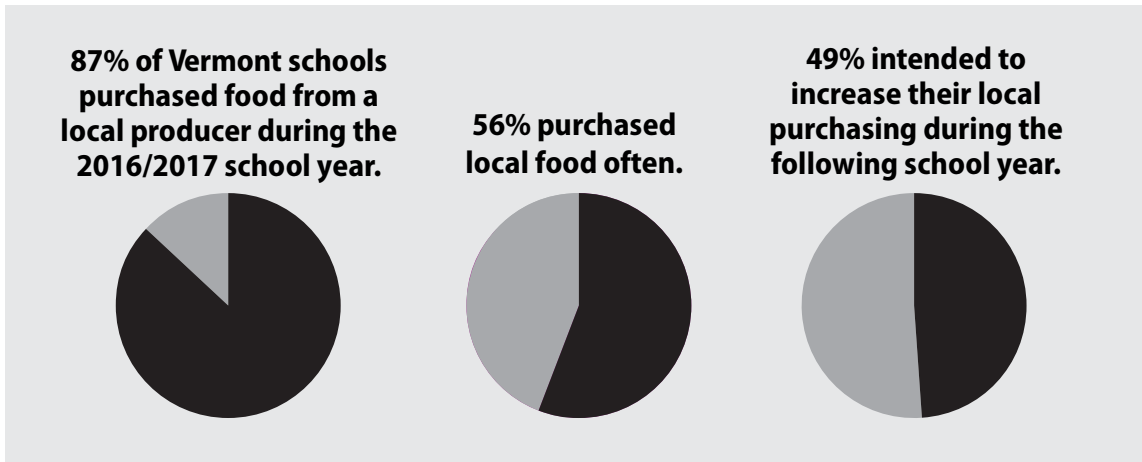
School Food Procurement

continued from page 1

The Vermont Farm to School Network is working toward the goal of schools procuring 50% of their food from local or regional sources, and 75% school participation in integrated food system education by 2025. In 2019, the Vermont Legislature adopted a goal of 25% local purchasing in schools by 2023.

Approximately 250 public schools in Vermont serve meals to more than 50,000 Vermont pre-K to grade 12 students, following the USDA Child Nutrition Program guidelines. The program costs \$50.3 million each year, and \$15.5 million of that money is spent on food. Of these students, 41% qualify for free or reduced-priced meals as part of the safety net for low-income families. A 2016 UVM study found that in 2013-14, Vermont schools spent \$915,000 on local foods, or 5.6% of all food dollars spent. This in turn generated \$1.4 million in the Vermont economy, including \$374,000 related to the farm and food processing sectors. If Vermont schools doubled their 2013-14 local food spending (from 5.6% to 11.2%) the total annual economic impact would be \$2.1 million.

Despite progress, schools continue to face significant obstacles to increasing their local food purchasing, including cost and staffing constraints,



reliable supply, and delivery and storage considerations. In the majority of schools, the meal program budget is separate from the school educational budget, and must operate sustainably on its own as a revenue generating program rather than a nutritional and learning program.

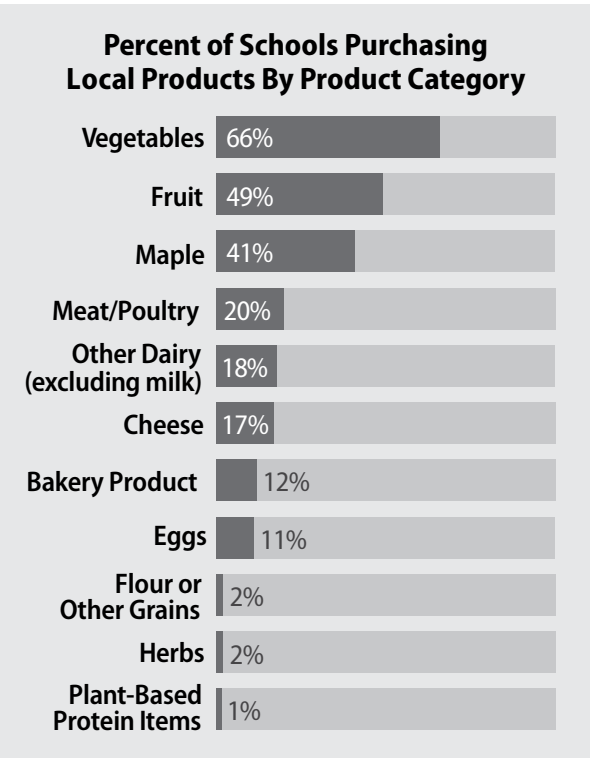
Much progress has been made in understanding how certain local products get into schools, the importance of values-based buying, and the complexities of the aggregation and distribution system. However, buying Vermont foods is not mandatory for schools. Success depends on the values of the school community, which builds the demand, and the ease of

sourcing, properly procuring, and using local foods.

Values and Demand

Current conditions

A virtuous cycle can be created as people increasingly value the school food program: providing more local foods leads to increased school meal participation, which increases the revenue for the program, and thereby increases the food budget capacity to purchase additional local foods. “Local” often becomes a proxy for the values people hold when they evaluate whether the school food is good or the meal program is valuable. Many people believe “local” also implies fresh, quality, organic, or homemade meals. Schools are starting to develop values statements for their school food programs in order to clearly explain what their meals program is striving to do. In addition, many schools are developing “tiered buying” in which they identify specific products they want to purchase in their ultra-local area, from Vermont, and from the Northeast.



budget.

- Other U.S. states are incentivizing local food purchasing in schools and their models are available to assess and use in Vermont.

Aggregation and Distribution

Current conditions

Most schools have contracts with large distributors to purchase up to 95% of all their supplies and food, to cut labor and food costs, and to receive rebates. In order for schools to meet their FTS local purchasing goals, some are pressuring distributors to label the local products. For their “close to home” or “ultra-local” food purchases schools often buy directly from farmers or small food hubs that are more transparent about their operation costs and food sources, though this takes more work.

It is important for farmers and service providers to know more about how the wholesale and institutional supply chains work, whether through direct purchasing or through an aggregator (e.g., food hub or distributor), and how the school nutrition program operates. To ensure that we are building a sustainable food system for all, it’s also necessary for institutions and organizations supporting school food procurement to be knowledgeable about how increasing local purchasing impacts the viability of farmers.

Bottlenecks and Gaps

- School procurement has complicated federal rules, prompting many schools to choose a large distributor over local suppliers to

Bottlenecks and Gaps

- School food programs are expected to raise all the money they need by selling school meals. Food costs are increasing faster than the federal and state meal reimbursement rates schools receive for the number of nutritionally appropriate meals provided.
- School meals and school nutrition staff are often not valued or seen as essential for student success and treated as outside the school educational environment and the total school budget.
- Buying and serving local food requires more work, storage, equipment, and professional development of staff. Schools are not prioritizing this investment.

Opportunities

- Experienced statewide and regional FTS partners provide technical assistance.
- Schools and districts are taking more interest and control over their school food programs whether they write specific FTS local purchasing requirements in a Food Service Management Company (FSMC) bid, hire an experienced director to oversee multiple schools, upgrade the cafeteria, and/or contribute general funds to the school nutrition

make local food purchasing easier.

- Managing purchasing relationships with multiple farm partners takes additional work, including ordering, delivery, and billing. To be viable, farmers often need to participate in the wholesale distribution supply chain to access institutions outside of their immediate region, yet this limits their ability to market their identity and values to the end buyer (the school), and get a fair price.

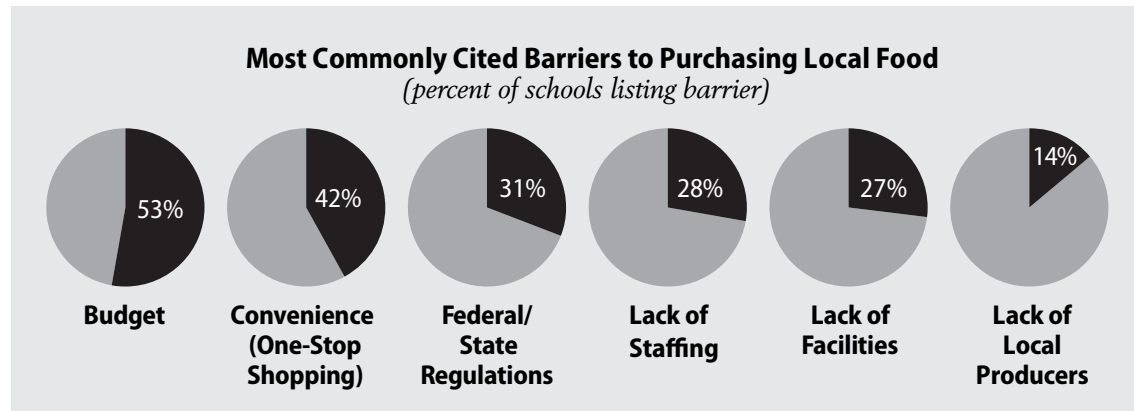
Opportunities

- VT FEED is successfully conducting values-based tiered buying and local food procurement training with FSMCs and independently run school nutrition programs.
- Expanding school meal participation is translating to an increase in local food purchasing.
- Food hubs are evolving as values-based organizations that provide a transparent supply chain from ordering to delivery, and a transparent pricing structure for farmers.

Current condition

Common products purchased by schools are vegetables, fruit, maple, milk and other dairy products such as yogurt, and meats. Uncommon products are grains and legumes.

Over the years, Vermont FTS Network studies have estimated demand for local foods and determined the opportunity for increasing Vermont food sold to schools. The specific demand results have been presented to service providers, distributors, and farmers, listing the key products and amounts which schools would use,



if more readily available. This has not significantly increased the amount of local food purchases, since no farmer will produce for an anticipated school market unless there is a contract or a guarantee.

We have seen more impact through the values-based tiered buying planning that VT FEED introduced several years ago. Schools define their food program values and set goals for buying ultra-locally (in their county), from Vermont, and from the larger region. By doing this, schools are deciding what they can buy directly from a farmer or food hub, and can track what is from Vermont or regionally from their distributors (as long as the distributor labels products). The success of values-based tiered buying comes through training and technical assistance primarily provided school by school.

Bottlenecks and Gaps

- Schools are often seen as the last market because of a myth that they won't pay prices farmers ask for.
- If school administrations and staff don't value local food in the school food program, the incentive to make additional efforts to purchase is absent.
- The definition of local food is determined by law by each SFA. Distributors have their own definition

of local as do food service management companies (which serve about 35% of schools). Thus, the sources of product purchasing data have different definitions of "local," ranging from 20 miles to 400 miles, making data tabulation challenging and labor intensive.

Opportunities

- When technical assistance and training on the procurement of local foods is provided, there is evidence of positive change in individual schools and product tracking becomes more possible.
- School districts buy a lot of food on a consistent basis, rarely go out of business, and can be a stable part of a diversified market for Vermont farmers and food manufacturers.
- Consolidation of school districts, in some cases, is leading to the hiring of skilled school nutrition directors who oversee multiple schools, can increase volume by aggregating purchasing, becoming a more interesting customer to local farmers.

Summary

Schools have many competing priorities and yet Farm to School has become a top priority: an opportunity to develop community connections through local food and agriculture, thereby

regenerating farming communities as much as regenerating agriculture. By pushing the dominant wholesale and distribution system to source more local food, we can ensure that a transparent system that values more than cheap food (i.e., a values-based system) is in place. This will enable schools to purchase food according to their evolving values, not just the price and convenience prized by the traditional system. This will also embolden students and school staff to value their school nutrition program and the food that is served.

Recommendations

- The state should support incremental steps towards universal meals, which increase student participation, decrease paperwork, and allow for time and money to be used on local food procurement.
- The Vermont Legislature should fund the Vermont Farm to School Network with \$500,000 of annual base funding for Farm to School infrastructure grants, technical assistance, and training to grow FTS in all counties.
- Incentivize local purchasing by developing, with Farm to School partners, a percent-per-meal reimbursement to schools for purchasing local products above a certain threshold. For example, New York

provides \$0.25 per lunch to schools incorporating 30% New York product in their meal program. According to a Farm to School 2016-17 economic study, "every dollar spent on local food contributes an additional 60¢ to the local economy."

- Further develop a transparent values-based system so buyers can buy according to their values, not just price. This includes values such as supporting the local economy, farming practices that support healthy soils and planet, fair labor practices, etc.
- Increase education and matchmaker events for buyers and producers to learn about values-based purchasing, forward contracting (i.e., contracted annual commitments between farms and buyers), and the criteria schools use to make purchasing decisions. Support the school nutrition profession with more school-funded opportunities for technical assistance and training around buying and using local foods for school nutrition, and around cooking from scratch and using local products.

References and Important Information

How Do We Feed Vermont's School Children, VT FEED 2019

2016 Economic Contribution and Potential Impact of Schools Purchase of Local Foods in Vermont

2018 VT Integrated Food, Farm, and Nutrition Programming Data Harvest VT Department of Health, Agency of Agriculture, Food and Markets, Agency of Education VT School Food Purchasing, Center for Rural Studies on behalf of the VT FTS Network, Nov. 2016

2019 VT Local Food Wholesale Market Assessment, NOFA-VT and Farm to Plate Report; nofa-vt.org/wholesalereport2019

SEEDS FROM CHINA

2020 Just Keeps on Giving!

By Linda Boccuzzo, VT
Agency of Agriculture, Food & Markets

In July, the Agency began receiving calls, from people across the state, about ‘mysterious’ seed packages arriving at their doors—they had not ordered these seeds!

The packages had return shipping addresses from China and were marked containing ‘jewelry’ or ‘electronics’. Opening the packages, we have discovered a wide variety of shapes and colors of seeds.

Mailing uninspected seeds into the United States is something the federal government takes very seriously. Here, at the Agency, we decided that we needed to get back as many of these seeds as we could to make sure they didn’t end up in the environment.

All of our division staff mixed in some seed collection along their routine inspection routes.

We went from West Burke to Alburgh, down to Bennington and over to Guilford. We’ve got quite a collection. My favorite were

the ones labeled “bananas”.

We will be sending all of our seeds to the USDA as evidence. The USDA is testing and growing out the seeds. To date, most of the seeds are herbs, flowers, vegetables, however they did find three packages that contained federally-listed noxious weeds—yikes.

No human health or safety issues have been seen and they still suspect that it is a “brushing” scam. Still it is very important not to plant them. If you get a package of seeds you did not order please go to the Agency’s



website and search Seeds. The Search feature is located in the upper right hand corner of the Agency’s homepage which can be found by typing in agriculture.vermont.gov There will be links to a form that USDA is ask-

ing to be filled in as well as a mailing address to send your seeds for testing.

If you have additional questions, you may contact Lisa Fantelli at 802-828-5050 or by email lisa.fantelli@vermont.gov

A Quick Guide to Buying Firewood

By Marc Paquette, VT
Agency of Agriculture, Food & Markets

As the wood heating season approaches, we reach out to Emma Hanson, a Wood Energy Coordinator from the Vermont Department of Forests, Parks & Recreation for some expert firewood advice:

Judging the quality of firewood can be a bit tricky, especially if you are new to the business. There are a number of ways to describe the moisture content of firewood, and no two dealers seem to use the same ones. Dealers often talk about wood being “dry”, “seasoned”, and “green” which refers

to the moisture content of wood, but unfortunately a standard set of definitions has not yet been established by or for the industry. When talking with firewood dealers about their products, always be sure to ask how they define the terms they are using to describe their wood products.

Here are a couple of general guidelines to keep in mind when talking to a potential firewood supplier:

- “Dry wood” ... should be an immediately burnable product at the time of delivery. Air drying of split firewood which has been stacked under cover can take as much as a year depending on drying conditions. The moisture

content of properly dried firewood should be 20% or less. Dry wood should never be stored uncovered as it will reabsorb moisture.

- “Kiln dried firewood” ... has been dried through the introduction of heat in a deliberately controlled environment (kiln) – a process that drastically shortens the drying time. As with dry wood, kiln dried firewood should be an immediately burnable product at time of delivery, with a moisture content that should not exceed 20%.
- “Heat-treated wood” ... has been heated to achieve a specified internal temperature for a specified

period of time in order to kill undesirable organisms (typically, but not always, insects). Heat treating standards are specific to the organism targeted for control. Heat-treated wood is also often kiln dried, but kiln dried wood is not necessarily heat treated and visa-versa.

- “Green wood” ... is fresh cut and should not be used for fuel until it has had time to dry properly.
- “Seasoned wood” ... is the least well defined of any of the terms associated with firewood. “Seasoning” is synonymous with “drying” but the key to the wood’s actual moisture content is how long and under what conditions the wood has

been “seasoned”. When purchasing “seasoned” wood, always be sure to ask your dealer how long the wood has been split and if it was stacked under cover to facilitate drying. If the wood is stored out in the weather, the moisture content may be closer to that of green wood rather than dry. This is especially true if the wood has been stored in a pile rather than stacked and covered, since it is difficult for air to circulate in the center of a large pile. In general, it is best to assume that seasoned wood is not likely to be ready to burn without further drying.

continued on page 8

USDA Grant to Develop Tracking Local Food Purchase by Vermont Schools

By Trevor Lowell, VT Agency of Agriculture, Food & Markets

Vermont has a lot to be proud of as we celebrate National Farm to School Month this October. Across the state, more than eighty percent of our public schools are engaged in farm to school activities. That means that thousands of Vermont's students are learning important lessons about where their

food comes from, how to eat a nutritious diet, and the crucial role agriculture plays in our communities. It also means that more and more of them are eating food grown or raised by Vermont farmers.

Helping schools purchase more Vermont grown and raised food is one of the many goals of the farm to school work happening in Vermont, and for good reason. Local food is generally fresher and more nutritious compared to processed food,

or food that has spent a significant amount of time in storage and transit. Local food also serves as an important conduit between students and their communities. The ability to eat food grown by someone who lives in your town or state helps students understand that food is more than a commodity on a shelf. Additionally, schools can play a big role in our local agriculture economies as important markets for local producers.

Part of the work to increase local food purchasing at Vermont schools is finding better ways to track the types and amounts of food being purchased from Vermont farmers. That's why the Vermont Agency of Agriculture, Food & Markets was excited to receive a grant from the USDA this summer to help develop more accurate, more efficient, and better coordinated systems for tracking local food purchases in Vermont schools.

This two-year grant is focused on a number of key strategies designed to make tracking local food easier for schools. These strategies will help increase the accuracy and quantity of local food data, reduce the amount of time food service staff spend tracking purchases, and help Vermont farmers better understand school food markets. This work will also play a key role in supporting any future efforts to create a local food incentive program.

A Virtual "BIG E" Promotes Vermont Businesses and Tourism

By Scott Waterman, VT Agency of Agriculture, Food & Markets

In a year where nothing has escaped the impacts of COVID-19, the Eastern States Exposition, or "The BIG-E" was no different. Held each fall for three weeks in West Springfield, Massachusetts, it features the Vermont Building housing Green Mountain State food and agriculture businesses. With hundreds of thousands of visitors touring the building and its offerings throughout the course of the event, Vermont businesses not only sold product at the Big E, they also drove tourism back to our home state, benefiting our local economy.

An important event for our region each year, the Exposition is committed to excellence in providing year-round opportunities for the development and promotion of agriculture, education, industry and family entertainment while preserving our New England heritage. Additionally, the event provides an educational experience for urban and rural persons, especially youth, and provides a show window to present the agricultural and other resources of the Northeast and beyond.

With the closure of the physical event this year, Vermont Department of Tourism and Agency of Agriculture officials came up with a Plan B: a virtual

Vermont Building featuring participating businesses and a map to all brick and mortar locations of these businesses in Vermont. Each Vermont business features a discount code and link to their website for online

or local purchasing of their products.

The 2020 Big E Virtual Vermont Building runs from September 18 through October 4, so make sure to visit the site and check out the great Vermont

vendors here: <https://vermontvacation.com/bige>. The "Big E" will be back in 2021, so plan on making the trip down to see this fantastic event and Vermont experience.



DAIRY GRAZING APPRENTICESHIP

SERIOUS ABOUT FARMING??

SO ARE WE!

We have candidates to help your farm succeed.

Contact Mary Ellen Franklin
VT DGA Education Coordinator
Maryellen.franklin@uvm.edu
P: 802-254-2228

Want to farm? Check us out...
we have opportunities available now!
VISIT US AT DGA-NATIONAL.ORG

Discover the Vermont Maple 100

By Alissa Matthews, VT
Agency of Agriculture, Food &
Markets

Discover the Vermont Maple 100 – a fall celebration of all things inspired by and tied to the infamous sugar maple in Vermont. It is a chance to explore hundreds of maple activities, adventures, and maple-inspired products across the state. The Maple 100 encourages Vermonters and visitors to uncover a wonderfully unexpected side of maple.

The Agency received maple focused federal funding in 2018 and has been working on several ways to promote Vermont maple locally, nationally, and internationally. This fall, The Vermont Agency of Agriculture, Food and Markets and Vermont Department of Tourism and Marketing along with several partners are bringing together the maple industry, specialty products, and



maple inspired activities all across the state in a campaign that will run from mid-September and continue throughout October.

Combine a hike or mountain bike ride with a visit to a sugarhouse or farm stand. Pick your favorite maple creemee or sundae from your local general store or try someplace new on your way home from a Vermont State Park across the state. Try maple cheddar or a local maple hot sauce for a sweet and spicy twist to your next grilled cheese or add maple candy crumbled into your

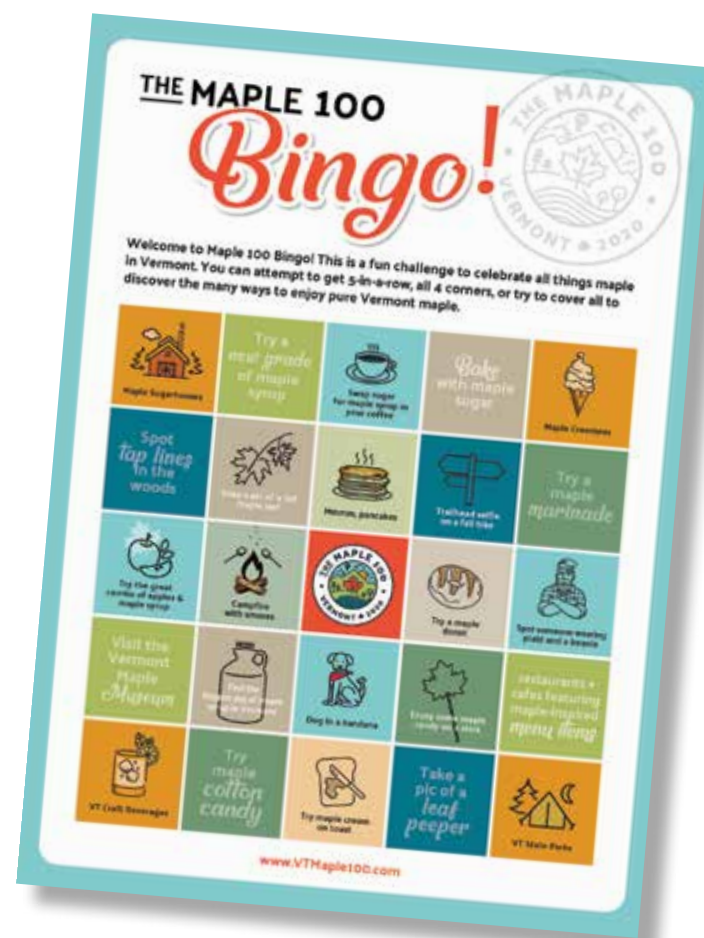
favorite cookie recipe for an added burst of flavor! Build a campfire with family and friends and try maple candied bacon on your s'mores. Visit a new or cherished destination you have never seen and then drop by a brewery or distillery to see how they use maple. Sample and savor. Learn and mingle with makers. Get lost in discovering something new. There is more to maple!

Find out more at VermontMaple100.com, including details about featured local businesses, specialty products, and recipes and download a

Maple 100 Bingo Card to join in on the fun.

Also, be sure not to miss updates and fun for all ages from our many partners! Find trails on DigInVT.com, follow along with Rooted in Vermont on

social media at facebook.com/RootedinVermont, and subscribe to the VT Tourism & Marketing Newsletter at www.vermontvacation.com/seasons/fall to get highlights from the weekly state foliage reports.



Firewood

continued from page 6

If you are not planning to buy dry wood, the best strategy is to plan ahead and allow plenty of time for your wood to dry under cover. Order wood during the winter or early spring for the following year, stack and cover it to dry during the spring and summer and get it into a shed in the fall. That is the most reliable way to ensure your supply of properly dried firewood.

Understanding this is not

a strategy that will work for everyone, here is a list of additional resources to assist folks in the process of judging and purchasing firewood:

- Wood Heat.org (<http://www.woodheat.org/index.php>)
- This Wet Wood is a Waste Public Service Announcement (<http://www.youtube.com/watch?v=jM2WGgRcnm0>) explains how to use a simple moisture meter to test wood to see if it is dry enough to burn. Moisture meters

are available in all sizes and can cost as little as \$20. Properly dried wood should have a reading of 20% or less.

- This Split, Stack, Cover, Store Public Service Announcement provides instructions on how to dry wood for proper use in wood stoves or fireplaces four easy steps.
 1. Split wood to a variety of sizes but no larger than a six-inch wedge
 2. Stack wood away from a building and off the ground on a pallet with

split side down to promote drying

3. Cover the top of wood with a tarp or woodshed
 4. Store wood and allow ample time for the wood to dry. This can be 6-12 months, depending on the type of wood.
- Consumer Reports.org Tip of the day: How to Buy Firewood (<http://www.consumerreports.org/cro/news/2008/01/tip-of-the-day-how-to-buy-firewood/index.htm>)

- Wastebusters – Wood Burning Myths (<http://youtu.be/cz9zfnfDYLk>)
- The Firewood Guide (<http://www.keep-it-simple-firewood.com/>)

If you have additional questions or concerns, please contact Emma Hanson at the Vermont Department of Forests, Parks & Recreation: emma.hanson@vermont.gov, or Marc Paquette at the Vermont Agency of Agriculture Food & Markets: marc.paquette@vermont.gov, 802-828-2426.

Solar Corridors: An Innovative Conservation and Agronomic Practice

By Heather Darby, UVM Extension

Vermont farmers are constantly trying new practices to improve crop productivity and soil health. Practices such as cover cropping and no-tillage have become widely adopted across the state of Vermont. As farmers look towards the future, they are beginning to meld ecological and agronomic principles to build more resilient and productive agricultural systems.

There has been increased interest in interseeding cover crops into corn. Interseeding can allow farmers to establish a cover crop early allowing for more diversity, growth, and ultimately greater soil health benefits. One challenge that farmers face when trying to implement interseeding is establishing the cover crops into dense rows of corn. Traditionally silage corn is grown at high populations in dense 30-in. rows to maximize yields



Corn planted at 60-inch spacing creates solar corridors that provide increased light to interseeded cover crops.

and decrease weed pressure. In an attempt to improve cover crop establishment in growing corn, UVM Extension in collaboration with local farmers are experimenting with solar corridor cropping systems.

Solar corridor cropping systems integrates row crops with solid-seeded crops in broad strips. The broad strips (corridors) allow for

more efficient capture of solar radiation by each crop. The addition of the solid-seeded crop allows for the establishment of a diverse range of cover crops. Solar corridors are a variation on intercropping and allows for the production of two or more cash crops, a cash crop with a cover crop, or other non-cash crops that benefit the primary crop and the

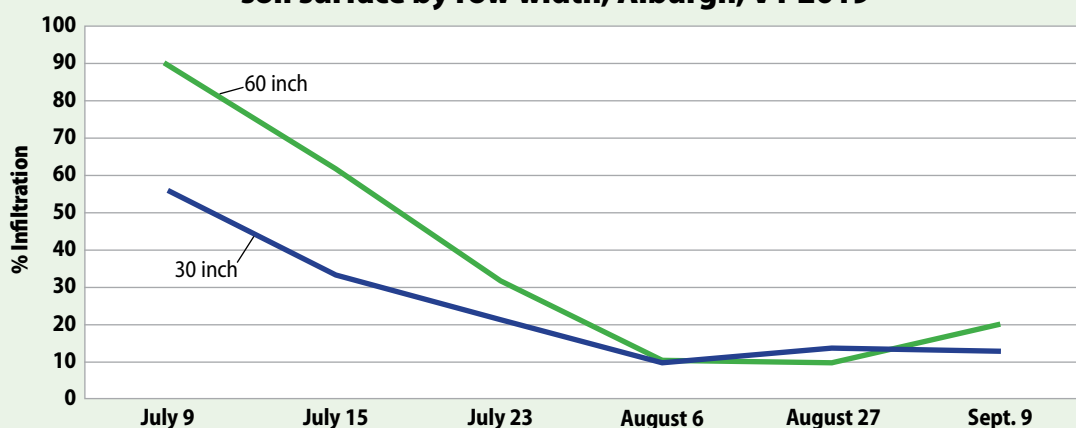
overall farming enterprise (Deichman, 2009). We all know that the shaded

plant produces lower yields and practices such as solar corridors are helping farmers maximize sunlight to improve crop productivity, crop diversity, and soil health.

In 2019, field trials conducted by UVM Extension compared standard cover crop interseeding practices to a solar corridor system. In the standard practice, cover crops were interseeded into corn silage grown with 30-inches between rows and at a population of 32,000 plants per acre. The solar corridor system had cover crops planted into corn silage with 60-inches between rows and at a population of 25,000 plants

continued on page 10

Figure 1. Percent light infiltration through canopy to soil surface by row width, Alburgh, VT 2019



VERMONT

BEEF[®]

INDUSTRY COUNCIL

DID YOU KNOW?

Every time you sell live cattle of any age, breed, purpose or number directly to another person, you are responsible for making sure that the \$1-per-head beef checkoff assessment is sent to the Vermont Beef Industry Council.

Visit us at
vtbic.org

Solar Corridors

continued from page 9

per acre. The amount of light between the rows of corn (in the corridor) was greatest in the 60-inch row corn and led to three times as much cover crop biomass compared to the standard 30-inch row corn (Figure 1 and Figure 2). The corn grown in 60-inch rows yielded 2.5 tons less per acre compared to 30-inch row corn (Figure 3). There were no significant differences in corn quality between the systems. Overall, farmers were very positive and felt the practice deserved more attention and that tweaks to the row spacing, corn population,

and corn variety might close the yield gap. In addition, it was unclear if the cover crop in the solar corridor could be further utilized for forage or if the amount of

nitrogen supplied from the cover crops could reduce the overall crop need.

This exciting and innovative practice requires more attention. Luckily,

thanks to a USDA NRCS Conservation Innovation Grant UVM Extension and local farmers will be able to continue to optimize the practice of solar corridors in

Vermont!

For more information please contact [Heather Darby@uvm.edu](mailto:Heather.Darby@uvm.edu) or 802-524-6501.

Figure 2. Cover crop yields grown in 60-inch compared to 30 inch row spacing.

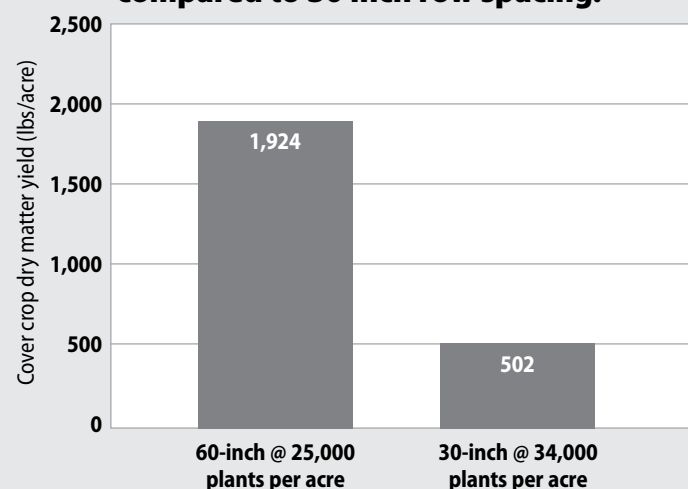
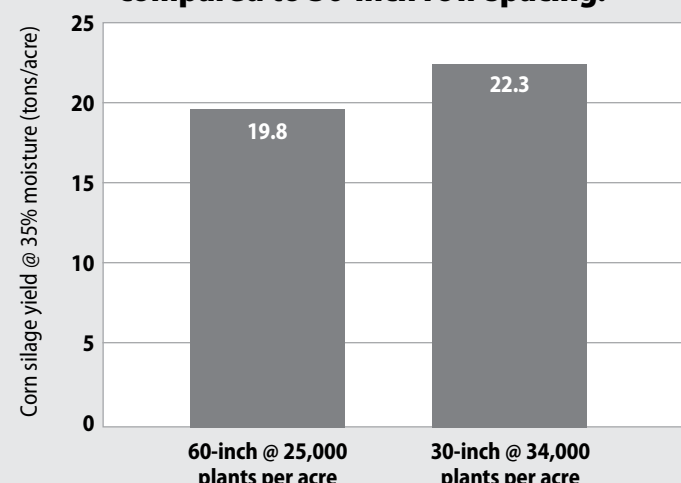


Figure 3. Corn silage yields grown in 60-inch compared to 30-inch row spacing.



Vermont and USDA Sign Interstate Shipping Agreement for Meat and Poultry Products

Agreement gives Vermont agriculture businesses access to new markets

By VT Agency of Agriculture, Food & Markets

Governor Phil Scott announced August 11th that the U.S. Department of Agriculture (USDA) and the State of Vermont finalized an agreement to allow certain state-inspected meat and poultry processors to ship their products across state lines.

"This addition to our meat inspection program will open up new markets outside the state, creating new opportunities for Vermont's agricultural producers and boosting our state economy," said Governor Scott. "The pandemic has underscored the value of regionally

produced products and this program will strengthen these new supply chains while supporting Vermont businesses."

The USDA's Food Safety and Inspection Service (FSIS) oversees the Cooperative Interstate Shipment (CIS) program which expands business opportunities for state-inspected meat and poultry establishments by permitting certain state-inspected plants that comply with federal inspection requirements to ship their products across state borders.

"The Agency is excited to offer this program during these uncertain times as an option to our state-inspected establishments to expand their markets

beyond Vermont's borders," said Agriculture Secretary Anson Tebbetts. "We believe this agreement could add new businesses under state inspection, growing our economy and providing jobs."

The state's collection of regulatory samples, and the analytical methods

and accreditation of its laboratories, must meet the same criteria as FSIS laboratories. Assigned state inspectors may remain as onsite inspectors, provided they have the same training and follow the same regulatory standards as FSIS-inspected plants.

The CIS program was created by the 2008 Farm Bill and FSIS has since signed agreements with Indiana, Iowa, Maine, Missouri, North Dakota, Ohio and Wisconsin.

For more information about CIS, visit www.fsis.usda.gov/cis.



CLASSIFIEDS

For Sale:**BEES AND QUEENS****McFarline Apiaries**
Untreated bee breeding

VT 5 frame Nucs and deep singles

\$200-\$300, Available May-June

MCF Queens \$30: June to end of July

tmcfarline2@yahoo.com

www.mcfarlineapiaries.com**802-537-3294***Call or email now for details***Cattle**

In Westford, VT...2 Jersey Heifers. One due end of June. One due 1st of July. \$750 each. 802-338-0684.

350+ cow and 200+ young stock barn/farm facility available for rent. Complete dairy farm with modern double 10 Boumatic parlor. No livestock included. All buildings have slatted floor, no alley scraping needed. Headlocks in all livestock barns, mattresses, curtains, 2 bulk milk tanks. 700 acres of feed for purchase. Rent, buy or will consider raising young stock for other farmers. Let's discuss. 802-533-2984

Purebred Polled Hereford yearling heifers. Lull Brook Farm call: Alden Dana 802-436-2068 or email adana77@comcast.net.

2 Registered Guernsey cows: Certified A2A2, milking 75-80lbs, both sired by Welcome JT - \$1200 each. 1 registered Guernsey bred heifer due late August A2A2 certified, sired by Latimer; dam is EX90 \$1500. 802-222-4047.

Yearling beef steers and heifers \$500 to \$600 each. Beef going up and with good pasture possible to double money by fall, also beef cow calf combination \$1000. 802-728-3760

22 Jersey cows 2 bred heifers. 4 fresh Jan, 2 Feb, 3 due Mar, 4 Apr, 1 May, 2 Jun. Can be reg. Feed grain hay pasture. 802-775-3846

3 breeding age bulls- one Hereford, 2 angus for breeding or beef. Asking \$850 each or will consider trading for Hereford heifers. 802-586-2857

Angus Bulls for sale good genetics, calving ease bulls. Please call 802 533 9804. Greensboro, VT 05841

Registered Angus Cow calf pairs, bred cows Starting \$1500 18 years of Select Sire Artificial Breeding. Call Richard Dickinson 802-782-9970 or drdickinson@dbdentalcarevt.com

Scotch Highland/ Belted Galloway crosses for sale. 2 year old bulls, yearling bulls, cow calf pairs, heifers. Call for prices. 802-353-7313

Cattle- Hereford, Angus, Holstein bulls for sale. All ages. They're respectful of electric fence. Call 802-735-4725 or email louise.resendes@uvmhealth.org

Employment

Dairy Farmer Needed: North Williston Cattle Company, a 240-cow family farm milking with 4 Lely robots, is seeking a reliable, detail-oriented team player for approximately 40 hrs per week. Hours are M-F noon until 6 p.m. and alternating weekends and holidays. Must be primarily interested in working with cattle and calves and have the ability to be trained for a variety of jobs: servicing robots, hoof trimming,

operating equipment, A.I., etc. Ag. education and/or experience preferred. Attitude most important quality. Competitive salary based on skill sets. Housing is not provided. For more information please email us at NWCC11@gmail.com or call 802-238-5781 after 6 pm.

Larson Farm and Creamery, 30-cow organic grass-fed Jersey dairy farm and creamery seeks dairy herd manager who is passionate about sustainable dairy production. Responsibilities include milking, feeding, pasture management, herd health, calf and barn chores. Must be able to handle animals calmly, have basic tractor skills. Cleanliness and good organizational skills a must. 802-645-0865

Equipment

3 pt hitch wood splitter, Farming wench, Empyre Pro Outdoor Wood Furnace, two 550 gal fuel tanks and two 275 gal fuel tanks. 802-746-8979

375 gal full tank \$100. CMT bale wrapper \$250. 2 bottom plow \$75. 802-426-3339

3000 gallon mueller bulk tank with 2-5 horsepower compressor. 802-487-4467

Mueller 500 gallon bulk tank with compressor in good condition \$800 OBO. Pequea model 250 3 pt hitch tractor saw with 30" blade - like new- \$1000 OBO. 3 pt hitch - 4 ft hydraulic log splitter \$1800 OBO 802-893-2262

Red cedar posts. 7ft \$5.00. Sharp \$5.50. 8ft \$6.00. Haylage 35/ton. 802-265-4566

2955 John Deere Tractor 4WD, platform with 740 loader, bucket, forks, bale grabber and rock bucket. 4450 John Deere Tractor 4WD, cab, 925 Mower conditioner with impellers. 802-236-4716

Used farm equipment, harrows, rakes, Tedder, all over 20 years old \$20 each. 1 Kaufman trailer 2001 \$150. Call 802-457-2613.

Gestation tabulator by Willard Bates & Son with 100 pins. Make an offer. Snap test kit used twice. Make an offer. Dari Kool 150 gallon bulk tank, \$500. Acorn 17 foot conveyor, \$450. Call 802-933-4159. Leave message, will return your call.

John Deere 5510 89 hp four wheel drive tractor, 3,400 hours, includes two extra rear tires with rim wheel weights, \$18,000. 802-485-8428

Irrigation pipe. Tico aluminum pipe. 2"x30'. approx 100 pieces available. \$15 each. 5"x30' 30 pieces available. \$30 each. Fittings and sprinklers available. Email for photos or questions. chris@lincolnpeakvineyard.com Lincoln Peak Vineyard, New Haven. 802-388-7368

Grain equipment for sale - 2 gravity box wagons in good condition, one with auger, \$1500 each, Beidler Family Farm, Randolph Center, 802-431-8530.

Loftness snow blower 7 foot. Double auger. Three point mounting. Hydraulic operated shoot. Great condition. Ready to use. Cat 2 or Cat 3 hitch. 100 hp or more to run. \$3,000. New these are \$8,500. Looking to move it. It's a terrific deal. Shaftsbury, VT. 781-307-6801.

Reel Auggie Mixer on F-450 with scales; IH 843 Combine cornhead; IH 8817 Windrow head; Gehl 350 Spreader; Case 580 backhoe; 850 Dozer for parts. Call 802-770-0959

IH 1486 tractor new tires good AC \$11,9000. IH 1086 tractor rice & cane tires runs good \$7800. JD 3 point hitch 6ft finish mower \$200. Full set of 10 weights and weight bar for IH magnum 1st generation tractors \$700. Pair of 20.8-38 duals with snap on rims \$800. IH 2350 loader \$200. 802-537-2435

8'x17' tandem trailer, all new wood. Great for moving round bales, \$850. 802-586-2857

Master-Bilt 34.5 cubic foot, 2-section ice cream hardening and holding cabinet. \$4,500. Please call 802-436-2948 or e-mail Cobbhillfrozenyogurt@gmail.com

Gehl haylage head Model HA1110 very good running shape \$1100.00 Fits most all Gehls 333-4840

Krone EC400 13' disc mower, 540 pto. New, never used. Stored under cover. \$13,500. Craftsbury Common. 802-586-2516 or rshold@gmail.com

2015 Houle manure spreader 5350 gallons 2005 NH FP230 chopper 4 steel wagons 20 feet 2016 Gehl skid steer 165 1 round baie wagon all steel 20 feet tandem krone rake and tedder everything is in excellent shape have sell cows for health reasons. Phone 802-895-2945.

Case International 8340 mower conditioner, stored inside, in good condition. Running, was used last year during first cut. \$2,500 or best offer. 802-518-2155.

15 Ton brock grain bin 5 yrs old. 6.9 ton brock grain bin—excellent shape. 90ft hay elevator - good shape. John Deere baler. 11.5 wide MoGoo John Deere Disc Mower. 9ft 535 Disc mower - like new. 802-624-0143/802-895-4683

N.H. T4030F cab 4wd narrow model 2200 hrs \$25500. Kubota L4400 4wd 2000hrs \$9500. Case IH 685 narrow model \$7,500. Call 802-897-5771

For sale FMC pto air blast sprayer High pressure pump 300 gal tank 36" fan, works good got new sprayer \$2,100 obo 802-344-013

New Holland 479 hay combine runs good. \$500. Phone 430-4378.

Caretree 501B tree spade. New in 2001, I am the second owner. Digs a 28" ball, truncated blades. Despite its age, the unit has been used very little. Always under cover, no hydraulic leaks.

CLASSIFIEDS

Original owner's manual. Currently configured to SSQA with valve body on roof of machine. Comes with bracket to attach valves for use by assistant standing on the ground, and three legs to allow digging smaller balls. Also included is a small supply of wire baskets and burlap socks. \$3,000.00 obo. Call Russell @ 802-492-3323. I return all messages. Prefer email: russreay@vermontel.net

DS Livestock steel feeders 8' long #F1330 list price \$590 (220lbs) plus shipping and 4' long #F1310 list price \$390 (110lbs) plus shipping. 8' price \$200 - 4' price \$100. bearmountainfarmVT@gmail.com 802-394-7852

FP 230 New Holland chopper. 3 steel 20 feet hay wagons. krone 10 feet disc mower mimt. 4 feeder steel wagons excellent 20 feet. gehl skid steer with 2000 hrs. brock grain bin 20 tons. cattle trailer. Andre Morin, 802-895-2945. Cell 802-323-8110

NDE sawdust/shavings spreader. Can be mounted on three point hitch or skid steer. Benson. Pictures on request. Best offer. 770-8060.

Farm & Farmland

For Lease: 10 acres of organic meadow in Brandon, currently in alfalfa. Producing roughly 12-15 tons per year in dry hay. Three-year lease available, price negotiable, but approximately \$600/yr 802-247-8459

Private Horse Farm. 17 + acres. Covered small arena. Large sand ring. Insulated stable with 3 oversize stalls, attached paddocks, feed/tack room, hay storage, grass pastures with board fencing. Vermont country open concept farmhouse. 3 bedrooms, office, sun room. Solar, cell phone reception, internet. Workshop, chicken house, orchard, stream trails, woods, views. Close to Dartmouth College and DH Medical Center. Equipment and supplies extra. \$549,999. Call 802-785-4410.



Former flower farm in Andover for sale this Fall. Off-grid wood-heated house, composting toilet. 3 poly greenhouses. 802-875-2758 or andfar@vermontel.net.

General

High Tunnel Greenhouse Assembly & Maintenance: Ledgewood, Harnois, Rimol and more. Complete Assembly, End Wall Construction, Poly Installation, Renovation, and Repairs. Experienced and Professional. Plan Ahead! Get in touch now to get on the 2020 schedule. Contact Mike Feiner at feinervt@gmail.com, www.vineripe.net, (802) 498-8031.

250 Five gallon pails with handles. \$1.75 each. 802-999-4644

Hay, Feed & Forage

Quality Canadian hay for sale, big/small squares wrapped, or unwrapped, round bales wrapped or unwrapped, 1st, 2nd, 3rd cuts available. Switch grass and straw available, call Richard at 802-323-3275

2019 1st cut Timothy and clover hay \$ 5.00 a bale plus delivery fee. Call 603-256-8422

1000 tons corn silage, processed in Colchester. 50 @ ton 802-272-3478 or 802-223-1370 or email sethgardner@hotmail.com

Excellent quality first cut wrapped round bales; baleage. Shelburne VT

Call Andy 802-598-6060. Analysis available upon request.

2019 1st Cut 4X4 Wrapped Round Bales for Sale \$40/Bale, 2019 2nd Cut 4x4 Wrapped Round Bales for Sale \$45/Bale, South Pomfret, call Tom at 802-457-5834

Organic haylage 12% protein \$45 per ton, 15% protein \$55 per ton. 802-537-2435

4x4 round balage mixed grains cut late June. \$30 802-325-3707

1st cut 4x5 round bales. Don Pettis, 802-265-4566.

1st, 2nd & 3rd cut haylage and corn silage for sale at the bunk. Call Peter Gebbie 802-533-2984, leave a message.

June 15th cut mixed Hay, great quality, Will Load, 4' X 4' Round Bales, \$40/bale, quantity discount/cash prices available. Westford, 802-355-2930

2020 Organic certified 4x4 wrapped hay bales. 1st cut early June 45.00 2nd and 3rd 50.00. 802-793-7526 or 802-433-6127

Certified Organic First Cut Wrapped Round Bales for sale. Clover, Timothy and mixed grasses. Test samples and delivery available. Call Matt 802-558-3879.

80 4x5 dry 1st cut bales available on Hollow Rd Brandon Vt in Rutland County. Assistance in loading.

Please call end leave a message at 802-247-6076 or 802-236-0144.

Vetch & rye seeds for sale, mixed in 50 lb. bags, \$1/lb. certified by Vermont Organic Farmers. Thornhill Farm, 198 Taylor Road, Greensboro Bend, VT 05842, todd@thornhillfarmvermont.com, 802-441-3176

Certified organic hay for sale: square bales, 1st, 2nd, and mulch 422-4704 leave message.

ADDISON COUNTY

Large squares available in Addison, Vt. Hay is stored under cover. Looks like a long winter ahead of us. Call now and make sure you have enough. Contact S.L. Moore at 802-463-3875.

1st cut 4x5 round bales never wet. Good horse & cow hay. 802-948-2627 or 802-558-0166

Certified organic, small square bales always stacked and stored under cover, 35-40lbs/bale. \$4/bale, discounts available for large quantities. 802-989-0781 for inquiries.

Hay for Sale in Addison, VT. Large square bales and small squares. \$50-60 for Large, \$3.50-4.50 for Small. Delivery Available. Call Jack 802-989-8968

Hay for sale. \$3.25 bale. 802-377-5455

73 1st cut 5ft diameter round bales. \$30-\$35 Orwell 802-948-2211

Straw for sale - \$7/bale for 50 or more. \$8/bale for less than 50, \$6/bale for all in the barn, approx. 350. from our winter rye harvest in August. certified organic. Thornhill Farm, Greensboro Bend, 05842, todd@thornhillfarmvermont.com, 802-441-3176

BENNINGTON COUNTY

Corn Silage 1000 ton plus. Haylage 500 ton plus. Round bales 4x4. Square bales small. 802-394-2976

CALEDONIA COUNTY

Square baled hay- Top quality,

VOF certified organic, generous sized. 1st cut \$4.50/bale, 2nd cut \$5.50/bale at the barn in Barnet. 802-592-3088

CHITTENDEN COUNTY

Round bales for horses. Clean first cut timothy mixed grass, quality net wrapped 4' X 5' bales. Never wet. \$45. each. 802- 879-0391 Westford.

15 large 5x5 round bales mixed grass w/some timothy + clover 800+lbs \$50 ea. call 899-4126 or e-mail

FRANKLIN COUNTY

Good Quality Hay 1c & 2c from western US & Canada. Alfalfa orchard & orchard sweet grass 18 to 20% plus protein large bales & organic by trailer loads. Large or small square bales of straw whole or processed at farm we load on direct delivery by trailer load. Mountain View Dairy Farm 802-849-6266

LAMOILLE COUNTY

Organic baled straw. \$5.50/bale. Certified organic. Valley Dream Farm, Cambridge, Vt. 802-644-6598 or valleydream@myfairpoint.net.

ORANGE COUNTY

2019 first cut square hay bales for sale. \$4.00 per bale. Delivery available. Bonnie Kennedy, Chelsea, VT. 802-685-2292.

Approximately 375 ton of high quality grass and clover first and second cut, cut extremely early in 2018. First finished May 22, second finished July 2nd. Tests high in energy and protein. 45% harvested "hay in a day" \$50 per ton. Chris 802-522-9485

ORLEANS COUNTY

Pure alfalfa for sale and also 1st, 2nd and 3rd cut big/small squares, round bales, wrapped or unwrapped, straw and switch grass. Call Richard at 802-323-3275.

Organic Certified Silage for Sale: We will deliver from our farm or you can come and pick up. Call for prices and delivery charge. 1-802-744-2444 or 802-274-4934 or 802-744-6553.

RUTLAND COUNTY

Good quality 1st and 2nd round bales available, wrapped and dried. Please call 802-446-2435.

4 x 4 wrapped bales for sale. Please call either 802-247-6076 or 802-236-0144

WASHINGTON COUNTY

200 – 4x4 round wrapped bales
1st \$45. 802-229-9871

WINDHAM COUNTY

2020 4X4 wrapped baleage.
June cut. Certified organic, never wet. 802-254-6982

1st cut hay. Good horse hay.
\$4.50 bale 802-254-5069

WINDSOR COUNTY

Hay for sale: 400 square bales, Reading, Windsor County Vt.
\$3.50 per bale at the barn.
Call 802-484-7240

4x5 dry round bales \$45.00
delivery available. 802-457-1376

Rolling Meadows Farm: square bales in the field or barn
\$4.00. Delivery can be arranged at \$5.50. Very nice hay from fertilized fields in the South Woodstock and Reading area. Call 802-484-5540 or goodfarmvt@gmail.com. Ask for David.

1st cut dry round bales for sale. Never been rained on, stored under cover. \$50. @ 1st. cut haylage bales for sale. \$45. Rte. 5 Weathersfield Bow 802-546-4340.

Dry round horse hay, \$50/bale. 200 bales left. 802-356-5030.

Sheep

Sheep Feeders - DS Livestock:
8' long, 4' long and two hexagonal. 20 years old - all steel frames. Cost new without shipping \$1,420. Package price \$475. bearmountainfarmVT@gmail.com (802)-394-7852

A pure bred (with papers) Romney Ram 3 years old, 1 pure bred (with papers) Shetland ram for sale. 4 Icelandic/Romney ewes for sale; various ages/colors (certified organic) 422-4704 leave message.

This Month's Recipe**Basic No-Rise Pizza Dough**

Makes enough for one 14"-16" pizza

1 package active dry yeast (1 package = 2 ¼ teaspoons)
1 cup warm water (105 -115 degrees)
2 tsp sugar
1 tsp salt
2 TBSP vegetable oil of choice
2 ½ cups flour
Cornmeal for dusting pan (optional)

Dissolve yeast in warm water. Stir in remaining ingredients; beat vigorously 20 strokes. Let rest 5 minutes. Grease pan, sprinkle with cornmeal and add toppings (some suggestions below).

Bake in 425 for 20—25 minutes.

Options:

This is an old recipe – so go ahead and use your stand mixer to stir ingredients until fully blended.

Bread flour will make your crust a bit chewier

Can split flour to include whole wheat – best mix is 1½ cups white, 1 cup wheat
Salt to taste

For some new ideas for toppings – check out this list from Agency staff!

- Fennel and sausage
- Black beans on pizza, sometimes combined with fresh sweet corn.
- Try mixing garlic and/or basil into the dough.
- Apple/feta/walnut/arugula
- Dill pickles and cheddar bacon cheese on a BBQ sauce pizza! – a little chicken is good too!
- Mushrooms/ Porcini!
- Try a white pizza meaning it has no tomato sauce. Top it with local mozzarella and goat cheese, parsley, sweet Italian sausage, and locally foraged mushrooms. The olive oil and black pepper, are the only non-local ingredients.
- Brussel Sprouts (quartered) and Broccoli.
- Roasted Jerusalem artichoke
- Roasted or plain fennel bulb
- Lamb sausage
- Shaved carrot or parsnip (use a peeler); par-roasted parsnip is especially good.
- Caramelized onions, Vermont bacon, Vermont cheddar, Vermont apples, with a base layer of maple syrup
- Caramelized onions, roasted walnuts, and balsamic vinegar
- Potato, black olive, Vermont bacon, red onion, and cheddar (or cheddar/parmesan mix), garlic in olive as base.



- Chard or spinach, feta or goat cheese, calamata olives, garlic in olive oil as base.
- Jalapenos, cheddar, and roasted veggies like tomatoes and summer squash.
- Winter squash, red onion, and blue cheese.
- Lamb and Scallion Pizza
- Thinly sliced potatoes, onions (of any kind – green is good for color), cheddar cheese, garlic – no tomato sauce
- Fresh mozzarella, farmer's market tomatoes and basil, olive oil and fresh garlic.
- Marinara with feta, kalamata olives, farmer's market red onions, cherry tomatoes, fresh oregano.
- Vermont bacon, Vermont apples, and cheddar cheese with an alfredo sauce.
- Alfredo sauce with thinly sliced delicata squash (or pre-roasted butternut cubes), apples, fresh oregano, cheddar, and local Italian sausage (cooked and sliced)
- Grilled zucchini, grilled red onion, Smoked mozzarella, green olives, and sungold cherry tomatoes with marinara.
- Vermont maple, Vermont apple, Vermont Blue cheese and Vermont bacon
- Vermont made charcuterie (we have a couple amazing salami, pepperoni, other fermented/seasoned meat producers in the state).
- Vermont elk or deer meat or even emu
- Butternut squash, blue cheese and caramelized onions

Enjoy!

Vermont Agricultural Water Quality Partnership Highlights Clean Water Gains

Partnership Celebrates Progress to Wrap-up National Water Quality Month

By Alli Lewis, Vermont
Agricultural Water Quality
Partnership

As National Water Quality Month came to an end this past August, the Vermont Agricultural Water Quality Partnership (VAWQP) celebrated the progress that has been made in protecting Vermont's water quality, while looking forward to water quality improvements yet to be accomplished. The leadership of the VAWQP is encouraged by data indicating measurable results in water quality improvement, thanks to farmer efforts and a strong conservation commitment from the partnership.

In the agricultural sector,

farmers have already achieved 11% of the agricultural phosphorous reduction requirements in the Lake Champlain phosphorus reduction plan, or TMDL. The stewardship efforts of Vermont's farming community represented 97% of the overall watershed phosphorous reduction reported in Lake Champlain in the year 2019.

These figures highlight that farmers are accelerating their adoption of conservation practices that benefit water quality and soil health. State and federal assistance from VAWQP member organizations help farmers install practices like crop rotations, manure injection, reduced tillage and cover crops, and riparian

Vermont Agricultural Water Quality Partnership

forested and grass buffers. Currently farmers grow cover crops, which reduce runoff, on over 34% of Vermont cropland, and many farmers utilize their own resources to ensure they are protecting the resources on, and around, their own farms. All of these stewardship efforts have resulted in improved soil health and water quality.

"Vermont farmers have been, and continue to be, dedicated to clean water and changing the way they farm to help protect our state's natural resources," said Anson Tebbetts, Vermont Secretary of Agriculture,

Food, and Markets and a member of the VAWQP leadership team.

National Water Quality Month reminds us to take a moment to consider how important our fresh water sources are to every user and inhabitant of the ecosystems. They are intrinsically valuable, not just for a refreshing summer swim or paddle, but also for the fish, plants, and animals that rely on them for food and habitat.

Although it will take time to see the results of water quality improvement efforts translate into notable decreases in the frequency of cyanobacteria blooms, in recent years, significant progress has been made in improving and protecting water quality across all

sectors of the state.

"The Vermont Agricultural Water Quality Partnership is proud of the work that Vermont citizens and organizations have done to protect water quality and we applaud the farmers of Vermont for doing their part to protect and improve natural resources, especially in these challenging times," said Vicky Drew, State Conservationist for the USDA-Natural Resources Conservation Service (NRCS).

For more information on the VAWQP partnership and the missions of the partner organizations, and to view the partnership's annual report and five-year strategic plan, visit <https://vtagricleanwater.org/>.

Hemp: An Overview of Compliance Testing for 2020 Harvest Season

By Robert Shipman, VT
Agency of Agriculture, Food &
Markets

Vermont farmers are likely harvesting their hemp crops, and the Agency of Agriculture, Food and Markets' Hemp Program ("the Program") wants to make sure registrants are aware of testing requirements outlined in the Vermont Hemp Rules and further supported by contaminant action limits.

These requirements have the goal of protecting consumers and ensuring the quality of the Vermont brand. The Program continues to develop a laboratory certification that can offer services for hemp compliance, but many other elements are in place.

The Vermont Hemp Rules establish testing requirements for hemp crops, trim flower, concentrates, hemp and hemp-infused products. Pre-

harvest crop samples require potency and moisture analysis. In addition, testing for pesticides is required if the crop is not a certified organic. When a hemp crop is processed into concentrates and products, additional testing for microbiological, metal, and solvent contaminants may be required.

The action limits are based on various contaminants commonly found in the hemp industry.

These action limits reflect standards used by organizations and other states to reduce risks to consumers. Any exceedance of an action limit is considered a failure for that crop or product.

Registrants must have their crops and products tested for compliance using the hemp potency and contaminant action limits with a laboratory even if it is not certified. The Program has not begun certifying

laboratories and continues to develop certification criteria to ensure high quality testing for hemp crops and products. Laboratories will have to meet stringent criteria to become certified by the program, including accreditation guidelines, proficiency testing, and quality assurance requirements. These laboratories will be required to report crops which exceed action limits for

continued on page 15

Carbon Payments For Farmers to Consider

By Alex DePillis, VT Agency of Agriculture, Food & Markets

By the time you're reading this, a new documentary called *Kiss the Ground* will have been released. It's narrated by the actor Woody Harrelson with the tagline "The Solution Is Right Under Our Feet." The narrator intones "This is the story of a simple solution, a way to heal our planet. The solution's right under our feet and it's as old as dirt."

Good soil management and climate-smart farming systems have the potential to pull carbon dioxide out of the air and store it as stable, solid carbon in the soil. Below are three examples of farmers getting paid for specific amounts of carbon added to soil. Next month's Climate Corner will feature some of the programs and initiatives under development that could bring these carbon credit opportunities to Vermont farmers.

A significant purchase of carbon credits for improved annual cropping practices in the United States took place early this year in Maryland. According to an article published by the Yale University School of Environment, farmer Trey Hill in Maryland, who crops about 10,000 acres of corn, wheat, and soybeans, received \$115,000.

A total of 342 buyers purchased 8,010 tons of carbon credits out of 14,011 offered. The buyers paid \$16.50 per ton of stored

carbon, with \$1.50 going to Nori, a buyer and seller of carbon "removals," and the rest to Trey Hill. Trey had been electronically tracking every interaction in his many fields, and Nori fed that data into COMET-Farm, "a whole farm and ranch carbon and greenhouse-gas accounting system" from USDA Natural Resources Conservation Service.

Some states such as California and the provinces in Canada have taken a lead in developing carbon policy and regulated markets. Since 2012, Alberta has developed standards and a system for approving and verifying carbon credits. Among a number of approved standards, Alberta has a protocol for conservation cropping. Farmers who participate work with an aggregator to register their credits, which

are used in the Alberta Emissions Offset System. Depending on the market price for offsets and on the farmer's location, farmers may earn \$0.90 per acre for "Dry Prairie" credits or \$1.70 for "Parkland" credits. Between three and seven million acres are registered every year, accounting for about one third of all annually cropped acres in Alberta. Approximately 600,000 to 700,000 tonnes of carbon per year have gone through the protocol.

Our third example comes from a Vermont company. Starting in 2019, NativeEnergy has been co-investing with four Montana ranchers in fencing and livestock watering systems to improve 33,000 acres of pasture. Ranchers in NativeEnergy's Montana Improved Grazing Project

rotate cattle through each paddock for a short period, allowing the ground to recover. This requires more fencing and giving cattle access to water in every paddock. In some cases, ranchers amend the soil with compost, microbes, or other materials that increase availability of nutrients.

Native Energy reviews the grazing plan and progress made toward the plan and pays ranchers about half of the cost of improvements for five years, reimbursing them at the beginning and end of the grazing season. At the start of the project and approximately every five years, NativeEnergy will sample the soil for carbon content.

NativeEnergy pays ranchers by selling carbon offsets the projects will achieve to their corporate clients.

Verra, an organization who develop and manage the standard "Methodology for the Adoption of Sustainable Grasslands through Adjustment of Fire and Grazing," validates and verifies the increase of carbon stored in soil. By creating this indirect financial connection between ranchers and corporations, according to a third party's standard, NativeEnergy's HelpBuild mechanism reduces risk so that ranchers and corporations will step forward and take action.

Please visit the Agency's web page on land use and renewable energy for more about the above efforts and for a preview of next month's Climate Corner, which will describe the methods underpinning these transactions.

Hemp

continued from page 14

compliance to the program.

To aid hemp growers and processors with testing requirements, use the link <https://agriculture.vermont.gov/sites/agriculture/files/documents/PHARM/hemp/MASTER%20cannabis%20testing%20tables%208-24-20.pdf>; table 2 lists the required testing, tables 3 through 8 list the parameters and action limits for compliance with the Hemp Program.

More hemp information can be found on our website, at Hemp Resources and Guidance, using the

link [https://agriculture.vermont.gov/public-health-agricultural-resource-management-division/hemp-program/hemp-resources-](https://agriculture.vermont.gov/public-health-agricultural-resource-management-division/hemp-program/hemp-resources-and-guidance)

[and-guidance.](https://agriculture.vermont.gov/public-health-agricultural-resource-management-division/hemp-program/hemp-resources-and-guidance)

If you have questions regarding testing or action limits, please direct your questions to [AGR](https://agriculture.vermont.gov/public-health-agricultural-resource-management-division/hemp-program/hemp-resources-and-guidance).

HempLabCertification@vermont.gov, or Robert.Shipman@vermont.gov, or call 802-522-5169.



Agricola Farm

Purchase and Installation of New Equipment

By Lynn Ellen Schimoler, VT
Agency of Agriculture, Food & Markets

Agricola Farm of Panton received \$50,000 in Working Lands funding for the purchase and installation of new equipment for the processing of cured meats. The FY19 grant is part of a larger project that includes the purchase and renovation of a federally-inspected facility and the acquisition of working capital for the start-up of the business. The development of the Vermont Pork Coalition, a group of farms that will provide hog carcasses to the business, will also be part of the project.

Agricola is dedicated to creating cured meat with unique flavors tied to each farm. Their goals is to promote sustainability for Vermont farms by paying a high price for fresh meat. The owners and operators



of Agricola, Alessandra and Stefano, specialize in raising and preparing gourmet meats, and are known for their pork products in particular. Agricola works with Icelandic sheep and heritage chickens, both for eggs and meat. In the past year, Alessandra and Stefano have even begun raising ducks and geese. As well as growing a variety of Italian vegetables and herbs. Agricola offers a unique restaurant experience every month to showcase products and share traditions. After a quick farm tour, guests sit down at either a long table

or several tables to enjoy multiple courses of Italian cuisine, all of which are prepared by Alessandra herself.

Agricola Farm has been working diligently to finish the renovations at their newly-leased facility in Middlebury. They purchased and installed the aging room equipment, as well as a cooler. Their next step is to purchase and install the freezer and curing chamber. Throughout the renovations, they have started production of cured salame from Agricola Farm and LeBlanc Farm, using Mad River Food Hub. A total of five farms are currently enrolled in the program and they have opened wholesale accounts in Boston, Vermont and New York.



Vermont Beef Producers Association

Educating producers
Building cattle markets
Supporting Vermont's beef industry
Representing members statewide



Join or renew online at
www.vtbeef.org



Vermont Economic Development Authority

Financing for Vermont Farms,
Diversified Agriculture and
Forest Product Businesses

www.veda.org | (802) 828-5627