

AGRiVIEW



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Family Ties: The Secret to Success for 2017 Vermont Dairy Farm of the Year

By Laura Hardie, New England Dairy Promotion Council

As the Vermont's current "Outstanding Dairy Farm of the Year" winner, Kirk Lanphear of Lanphear Farm has spent the past few months being what he calls "a happy busy," fielding calls and emails about the award. When he was asked to host an open house as the state winner, he was happy to oblige, but didn't expect 340 people showing up in Hyde Park offering their congratulations.

Every year, one farm in each of the New England states wins the prestigious award that is managed by the New England Green Pastures Program committee. It all began in

1947 when the then Governor of New Hampshire said, "I challenge the other New England States to produce better pasture than New Hampshire's and I bet a hat that they can't do it".

The winning dairy farms are recognized and selected for their production records; herd, pasture, and crop management; environmental practices; contributions to agriculture and the local community; and overall excellence in dairying.

The award is a true honor, Kirk says, but like the film star who takes the stage to accept an award, Kirk has lots of other people to thank, beginning and ending with his children.

Laura Hardie



Kirk and Katrina Lanphear have raised four children on the farm they bought from Russell Lanphear back in 2007, and each one of them has

contributed to its success.

Chelsea, 22, now a music teacher in Washington, DC, fed calves

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AGRiVIEW

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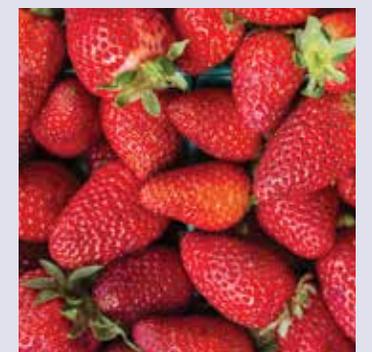
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THE VIEW FROM 116 STATE STREET

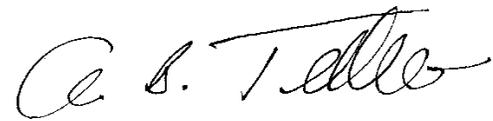
The “Green” is back in the Green Mountains. Our Vermont landscape is once again alive with activity. Our farmers are busy working the land they love. They are spending long days planting, baling, harvesting and caring for their animals. It can be a stressful time but rewarding if things come together. We hope Mother Nature plays nice over the next few months. We just never know.

Here at the Agency of Agriculture, Food and Markets we will spend the next few weeks looking at what happened across the street at the State House. The staff is looking over the bills that became law and what it might mean to our farmers and our consumers. We do know our farmers helped shape the outcome. It was a pleasure to see so many farmers talk with us, Governor Scott and our lawmakers this session. We needed your input and advice. It truly makes a difference. Our farmers are focused on the future. They are engaged because they know what becomes policy or law can shape their future and the future of Vermont. Thanks for taking the time to travel to the State House. This chore is not an easy lift with so many trying

to manage their farms and taking care of their families. We will remain committed to growing our economy, making Vermont more affordable and helping those who need our help.

Over the next few weeks, we hope to visit you. We plan on getting out of the building more and into the field to see what you do and what you need. Thank you for the invitations and keep them coming. We learn best from seeing your farms, gardens and businesses.

Make sure to enjoy those warm summer nights. We hope you can carve out some time to see your neighbors hopefully around a picnic table or a fire pit enjoying a bit of downtime with friends and family listening to the crickets well into the night.



Anson Tebbetts, Secretary of Agriculture

Dairy Farm of the Year

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starting at age 10; Carrie, 19, took over those chores from her big sister, and is currently in nursing school at the University of Vermont. Lucas, 18, is in the agriculture program at Vermont Technical College, but continues to help out on the farm, as does Keith, 16. A ‘fifth kid,’ Skylar Poleio, a 10-year employee who the Lanphears consider a son, is also a member of the ‘farm team.’

Asked how he feels about being an award-winner, Kirk points to

his kids as the secret to the farm’s success. “I realize a lot of people like the glory of it all,” he says. “And I did enjoy these past few months, but I really enjoy seeing the kids do what I’ve done for 20 years. I get more satisfaction watching them work the business than I get doing it myself.

With 450 cows to milk in a double-16 parlor twice daily, Lanphear Farm is in constant motion. Milk is shipped to the St. Albans Cooperative and has won numerous awards for high quality milk production, including the co-op’s annual quality recognition award for 23 consecutive years. Conservation practices include soil testing each year, and strict adherence to conservation guidelines, including creating buffers to prevent nutrient run-off from fields into nearby waterways.

But a farm is only as good as the folks running it, and the Lanphear family is as committed to the farm as they are to each other.

“I’ll give you a recent example,” says Kirk. “Lucas called me from the barn at 1:30 in the morning, after basketball practice and told me, ‘Dad, just sleep in.’ We had a few animals that needed treatments, and he went ahead and did what needed to be done.”

Teaching his children how the farm operates, maintaining equipment, how to handle finances, what to do and when to do it – Kirk will admit “it’s a learning process, and it wasn’t always rosy.” When Luke was mowing a field and his dad

warned him about that large rock, Luke accidentally forgot the hazard and bashed up the mower. “He didn’t want to mow after that. And I said, ‘Yes, you are.’ We fixed that mower and he was back on it.”

That work ethic may be part genetic and part luck, says Kirk. “This morning, Luke, Keith, Skylar and I were in the barn, trimming the hooves of 16 cows, in temperatures below zero, and that was before the boys went to school.”

Earning the Outstanding Vermont Dairy Farm of the Year award may reflect well on Kirk and wife Katrina, but pointing to his children, this modest award-winner will tell you, “we couldn’t have done it without them.”

Happy National Dairy Month!

Remembering Richard “Dickie” Longway

The agricultural community is mourning the loss of Richard “Dickie”

Longway, a lifelong dairy farmer and farming advocate from Swanton, who passed away unexpectedly on May

7 at the age of 66. Dickie was passionate about his family, his farm, and supporting Vermont agriculture. Our deepest condolences to the Longway family, and the entire Franklin County farming community, who will feel his loss profoundly.



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Letter from the Editor

June is National Dairy month, so this issue of *Agriview* has a special emphasis on dairy. Thanks to all of our Vermont dairy farmers!

We have recently expanded our *Agriview* distribution to include all Vermont farmers. To all our new readers, welcome! We hope you are enjoying *Agriview*.

The purpose of *Agriview* is to keep Vermont’s farming community informed and connected. Our goal is to improve communication in the agricultural sector, so that Vermont’s farming community can continue to thrive and grow.

Do you have ideas or feedback about *Agriview*? We love hearing from our readers! Send your ideas and feedback to AGR.Agriview@Vermont.gov

Follow us on Facebook, Twitter, and Instagram for up-to-the-minute news, information, and fun farm photos! You can find us @ [VTAagencyofAg](https://www.facebook.com/VTAagencyofAg).

— Alison Kosakowski, *Agriview* Editor

Greg Lockwood Named “Outstanding Public Servant”

By Alison Kosakowski,
Vermont Agency of Agriculture,
Food, and Markets

Greg Lockwood has been honored by Governor Phil Scott for his outstanding service to the state of Vermont. Greg was recognized by the governor at an awards luncheon on May 8th.

Greg oversees the Agency of Agriculture’s dairy plant inspections and has been employed by the Agency for 29 years. Prior to joining the Agency, he spent ten years working at Fairdale Farms dairy plant in Bennington. At one point, Fairdale was the largest fluid milk plant in Vermont, but it closed in 2002.

Greg believes his private sector experience was a

strong foundation for his career in public service, because it gave him insight and perspective about how private industry operates.

In the dairy community, Greg is best known for the education and technical assistance he provides to processors. Greg supports the entire industry – from the largest plants in the state, to the farmer interested in processing their own product for the very first time. Greg will walk a farmer or potential business owner through every step of the process – from wastewater to permitting to labeling. With a deep network of contacts throughout the business,



Greg Lockwood receives his award from Governor Phil Scott

Greg is often instrumental in helping new business owners make connections.

Greg’s father grew up on a farm in Springfield, so the dairy industry has always played a big role in his life.

“I love my job. I wake up every day and feel glad about where I work,” Greg said.

Common sense, knowledge, and a willingness to help are key to success in his role. He says he learned the basics early in his career from former Agency employees, Byron Moyer and Donald George, who were mentors to him.

“They taught me you can’t go wrong if you treat people the way you want to be treated,” Greg said.

The tremendous growth in Vermont’s dairy processing sector has kept Greg very busy. In fact, over the past five years, the number of dairy plants in Vermont has doubled.

“We are very proud of Greg,” said Secretary Anson

Tebbetts. “Greg is providing outstanding service to our processors, who are growing their businesses and creating jobs and economic opportunity.”

Greg resides in Shaftsbury with his wife Darlene. When he is not working, he enjoys spending time with his family, including his two daughters, eight grandkids, and four great-grandkids. He is a past president of the Vermont Dairy Industry Association. In 2006, he received the Keith Tupper Award. In 2015, he received the John C. Finley award. Both awards recognize outstanding contributions and leadership in the dairy industry.

Please join us all in congratulating Greg Lockwood!

NEWS FROM THE VERMONT AG COMMUNITY

Vermont Game Warden Awarded Statewide K9 Law Enforcement Award

By Jason Batchelder, Vermont
Fish & Wildlife Department

Vermont state game warden was one of two winners of a statewide award for the 2016 K9 Detection Team of the Year. The award was given to Senior Warden Mark Schichtle and his black lab Magooch, by the Vermont Criminal Justice Canine Committee.

Schichtle and Magooch were recognized for their

numerous contributions to important law enforcement cases. These include several instances in which the duo located shell casings from bullets used in wildlife poaching crimes that led to arrest and conviction.

“Warden Schichtle is extremely effective at using Magooch to make himself more approachable to erase barriers that sometimes exist between law enforcement officers and the public,” said Col. Jason Batchelder, chief

warden for the Vermont Fish & Wildlife Department. “Everybody loves Magooch,

so his presence allows them to look past the warden’s uniform and see that Mark is a member of the community, there to serve. Warden Schichtle and Magooch are exceptional at connecting with kids, creating a gen-

eration of Vermonters who, when they see a warden’s green truck, know we’re there to help.”

Schichtle’s colleagues also recognized the K9 units’ ability to assist in a

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VERMONT AGRICULTURE COMMUNITY CALENDAR

June

- National Dairy Month!
- June 1-4 – Vermont Dairy Festival, Enosburg Falls. More info: www.vermont-dairyfestival.com
- June 2-4 – Strolling of the Heifers, Brattleboro: <http://www.strollingofthe-heifers.com>

- June 17 – Breakfast on the Farm, Fairmont Farm, East Montpelier www.vermont-breakfastonthefarm.com

July

- July 22 – Breakfast on the Farm, Blue Spruce Farm, Bridport. www.vermont-breakfastonthefarm.com

- July 13-16 - Connecticut Valley Fair. More info: www.bradfordfair.org
- July 21-23 - Lamoille County Field Days. More info: www.lamoillefield-days.com
- July 29 - Pownal Valley Fair.

NEWS FROM THE AGRICULTURAL RESOURCES MANAGEMENT DIVISION

*Farmer Profile***Chapman Family Farm**

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

Driving along route 110 in Tunbridge, you can spot the Chapman Family Farm with its two old wooden silos behind the covered bridge on Belknap Brooke Road. Although before you spot the farm, you may see a handful of kids playing in the river along the road. For many years, the 204-acre property sat with empty barns, that is until last year when Corey and Ann Chapman, their five children, and 120 organic dairy cows decided to make it their home. Before buying the farm, the Chapmans lived just down the road but as the old owner of the Belknap Brooke Road property grew elderly everyone worried about seeing the land developed. "Nobody wants to see condos on the main drag of town," Corey comments. In the end, "The town was thrilled" says Ann, to see the farm go to locals who were farming it. After they moved in, Ann commented how the townspeople said they hadn't seen kids swimming in the river in years.

Affording their new farm and the necessary upgrades for the house and the barn,

was an entire other endeavor for the Chapman family of seven. With some creativity and the use of available state and federal resources, Ann and Corey have made the Chapman Family Farm a picture-perfect small VT organic dairy farm. As Ann remarked, "Corey runs his farm like a ship", keeping it tidy and safe so the local schools use it for their farm-to-school activities, and bicycle tourists passing through town can't help but stop and take pictures. Not to mention, their small riverfront beach has become a favorite local swimming hole.

After returning from serving in the Marines in Afghanistan, Corey Chapman came back to Vermont and started milking cows. "I didn't know how to do much else", says Corey. His grandfather was a dairy farmer but sold his herd when Corey was in high school, a familiar story for Vermonters. Eventually the owner of the herd he had been milking offered to sell his cows to Corey, so he and Ann bought the cows and started Chapman Family Farm, a 120-cow organic dairy. This year will be Ann and Corey's sixth year farming, but first full season in their new home.

Ann explained why water

quality matters to them. When Hurricane Irene rolled through Vermont, enough sand was deposited along the river bank to create the new family beach, explained Ann. The beach sits on the corner of their front field adjacent to the barn and right along the roadside, on the White River. "Around here it's hard to find a swimming hole without getting poison parsnip, poison ivy, or ticks," says Ann. The Chapman's beach has since become one of the 22 water testing sites along the White River that are tested every other Wednesday by the White River Partnership. "Right after a rain, if the rivers are brown, don't swim in it," advises Greg Russ from the White River Partnership. Clearly, the quality of water that Ann and Corey send their kids to swim in has influenced the Chapmans' farming practices.

On the farm, water quality conservation practices have become the norm for the Chapmans. Last fall, a liquid manure pit and barnyard was finished with cost-share funding assistance through the USDA NRCS Environmental Quality Incentives Program (EQIP). Sixty acres of the 204-acre farm is conserved through a conservation easement with the Vermont Land Trust. The Chapmans were also compensated for their channel management rights by the Vermont Department of Environmental Conservation for a 14-acre River Corridor Easement. This prevents



them from developing land adjacent to the river or managing the river unless it migrates outside of the corridor, leaving the river to naturally alter its form to its least erosive state without interference. Other water quality projects include collecting and storing barn roof runoff and milkhouse waste away from the barnyard and major production areas.

Most recently, the Chapman family has implemented a 50-foot forested riparian buffer planted with sycamores, basswoods, and other native trees, through the Conservation Reserve Enhancement Program (CREP). The Chapmans received 100% cost-share funding for the buffer implementation with funding from the Farm Service Agency and the US Fish and Wildlife. They received up-front incentive payments for the project from both the Vermont Agency of Agriculture, Food & Markets and the US Farm Service Agency (FSA). Additionally, the Chapmans

will also receive yearly rental payments for the next 15 years from the FSA for the acreage of land taken out of production.

On May 4th and 5th, Farm-to-School students from Sharon and Chelsea spent the day outside planting the Chapman's 2.17-acre forested buffer with assistance from the White River Partnership, and on the 11th of May, Royalton and Hartford schools spent the day planting trees. "We're trying to get every middle-schooler in Vermont dirty," says Ann. The Chapman Family Farm serves as an important educational space for the local Farm-to-School programs; the schools use the farm to teach students about soil conservation, erosion, the effects of tropical storm Irene, riparian buffers, local history, and dairy farming. Additionally, it gets the kids out of the classroom and in their community, planting pumpkins, potatoes or trees, learning about the tradition of dairy farming in Vermont, and the importance of water quality.

Corey says caring about water quality is the future of Vermont, and "anything they can do to get ahead of it is best." Not to mention his own children are out swimming in the river every day, so keeping that water clean and free of nutrient runoff benefits not only the water quality of the White River but the health and recreational activities of his own family.

Is My Ditch Really Surface Water?

By Ryan Patch, Vermont Agency of Agriculture

This fact sheet is intended to help explain the differences between a ditch and a surface water. Understanding the difference is critical for farmers implementing the Required Agricultural Practices (RAPs). The current rules require landowners to establish and maintain 25 feet of perennial vegetation between the edge of annual cropland and the top of the bank of adjoining surface waters. Ditches require a 10 foot perennial vegetated buffer from top of bank. Buffers are required to filter out sediments, nutrients, and agricultural chemicals, and to protect surface waters from erosion of banks due to excessive tillage. These buffer widths for ditches (10 feet) and surface waters (25 feet) are the minimum requirements. Any ditch or surface water that is shown to have a potential adverse impact on Vermont's water quality, may need wider buffers.

RAP Definitions:

2.13 Ditch means a constructed channel for the collection of field runoff water or shallow groundwater and its conveyance to an outlet.

2.35 Surface Water or Waters means all rivers, streams, brooks, reservoirs, ponds, lakes, springs, and all bodies of surface waters, artificial or natural, which

are contained within, flow through, or border the state or any portion of it.

At right are some characteristics that distinguish surface water from a ditch.

Surface waters generally exhibit one or more of the following:

- Natural channel shape and path upstream or downstream - it "looks" like surface water
 - Sand/gravel/cobble bottom - with defined bed and banks
 - Bed forms present: riffles, pools, runs, gravel bars, other depositional features, bed armor layer
 - Indications of waterborne debris and sediment transport
 - Follows a natural drainage topography - meandering
 - Bank erosion and/or bed scour
 - Lack of grass growing through the bottom
 - Has a name (e.g., Tyler Branch, Saxe Brook, etc.)
- After applying these



A surface water exhibiting both natural, meandering and channelized characteristics, both sections requiring a minimum of a 25 foot perennial vegetated buffer.

Width is NOT an indicator of whether or not a feature is actually surface water, and just because a feature has been straightened or maintained, does not mean it is a ditch.



An example of a channelized perennial surface water.

SAVE THE DATE!

Breakfast on the Farm 2017

June 17th

Fairmont Farm
East Montpelier

July 22nd

Blue Spruce Farm
Bridport



criteria, if there is still confusion regarding surface water and ditch identification, do not hesitate to call the Agency of Agriculture, Food & Markets at (802) 828-2431 or AGR.WaterQuality@vermont.gov.

Sidewalls Cut From Old Tires Offer a Wide Range of Benefits to Farmers

By Patti Casey, Vector Management Coordinator, VAAFM

As farmers know, sealing the cover edges of your silage bunker is important. Tires have been traditionally used for this job, because they are plentiful and heavy, and do not have sharp edges. However, they hold water and mud, making the job of moving the tires messy, tiresome, and smelly. Most important, the water inside the tires breeds mosquitoes continuously during the warm summer months. The mosquitoes that breed in tires can carry West Nile virus and other human and veterinary diseases, as well as being a terrible nuisance.

Sidewalls cut from old tires are a good solution to these problems. A machine designed for cutting tires cuts the two sidewalls from

a single tire, leaving the tread (and metal parts) to be chipped and recycled.

Here's why it's a great idea:

- They are easily stacked and moved with a forklift
- They're light enough to be thrown like a Frisbee, making them much easier to place (no more climbing up on the pile)
- There is less wastage, as they tend not to trap moisture under pockets of the tarp, which can result in rotted silage
- They don't hold any water, so you will no longer be breeding all those mosquitoes!

Sidewalls are lighter than whole tires, as only the side of the tire is used, so you may need more of them for the job, spacing them closer together. Larger sidewalls are recommended for use along the tarp edges to weight it



down. Car tire sidewalls may be too light, so make sure you get truck tires or heavier.

Where Can I Get Sidewall Tires?

Right now we know of no companies producing sidewall tires in Vermont. Hoosick Tire in Cambridge NY (near Bennington VT) was giving them away for free or delivering them for a fee. They also accept tires to recycle for a small fee. For more info: (518) 677-3636 or www.hoosicktire.com. One farmer in Swanton found a supplier in Montreal.

Here are a few additional resources on sidewall tires:

- 8 tips for covering bunkers to preserve nutrients: https://www.pioneer.com/home/site/us/silage-zone/corn_silage_store/bunker-covertips/
- 13 Keys to Reduce Silage Losses: <http://animalscience.tamu.edu/wp-content/uploads/sites/14/2012/04/7-13-Two-keys-to-reduce-silage-losses-7-2013.pdf>
- Farmers and West Nile Virus (Ohio State University) http://ohio-line.osu.edu/wnv-fact/pdf/1001_15.pdf

- Source of Bunker Silo Sidewalls, Sarra, Ontario - <http://www.bunkersilo-sidewalls.com/>
 - Current add on website offers sidewalls for free to farmers – call first 518-677-3636
 - Wow – tire logs: <http://www.retreadproducts.com/publications/SlideShow.pdf>
- This message has been

brought to you by the friendly folks in the Vector Management Program, a division of the Vermont Agency of Agriculture. For more information on the Vector Management Program, please contact Patti Casey, Vector Management Coordinator, at Patti.Casey@Vermont.gov or (802) 522-6858.

For Immediate Release

The Vermont Agency of Agriculture, Food and Markets have received an application for a Milk Handlers license from the following entity: Vermont Creamery, LLC. A wholly owned subsidiary of Land O' Lakes, Inc. of Websterville, Vermont to buy / sell milk, package and process and sell cheese within the State of Vermont. If anyone has germane information as to why or why not this company should or should not be licensed those comments are to be sent to:

The Vermont Agency of Agriculture Food and Markets
Dairy Section Office
116 State Street, Montpelier, VT 05620-2901

All written comments must be received by June 30, 2017.

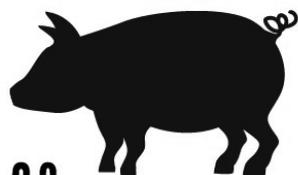
At that time the Agency will make a determination as to whether a hearing will be held. If we determine that a hearing is necessary and you wish to attend please write to the above address attention Dairy Section.

THE SCHOOL OF THE NEW AMERICAN FARMSTEAD

ETHICAL SLAUGHTER & BUTCHERY

WITH MARY LAKE, WITH YADIDYA GREENBERG, DAWOOD YASIN, CAROLINE ABELS, DEBORAH KRASNER

5 Days! This course explores ways to safely, ethically, and humanely bring our livestock from the field to the table. Over the course of five days, students will observe several on-farm slaughters of hogs, lambs, poultry and other livestock, participate in butchery of animal carcasses and a cooking demonstration, and take part in lectures and discussion of the ethical questions surrounding our choices to consume meat.



JUNE 19-23

WWW.STERLINGCOLLEGE.EDU/ETHICALSLAUGHTER

Sterling College
Working Hands, Working Minds

Federal Worker Protection Standards- Article 2

By Doug Johnstone,
Agriculture Resource
Management Division,
Vermont Agency of Agriculture,
Food & Markets

The Worker Protection Standard (WPS) applies to any establishment involved in growing, maintaining or producing agricultural plants including fruits and vegetables, grains, dairy cattle feed, wood fiber and timber products, nursery plants and extension and vocational programs.

The employer must ensure the protections required by the WPS. These include:

- **Anti-Retaliation** – Employers must not retaliate against workers or handlers attempting to comply with the WPS
- **Minimum Age** – Early entry workers and handlers must be at least 18 years old.
- **Pesticide Safety Information** – Employers may need to display a WPS safety poster, application records and Safety Data Sheets (SDS) for pesticides used for at least 30 days after the application in a manner that is unrestricted to the workers and handlers.
- **Pesticide Safety Training** – Workers and handlers must be trained every

12 months, and prior to entering a treated area or performing any handler duties. Trainers must be certified applicators and must follow the training criteria detailed in the How To Comply (HTC) manual. Training criteria will change after 1/2/2018.

- **Decontamination Supplies** – Decontamination supplies, such as a sufficient supply of water as detailed in the HTC, single use towels and soap may need to be provided for workers within ¼ mile of a treated area and for handlers at each mixing and loading site and where Personal Protective Equipment (PPE) is removed.
- **Employer Information Exchange** – Before applications are made a commercial pesticide handler must provide specific information about the pending application to the operator of an agricultural establishment. The operator may also need to provide information about treated areas on the establishment to the commercial pesticide handler.
- **Emergency Assistance** – If a worker or handler is exposed to a pesticide and requires emergency assistance, employers must make transportation available

to a medical facility and provide specific pesticide information to the medical personnel as detailed in the HTC.

- **Supervisors and Contractors** – Employers must provide information to supervisors and labor contractors to ensure compliance with the WPS, including the tasks to be performed and the information they must provide to the workers and handlers.

In addition to these duties Worker Employers must keep all employees other than properly trained and equipped handlers out of the application area until the Restricted Entry Interval (REI) has expired. Worker Employers must notify workers about all pesticide applications and treated areas under an REI either orally or by posting warning signs, or both depending on label requirements.

Future articles will cover Handler Employer requirements, including PPE, application restrictions and equipment safety. For assistance with compliance and the HTC manual contact your local ARMS field agent, or visit agriculture.vermont.gov.

To read the first article: http://agriculture.vermont.gov/news_media/agriview/archive, Vol. 81, Number 4

The Vermont Legislature has instructed the Agency of Agriculture to reassemble the Vermont Milk Commission to address issues related to the upcoming Federal Farm Bill.

If you are a dairy farmer or a consumer interested in serving on the Milk Commission, please contact
Diane.Bothfeld@Vermont.gov
or 802-828-5667.

HAY YOU!



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EMAIL: AGR.Agriview@vermont.gov
CALL: 802-828-1619

Vermont Farms 2+2 Scholarship Program Celebrates 20 Years of Educating Young Dairy Farmers

By Hannah Reid,
Communications Coordinator,
Vermont Agency of Agriculture,
Food and Markets

On March 30th, 2017, Governor Phil Scott joined an enthusiastic crowd of dairy farmers, students, legislators, and state officials at the state house for a special Dairy Reception to celebrate 20 years of the Vermont Farms 2+2 Scholarship Program and honor its founder, Dr. Cal Blessing.

Launched in 1997 by Dr. Blessing, a former professor of agriculture at VTC, the Vermont Farms 2+2 Scholarship Program supports young Vermonters interested in pursuing a career in the dairy industry to get a bachelor's degree in Dairy Management or Dairy Business. The goal of the program is to educate and develop young people to operate dairy farms, work within the allied dairy industry and/or progress on to further degrees.

Students in the 2+2 program spend two years at Vermont Technical College and two years at the University of Vermont (UVM) with a semester at the Miner Institute in Chazy, NY, an affiliate of UVM. The students gain hands on dairy management experience at Vermont Tech and build skills in research, dairy science and business at UVM and the Minter Institute.



Diane Bothfeld

Said one 2+2 Program alumni, "Vermont Tech made me a better farmer but UVM taught me who my customer is!"

In the 20 years the 2+2 program has been supporting students, over 100 graduates have gone on to pursue careers as dairy farmers, allied ag business representatives, educators and veterinarians. About 69 percent of 2+2 Program graduates are farmers and working in the allied dairy businesses - many right here in Vermont.

"The 2+2 Scholarship Program helps keep young people in Vermont supporting our working landscape and our agricultural economy," said Agency of Agriculture Director, Diane Bothfeld who spoke at the event. "It is a valuable program that all of us at the Agency of Ag are happy to support."

During the reception, 2+2 Scholarship Program founder Dr. Blessing received

a proclamation from the Governor for his outstanding commitment to educating young farmers throughout his career. A farmer, a Veterinarian, a father, a chemist, a carpenter and a

teacher, Dr. Blessing dedicated his life to developing future dairy industry leaders.

As a teacher at Vermont Technical College, Dr. Blessing was well respected by his students; not because he strong armed or demanded respect, he earned it by being compassionate and caring about all of his students while at the same time demanding excellence in their studies.

Dr. Blessing always made each student feel like his star student, by providing tremendous individual attention and by going above and beyond to ensure each student would excel in their career and in life. Even after retiring from Vermont

Technical College in 2007, Dr. Blessing continues to interact with students at conferences and at the VTC farm.

"How humbled and proud he was to be able to work with so many young Vermonters so passionate about our dairy industry." Dr. Blessing expresses his returned gratitude.

The dairy reception, held in the Cedar Room at the state house, was sponsored by the Champlain Valley Farmer Coalition, Green Mountain Dairy Farmers, Vermont Farm Bureau, Cargill Feed and Nutrition, Vermont Cheese Council, and the Miner Institute.

Milk Matters: More Vermonters are Choosing Full-Fat Dairy

By Laura Hardie, New England Dairy Promotion Board

Which is better, whole milk or skim?

An increasing number of people are choosing full-fat dairy, both nationally and in Vermont, according to retail data from IRi, a market research firm. The trend is related to the growing desire for simple, natural, and whole foods—plus recent research that indicates full-fat dairy

may have a solid place in a healthy diet.

According to IRi, whole milk sales at retail stores nationally were up 6 percent in 2016 compared to the prior year, and have been growing at an increasing rate for the past three years.

The rate of annual growth in whole milk sales is even stronger in Vermont—up nearly 12 percent in 2016. The growth of whole milk sales may also be driving new consumers to purchase milk: total milk sales overall were up nearly 3 percent

in Vermont last year, bucking the national downward trend.

That's good news for Vermont dairy farmers. According to the Vermont Agency of Agriculture, 12 percent of Vermont's 7,338 farms in 2012 were dairy farms, but their impact on Vermont's agriculture is much greater. Roughly 80 percent of Vermont's farmland is devoted to supporting milk production, as farmers use their land to grow corn as grain and silage, and to grow grass for pasturing.

RY MONTH!

Vermont Dairy Farmers Help Increase Student Access to Healthy, Local Milk

By Ali Zipparo, Farm to School Coordinator, Vermont Agency of Agriculture, Food & Markets

It's no secret that the Vermont dairy industry is a big part of our state's economy and agricultural heritage, but it's not often recognized that our dairy industry also plays a key role in keeping some of Vermont's most vulnerable populations, children, well fed and nourished.

In 2015, the Vermont Farm to School Grant Program, managed by VAAFM, launched a new milk cooler sponsorship program which allowed Vermont schools to apply for up to \$1,000 in funding for

the purchase of a new milk cooler. Supported by the Vermont Dairy Promotion Council, the milk cooler program utilizes dairy checkoff program funds contributed by all Vermont dairy farmers to get quality Vermont milk into the hands (and tummies) of Vermont kids.

"Many Vermont schools are working to increase breakfast participation, which averages just 25% of students statewide," says Anore Horton, Nutrition Initiatives Director at Hunger Free Vermont. "A big challenge many of them face is the need for new equipment to handle serving a larger volume of milk, and the Vermont Agency of Agriculture, Food and

Markets' milk cooler program is a critical resource for reaching more students with great nutrition at the start of the school day."

In 2016 the milk cooler sponsorship granted \$18,000 dollars to 18 Vermont schools, benefiting over 3,000 Vermont students. This year, \$12,000 dollars was distributed to 12 schools impacting another 2,000 students. This popularity of the milk cooler program inspired VAAFM farm to school staff to develop a report regarding school milk service in Vermont, as well as a new decision-making guide designed to help school food service directors make informed decisions about the right type of milk dispens-

Dietary Guidelines and New Research

Traditionally, low-fat dairy has been recommended by national bodies, like the Dietary Guidelines for Americans and the American Heart Association, as the best option primarily because full-fat dairy products contain more saturated fat than low-fat dairy products. The long-held belief is that dietary saturated fat is directly linked to an increased risk of cardiovascular disease (CVD) (i.e., high cholesterol, heart disease, and stroke). While this guidance has been pretty consistent, new research on full-fat dairy products is evolving.

A growing body of research is showing that consumption of dairy foods, regardless of fat content, are linked to either a reduced or neutral risk of CVD, and a reduced risk of type 2 diabetes and blood pressure in adults. The correlation also exists for improved bone health, especially in children and teens.

Additionally, some reports also indicate that full-fat dairy can help in maintaining a healthy weight because the higher fat content of full-fat dairy products take longer for the body to digest, thereby prolonging the onset of hunger. Since the higher fat content means more calories,

those trying to lose weight should be mindful of portion sizes.

Overall, whole milk dairy foods can be part of the health-promoting eating styles advised by the Dietary Guidelines for Americans.

Regardless of fat content, fluid milk is minimally processed. Fluid milk is pasteurized and contains just three ingredients: milk, vitamin A, and vitamin D. Milk travels from the farm to store shelves in just 48 hours, which means that milk is a local food and purchasing it means supporting a local dairy farmer.



Saint Francis Xavier School Food Services Director Peggy Lewis and Assistant Principal Eric Becker show off their milk cooler.

ing equipment to purchases for their school — a bulk milk dispenser or a cooler to hold individual containers of milk. The report and four-page guide were developed with multi-stakeholder collaboration that included the Agency of Education Child Nutrition Program, Agency of Natural Resources Solid Waste Team, Food Connects, Chittenden Solid Waste District, and VAAFM Food Systems Interns.

This spring, VAAFM released a statewide survey to Vermont schools to learn more about their engagement with milk in the food service program. The purpose of the survey is to better understand how Vermont schools are serving milk, the challenges they face, and the opportunities that exist. The data collected will be

aggregated and shared with Vermont milk processors, bottlers, and distributors so that they may better serve Vermont schools.

In the coming months, VAAFM will be distributing magnets that feature the program's new logo to milk cooler sponsorship recipients to promote Vermont dairy. The financial support this program provides makes a big impact on school meal program finances, and schools are very grateful for the Vermont dairy farmers who make the program possible!



VERMONT VEGETABLE AND BERRY NEWS



Compiled by Vern Grubinger,
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www.uvm.edu/vtvegandberry

Reports From The Field

(Williston) I just received my hoophouse soil test results back from UMaine. I had taken the plastic off last fall for a few reasons, one of which was the salt levels had been steadily going up over the past five years. Here are the numbers. 2013: 2.01, 2014: 2.47, 2015: 4.02, 2016: 5.15, 2017: 0.65 (after fall/winter without plastic). You can see the salt level went from 5.15, which is high, to 0.65, which is low.

I put the plastic back on with help from Mike Feiner of Vine Ripe Greenhouse Construction. We got a near windless morning to put it on and the soil is now drying out and ready to be fertilized. I will be growing cherry tomatoes, heirloom tomatoes and eggplant this summer. Garlic outside is looking great which was planted on black plastic last fall with straw on half of the rows for frost protection and comparison. We had a mild winter so there was no difference in growth in the unmulched garlic. Now we just need some sun and warmth.

(E. Montpelier) Too wet to get necessary field activity accomplished!

(Orwell) This cool and rainy spring has made us more appreciative than ever to have the ability to grow under cover. Our clay soils are greasy and have been virtually impossible to get a tractor onto, with the exception of a brief window two weeks ago. But under cover the tomatoes and peppers soak up the solar radiation and seem to be fending off the diseases associated with cool cloudy weather. We have seen what we think is a mild infestation of wire worms munching away on the stems of newly transplanted tomatoes.

We pushed through a few cold nights running back up heaters, hopefully we are nearing the end of frosty times. We love having automated ventilation in our new hoophouse and are anxious to have that installed across the board--imagine being able to leave for a day (or two??) and not worrying the whole time!

(Rochester) Finally completing blueberry pruning, in mid-May, damp weather keeping our pace slow. Koppert bumblebees are in place and should have plenty to blossoms to work on once they open up. The flower formation is very good in all varieties this year.

(Grand Isle) We have an idea for any farm where workers are doing harvesting with containers on the hip that are attached to a belt at the waist. In this situation, we are finding the addition of "padded construction suspenders" of great help for properly distributing weight



of the crop and saving those tender back muscles. We bought some from a company called Kuny's Tool Works, but I imagine different companies make them.

(Salisbury NH) Got all the onions and leeks planted, in-between rains. Direct seeded lettuces are very slow to come up with this cold weather. Wildfire mix came up the quickest. Spinach is loving the cool rainy weather. Reflect spinach from Johnny's seems to be a pretty good grower. Used to love Tyee and Space. Still planting Space with okay results. Potatoes are starting to poke through. Peas are up as well. Have liked results from our sub-soiler and it really has helped areas where water might build up/run off. Still having issues timing end of spinach etc. in hoop house with produce being ready in the field. Soil blocks have helped by being able to start things even when the weather outside doesn't allow us on the gardens. Weather is supposed to change this week and hopefully everything will pop.

(Plainfield NH) Lack of sun, damp weather and snow last Sunday with mid-80s forecast for mid-week; we are getting the full spectrum of conditions. Sales at the greenhouse are ok considering the uninspiring weather for gardening, as my wife pointed out "It's hard for gardeners to produce sales at the checkout when they have to take off their ski

gloves to get it out of their ski parkas."

Fortunately, we have sandy soils on enough of the farm that we are taking advantage of the moisture and transplanting; early cucurbits and peppers going out, and early plantings of cole crops, lettuce, beet, onion and fennel out as well. Concerned about cabbage maggot as this is the weather for it, but it is always risky with early cole crops. Pea and oat covers are now up. Raspberries leafing out nicely and looking like very little winter injury this year, and blues budding up and getting ready to flower despite the cool temps.

Strawberries look ok, but are way behind with buds barely breaking out of the crown, if at all. Some of them are on heavier ground, and I see water in the wheel tracks after the rains and that concerns me, even though I have no red stele prone varieties in the field, I am keeping my fingers crossed we are not getting set up for root pathogens in those areas. This year there have been negligible walk-ins looking for summer employment, and the few that do seem to want 20 hours a week max, mostly in the farm kitchen and greenhouses.

Downy Mildew Found In Brassica Seedlings

Meg McGrath, Cornell Cooperative Extension

Kale, collards, and kohlrabi transplants were confirmed to have downy mildew at two farms in NY recently. This is not the same pathogen that affects spinach. *Cotyledons* had tiny black spots and a few true leaves had the irregular black pattern symptom that is characteristic of this disease. White

downy sporulation of the pathogen was observed on the underside of cotyledons. I have photographs from the last time I saw on seedlings several years ago posted at <http://livepath.cals.cornell.edu/gallery/crucifers-cole-crops/downy-mildew-on-cabbage/>

This disease is rare during spring in the Northeast. It usually occurs in fall when wind-dispersed spores have become common. All growers with Brassica crops should inspect them for symptoms. Early in the day is the best time to find spores. When downy mildew is found prior to transplanting, it is recommended the plants be thrown out as will be difficult to control and probably not worth the cost of the necessary fungicide applications to produce the crop. Cool, wet conditions recently have been very favorable. Disease development will be slowed once conditions become hot and dry. I am interested to know how widespread this downy mildew is occurring this spring, so please send me an e-mail if you have on your plants mtm3@cornell.edu.

Subscribe To The UMASS Vegetable Notes Newsletter

The *Vegetable Notes* newsletter contains timely information on vegetable crop production and is published weekly during the growing season and occasionally in the off-season. This excellent newsletter contains detailed, practical information about managing insects, diseases, soil health, weeds and more. I highly recommend that commercial vegetable growers subscribe, and it's free: <http://ag.umass.edu/vegetable/vegetable-notes/subscribe>

MARKET REPORT

Wholesale Prices

May 2017

Wholesale prices paid per dozen for Vermont Grade A brown eggs delivered to retail stores.

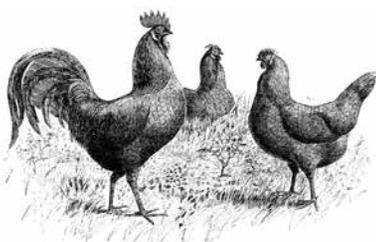
Vermont Egg Prices:

Extra Large . . . \$1.18-1.29
Large \$1.10-1.19
Medium \$.75-.83

You can find more reports online at

<http://www.ams.usda.gov/marketnews.htm>

This is the web source for **USDA Market News**

**Vermont Agency of Agriculture - USDA Market News**

Addison County Commission Sales — East Middlebury, VT

Livestock Auction Report for April 17, 2017

	Cattle	Calves
This Week:	110	196
Last Week:	123	213

Compared to last sale, slaughter cows sold steady on good demand. Slaughter cattle supply included 110 cows, 10 feeders, 2 maiden heifers and 2 bulls. All prices quoted per cwt.

SLAUGHTER COWS:

	% Lean	Avg. Dressing	High Dressing	Low Dressing	Very Low
Premium White	65-75	—	—	—	—
Breakers	75-80	62.00-65.50	—	57.00-61.50	—
Boners	80-85	60.00-65.50	—	55.00-58.00	—
Lean	85-90	55.00-63.50	65.00	50.00-55.00	35.00-46.00

SLAUGHTER BULLS: 2010-2110lbs 86.50-92.50 High Dress.

CALVES: Holstein bull calves sold steady on moderate demand. All prices per cwt.

HOLSTEIN BULL CALVES:

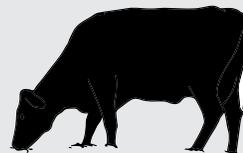
Number 1: 70-120 lbs 90.00-110.00.

Number 2: 80-120lbs 85.00-95.00

Number 3: 70-120 lbs 60.00-80.00.

Utility: 70-120 lbs 33.00-56.00.

HOLSTEIN HEIFER CALVES: 70-95lbs 60.00-150.00.



Price and grade information is reported by the Vermont Agency of Agriculture-USDA Market News Service. While market reports reflect the majority of livestock sold at each sale, there are instances where animals do not fit reporting categories and are not included in this report.

SOURCE:

VT Agency of Ag-USDA
New Holland-Lancaster County, PA

Darryl Kuehne
Market Reporter
Cell: 802-793-5348

Levi Geyer, OIC
Cell 717-406-7350 / Office 717-354-2391

http://www.ams.usda.gov/mnreports/MP_LS141.txt

For all USDA Livestock and Grain market reports:
<http://www.ams.usda.gov/LSMNPubs/index.htm>

CLASSIFIEDS

Bees & Honey

2016 NW Carniolan queen clipped and marked: \$35, shipped: \$40, honey qt. \$22, pt. \$13, propolis 2 oz. tincture \$16, fresh frozen pollen \$28/qt., lindenap@gmail.com, Linden Apiaries, 603-756-9056, Alstead, NH.

Cattle

Purerbred polled hereford yearling heifers. Lull Brook Farm 802-436-2068

Two American Milking Devon registered cows for sale. Take your pick of five at \$2,000 each or best offer. Five to eight years old. They ran with a registered bull last fall and should calve in June. Also, four registrable yearling American Milking Devon heifers at \$800 each. And, two grade Devon cows, four and eight years old, expected to calve in June, at \$1,200 each or best offer. Newbury. Tel. 802-584-3769, chascall2@fairpoint.net

Eight grass fed Angus feeders 500- 700lbs. 802-265-4566 Leave a message.

Registered miniature polled Hereford bull, proven sire.

\$2000. 802-438-9845

Dutch Belted Heifers, open & bred, many to choose from, out of closed, grass based, healthy herd. Winchester, NH 603 239-4397 or sarah@manninghillfarm.com

We have 13 mature cows bred back for late June/early July calving. Cows are Angus with a few crosses with Simmental and bred back to Black Angus bull from good genetics. Also available are 9 yearling heifers from last year's calving. Nice starter herd that is calm, easily handled, drug free, raised organically on 100% grass. Seeking best offers individually or in groups. 802-730-4428

Angus Bulls. From registered herd and several to choose from. \$1,800. Greensboro, VT. 802 533 9804

Registered Holstein breeding age bulls by popular sires. Dams or granddams EX or VG with records to 39,000 4.0 1500 fat. Several to choose from. Robeth Holsteins, Rochester, VT. 802-342-1816 or 802-767-

3926.

Employment

Caretaker/rental in Cabot. Operate large tractor, gardening, chain saw, farm sitting. Private rental house \$800/mo. July 15th-April 30th. Flexible start date. 30 hrs/wk summer. 7-10 hrs/wk winter. Supplemental income needed in winter. \$15/hour, more with extensive experience. Call Israel 563-6061

A large New England Apple Grower is seeking a reliable Assistant Farm Manager to assist the Farm Manager in planning, organizing, managing and maintenance of a 200+ acres orchard.

Duties will include but not limited to: overseeing & managing workers, chemical spray & EPM planning, operating machinery and machinery maintenance & assisting with all aspects of the farm and administrative farm employees. Must have 3 years farm Experience. Compensation based on experience plus benefits. Please apply by email

applefarmmanager@gmail.com.

We have openings on our established year round Organic dairy heifer boarding operation in Danville, Vt. Will consider seasonal but prefer to take in well-started weaned calves and return them as springing heifers, bred either AI or by natural service. Five month summer pasture rates differ from the 7 mo. winter rates. Calves up to 6 mo. are kept tied in our dairy barn at the winter rates. Dairy quality forage with minimum grain at cost. For more information call Vince Foy at 802-748-8461 or email badgerbrookmeats@gmail.com.

Equipment

John Deere 24 T balerfield read, always under cover. Lull brook farm 802-436-2068

1991 White 125 Workhorse Cummins Diesel tractor for sale. New rubber, full cab, air & heat, 4-wheel drive, ready to work. Asking \$22,500 OBO. Contact Dan at 802-545-2688

John Deere MX-8 rotary cutter,

96-in. cutting width, 1-12" cutting height, semi-mount offset up to 13" left or right, 2" brush cutting capacity, like new, \$4,500, 802-895-4551

John Deere 115 rear blade, 8 ft wide, hydraulic offset from 0-45 degrees left or right, hydraulic tilt from 0-18 degrees left or right, \$2,150, 802-895-4551

Glencoe Chisel Plow. 11 ft wide, 9 shanks. Very rugged. Requires about 90 hp. \$1800. 2 row cultivator. 3 pt hitch. Spring teeth with sweeps. Independent gangs with depth control wheels. Great for stony ground, vegetables, organic production \$600 Starkboro 802-453-4591 or lcfarm@gmavt.net

General

6ft barbed wire \$2.50, 6ft electric \$2.25, 5ft \$2.25, 10ft \$6.00. Post for high tensile fence 8ft 5-6 in \$9.00 802-754-8855

Short of room but have plenty of feed? Heifer boarding farm in Weybridge, Vt will consider taking feed for partial payment of heifer boarding. Free stall space

CLASSIFIEDS

available for heifers 400lbs and up. Contact Dan at 802-545-2688

Brilliant 12' cultumulcher. Has 17" pulverizer wheels front and back. Older model in great shape. Model PMWT 148-04. \$3900. (802)779-6912 (Brandon)

8 ton Brock grain bin. 10 ton Brock grain bin. 24 ton Brock grain bin. 15 ton Brock grain bin. 8 to 9 ton Victoria grain bin. 802-895-4683

Hay, Feed & Forage

Square bale hay excellent quality certified organic. Big, never dusty bales 1st cut \$4.95/bale, 2nd cut \$5.25/bale Sorry no delivering 802-592-3088

03 Hillboro deck over trailer model 700 10 ton \$4500. JD 24T bailer \$2000. Both in good condition and kept under cover. 802-254-5069

4x5 round bales-grass-hay mix 802-265-4566 (Best to call 6-7 am or pm or leave a message)

1st cut, 3rd cut and corn silage layered in the bunk. Excellent feed. We can load your truck. Selling at \$40/ton for haylage and \$50/ton for corn. Call 802-533-2984.

Quality Dry Hay for Sale. Net wrapped and dried in our modern hay drier. Also double wrapped hayledge. Craftsbury VT. 802-673-5300 <http://www.jasperhillfarm.com/cropping>

ADDISON COUNTY

Hay for sale in Addison, VT. 1st and 2nd cut large square bales. Under cover in Addison. Contact S. L. Moore at 802-463-3875.

Horses & Other Equine

20 yrs Dapple grey. In very good shape, good companion horse, \$200 802-522-6729

Sheep

Border-Leicester x ewes \$100 each. Black or white. Magnus. 802-592-3320

QUALITY BORDER LEICESTER SHEEP FOR SALE: From a healthy closed flock. Many lambs, yearlings and 2-5 year olds. Registered and purebred. Contact Sue

Johnson suejohnson@gmavt.net or 802-482-2507. \$100 up. Multiple sheep discount prices available.

2 yearlings ewes. Blue faced border Leicester/Dorset cross. Hardy, from flock with good parasite resistance. 802-522-6729

Sugaring Equipment

100 + Wearner taps (sprouts VG condition \$100. 802-674-5044 before 8pm

Wanted

Wisconsin motor 2 cycle baler type starter type. Leave message 603-826-3246.

Game Warden Award

continued from page 3

variety of settings that can otherwise be difficult to find evidence. They cited a reckless endangerment case involving a man who fired a rifle along railroad tracks. The South Burlington Police Department was unable to find the shell casing using a metal detector due to the large amount of metal along the tracks. K9 Magooch quickly located the shell, cor-

roborating the victim's story and leading to an arrest in the case.

"Our K9 units provide an invaluable resource for all Vermonters," said Batchelder. "In addition to finding evidence and suspects involved in fish and wildlife crimes, they have located many missing people, including children and people with disabilities. People are alive today thanks to the great work of Warden Schichtle and Magooch."

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Multidisciplined engineering and environmental services for:

- water quality*
- stormwater*
- waste storage facilities*
- roofed barnyards*
- structural design*
- heavy use areas*
- wetlands*
- conservation buffers*



Contact: Andy Hoak, PE, PG
802-728-3376
ahoak@dubois-king.com

DuBois & King inc.

Randolph, Brandon, South Burlington, Springfield

Beef Report

For the month of April 2017

Est. Volume: 12,451 lbs • Last Month: 5,680 lbs

Report reflects beef sold direct to consumer on a whole carcass basis and on a retail basis.

All beef products are considered local to Vermont

Reported volume of beef trade continues to be light. YTD and three-month rolling averages were updated to account for February sales.

Average Hot Carcass Weight: 655.32 lbs.

Last Month's Estimated Volume: 7,884 lbs.

Last Month's Average Hot Weight: 689.36 lbs.

Dressed Beef Carcass Value

Dressed Basis Steers/Heifers 275.00-610.00/cwt

Year to Date Weight Average Carcass Price: \$452.85/cwt

3 Month Rolling Average Carcass Price: \$391.37/cwt

Above values reflect whole, half, or quarter carcass. Processing fees are not included in the dressed beef carcass value. All dressed values are quoted as price per hundred pounds, unless otherwise noted.

Direct To Consumer Grass Fed Beef Retail Prices

	Price Range (\$/lb)		Avg (\$/lb)
Tenderloin	\$18.00	\$29.50	\$ 20.44
Boneless Ribeye/Delmonico	\$12.95	\$20.00	\$ 15.72
Bone-in Ribeye Steak	\$12.00	\$17.00	\$ 13.61
NY Strip	\$13.50	\$20.00	\$ 15.55
Porterhouse	\$12.00	\$20.00	\$ 15.81
T-Bone	\$12.00	\$17.50	\$ 14.67
Sirloin	\$8.00	\$16.00	\$ 10.82
Flank Steak	\$7.00	\$14.00	\$ 9.64
Skirt Steak	\$7.00	\$16.00	\$ 9.90
London Broil	\$7.00	\$12.00	\$ 9.86
Short Ribs	\$5.00	\$ 9.00	\$ 6.68
Rib Roast	\$12.00	\$14.00	\$ 12.88
Sirloin Tip Roast	\$6.75	\$14.00	\$ 9.92
Top Round Roast	\$6.75	\$12.00	\$ 9.36
Bottom Round Roast	\$6.00	\$10.00	\$ 7.81
Chuck Roast	\$6.00	\$11.00	\$ 8.15
Brisket	\$6.75	\$10.00	\$ 8.30
Hamburger	\$5.50	\$ 9.00	\$ 6.63
Beef Stew	\$5.50	\$10.00	\$ 7.18
Heart	\$3.00	\$ 5.00	\$ 4.30
Tongue	\$3.00	\$ 5.00	\$ 4.30
Liver	\$3.00	\$ 5.00	\$ 3.80

Source: VT Agency of Ag - USDA Market News Service, Montpelier, VT

Levi Geyer 717-354-2391 / NewHollandPALSMN@ams.usda.gov

Alissa Matthews, Market Reporter 802-828-5824

www.ams.usda.gov/mnreports/ln_lo100.txt • www.ams.usda.gov/LPSMarketNewsPag

Importing Beef or Dairy Cattle into Vermont? Read This Article First

By Shelley Mehlenbacher, DVM, Vermont Agency of Agriculture, Food & Markets

Every year, thousands of cattle (beef, dairy) are moved in and out our state. Do you know what the requirements are to move cattle into Vermont? If not, don't worry – we're here to help!

The Animal Health Section of the Vermont Agency of Agriculture, Food and Markets (VAAFAM) regulates the movement of livestock into and out of Vermont. Through this oversight, Animal Health Section personnel help to prevent the introduction and spread of domestic and foreign animal diseases that could be devastating to Vermont's livestock industry.

Available Resources: If you need to import a bovine into Vermont from another state, you are required by state law to meet the Vermont import requirements (Rules Governing the Importation of Domestic Animals, Including Livestock and Poultry) and the Animal Health Section wants to make sure you have resource available to you to help you determine the requirements. You can find the requirements in a couple of ways:

- On line at the Agency's website: http://agriculture.vermont.gov/animal_health/animal_regulations
- Or call the Office of the State Veterinarian at 802-828-2421 and speak to a real live person. We're here to help!

The basics of importing cattle: There are three basic

entry requirements for all bovines and there may be additional entry requirements depend on which state the bovine is coming from. There must be some degree of coordination between you and the person you are importing the animal from as the veterinary exam and any testing requirements must be done on their end.

- Three standard import requirements for a bovine coming into Vermont

1) An Interstate Certification of Veterinary Inspection (iCVI) dated within 30 days of import.

2) An import permit number– this is a number provided by the Animal Health Office Staff. The veterinarian located in the state where the bovine is coming from calls our office for this number once they have completed the iCVI on the bovine that you are brining into the state.

3) Official identification

- In addition, depending on the state of origin, the bovine may need to be tested for tuberculosis or brucellosis (fairly uncommon requirement), or other diseases such as Bluetongue or Anaplasmosis.

The basics of exporting cattle: Animal movement rules are determined by the destination state or country so if you are moving animals out of Vermont to another state or nation, you must meet the import requirements of the place where the animals are being sent. It is always a good idea to contact

the agriculture department in state where the animal is being exported to (the state of destination) and review

their importation requirements. You can also google 'interstate livestock.com' to get to a website that allows

you to search by state. Your veterinarian will likely do the same because they will

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Vermont Farmers' Market Report

Friday March 31, 2017

	Produce					
	Not Certified Organic			Certified Organic		
Beets	\$1.50	\$2.50	\$2.13	\$2.40	\$3.00	\$2.60
Cabbage	\$1.50	\$1.50	\$1.50	\$2.00	\$2.00	\$2.00
Carrots	\$1.50	\$2.00	\$1.83	\$2.00	\$2.50	\$2.30
Celeriac				\$3.00	\$3.00	\$3.00
Garlic (per lb)	\$11.00	\$12.00	\$11.50			
Garlic (per bulb)	\$2.00	\$3.00	\$2.50			
Herbs (per bunch)	\$2.00	\$2.50	\$2.38	\$2.50	\$3.25	\$2.92
Jerusalem Artichokes	\$3.00	\$4.00	\$3.50	\$4.00	\$4.00	\$4.00
Kale (per bag)	\$3.00	\$6.00	\$4.80	\$5.00	\$6.00	\$5.67
Leeks	\$2.50	\$3.50	\$3.17	\$3.25	\$3.50	\$3.42
Mixed Greens (per bag)	\$5.00	\$5.25	\$5.04	\$5.00	\$6.00	\$5.42
Onions	\$1.65	\$2.25	\$1.89	\$2.00	\$2.50	\$2.38
Parsnips	\$1.50	\$3.00	\$2.10	\$2.00	\$3.00	\$2.50
Potatoes (fingerlings)	\$1.50	\$2.50	\$1.88			
Potatoes (all other varieties)	\$1.40	\$2.00	\$1.58			\$3.00/pint
Radish (Daikon)	\$1.50	\$2.50	\$2.00	\$2.00	\$3.00	\$2.50
Shallots	\$4.00	\$5.25	\$4.88	\$5.00	\$7.00	\$6.40
Spinach (per bag)	\$5.00	\$6.00	\$5.50	\$5.00	\$8.00	\$6.00
Sweet Potatoes	\$1.75	\$2.50	\$2.35	\$2.50	\$3.00	\$2.75
Swiss Chard (per bunch)	\$3.00	\$4.00	\$3.50	\$4.00	\$4.00	\$4.00
Turnip	\$1.40	\$2.00	\$1.60	\$2.50	\$2.50	\$2.50

	Meats/Proteins		
Lamb Chops	\$12.00	\$18.00	\$15.88
Rack of Lamb	\$15.00	\$18.00	\$17.00
Leg of Lamb	\$10.00	\$15.00	\$12.33
Ground Lamb	\$10.00	\$11.00	\$10.50
Ground Beef	\$6.00	\$9.25	\$7.45
Ribeye	\$12.60	\$24.50	\$16.90
Sirloin	\$8.00	\$18.00	\$12.22
Round Roast	\$8.00	\$12.00	\$9.53
Chuck Roast	\$8.00	\$11.00	\$9.31
Strip Steak	\$14.00	\$23.00	\$17.19
Skirt Steak	\$9.00	\$18.00	\$11.93
Tenderloin	\$18.00	\$29.50	\$22.22
Beef Stew	\$7.80	\$10.00	\$8.83
Short Ribs	\$5.00	\$9.00	\$6.74
Eggs (per dozen)	\$4.00	\$6.00	\$5.03
Whole Chickens	\$3.85	\$8.00	\$5.19
Ground Pork	\$6.25	\$8.50	\$7.74
Pork Chops	\$6.00	\$13.00	\$8.87
Pork Loin	\$7.00	\$14.00	\$11.33
Pork Tenderloin	\$10.00	\$16.00	\$12.64
Shoulder Roast	\$7.00	\$11.00	\$8.49
Ham	\$7.00	\$9.00	\$8.19
Baby Back Ribs	\$7.50	\$10.00	\$8.64
Sausage	\$8.00	\$9.00	\$8.51
Bacon	\$9.00	\$12.00	\$10.56

Market Comments

SEASONALITY:
Availability at the markets is continuing to decrease.

WEATHER CONDITIONS:
Mixed weather throughout March caused unpredictable attendance from producers and customers.

VENDOR COMMENTS:
N/A

Source:
VT Agency of Ag - USDA
New Holland-Lancaster County, PA
Alissa Matthews, Market Reporter
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The Value of Complete On-farm Records

By Kristin Haas, DVM State Veterinarian; Director of Food Safety & Consumer Protection at Vermont Agency of Agriculture, Food & Markets

In recent *Agriview* articles, you have been introduced to the Food Armor® HACCP for Proper Drug Use Program, and we have reviewed the value of a strong Veterinarian-Client-Patient-Relationship. This third article in the Food Armor series will focus on the benefit of maintaining complete animal management records. If you are a dairy farmer, your production animals are your livelihood, and ensuring their well-being as efficiently and affordably as possible will have a positive impact on your bottom line. Maintaining complete records on your farm will lessen your drug inventory costs, provide you with flexibility and freedom when it comes to animal treatments, and will lessen the likelihood that you are burdened with a violative drug residue, which can have significant consequences. The most important components of a complete record system include a drug list, treatment protocols and standard operating procedures (SOPs). Let's review each of these components individually.

Drug Lists

Think of your drug list as an ingredient list for your favorite recipe; it includes all drugs on the farm and defines exactly how each will be used in specific situa-

tions or management groups. Every drug in the list must be in a treatment protocol, and drugs that are not utilized for treatment of your animals should not be in the list or on the farm. Creating a drug list in collaboration with your veterinarian allows you the opportunity to evaluate your inventory and streamline your pharmaceutical needs. In many instances, this evaluation may equate to a cost-savings for you as you and your veterinarian realize that you are maintaining an inventory of some medications just because "you have always had them on the farm" even though you may not have used them in years. An additional record related to the drug list is the "treatment log" or "cow-side record", including the treatment date, animal ID, condition treated, drug(s) used, how much and how often, and the person administering the medication. It is critical that you maintain this information in writing so that it is accessible to all members of the farm team working with your animals. Shipping a market cow or veal calf before meat withhold times are met is an all-too-frequent occurrence when the important treatment information is stored in your head rather than in a written record that is accessible to everyone.

Treatment Protocols

Treatment protocols are written directions for easily recognizable, commonly occurring conditions that occur when your veterinarian is not present. If it is

not common, it should not be part of a protocol; if you don't recognize it, don't put it in a protocol. At the most basic level, a treatment protocol is an agreement between the farm owner and the Veterinarian of Record about how drugs will be used on your farm. Mutually agreed upon treatment protocols allow for the use of drugs on your farm under the supervision of the veterinarian, even when your veterinarian is not present. Treatment protocols consist of the medical condition; the drug dose, route and duration; and the withdrawal times for meat and milk. Although there will be situations that arise on your farm where a treatment protocol is not effective for a particular animal in a unique circumstance, the development and maintenance of complete treatment protocols with your veterinarian will provide a recipe for treatment for the common medical conditions on your farm. Even though you will need to invest time and effort up front to create the protocols, they will afford you freedom and flexibility once they exist.

SOPs

If well-written protocols tell you what to do, SOPs tell you how to do it. They provide guidance to you and to your employees or family members who are responsible for treatment of your animals on your farm. Well-written SOPs provide a tool for on-the-job training of animal-side employees, they create consistency and competency

and they provide the farm owner with a tool for measuring employee compliance. Again, SOPs are best developed collaboratively with your veterinarian so that all members of the animal treatment team have confidence in the final product.

Times have certainly changed, and the new norm is that dairy farmers must maintain a higher level of accountability to their consumers, their markets and regulatory authorities. Taking the time to ensure these written records are maintained in good working order and are accessible to everyone on the farm responsible for animal care will go a long way toward meeting these expectations. Drafting them is only one piece of the equation, though. These records must be living documents that are reviewed regularly with your veterinarian and amended as

needed. They should not sit on the back shelf collecting dust. Create them, use them to train your employees, hold yourself and your veterinarian accountable for maintaining them, and carve out time for regular reviews; it will be well worth your effort.

To learn more about the Food Armor® HACCP for Proper Drug Use Program, visit www.foodarmor.org, and if you are interested in implementing the principles of this program on your farm, contact Kristin Haas at Kristin.haas@vermont.gov or (802) 828-2421. To review previous *Agriview* articles in this series, please visit http://agriculture.vermont.gov/news_media/agriview/archive Vol. 81, Number 2 & Vol. 81, Number 3

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Importing Cattle

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need to complete an iCVI that is accurate and meets the import requirements of the state of destination. Just as with the import requirements, the bovine will need to travel with the iCVI. Some states, including Vermont, work with their DMV Enforcement branch to check paperwork at weigh stations.

Stay tuned for next month where we will cover in more detail the import and export requirements for small ruminants and pigs!

Additional resources:

- Office of the Vermont State Veterinarian
 - (802) 828-2421
 - Agr.animalhealth@vermont.gov http://agriculture.vermont.gov/animal_health/animal_movement
- USDA-APHIS-VS, National Import Export Services (NIES), District 1 Service Center
 - 500 New Karner Rd, 2nd Floor, Albany, NY 12205
 - 518 218 7540 phonel
 - 518 218 7545 facsimile
 - vspsny@aphis.usda.gov
- State import requirements <http://www.interstatelive-stock.com/>

The Vermont Produce Program is Growing!

By Emma Hanson, VAAFM's Produce Safety Outreach Coordinator

The Vermont Agency of Agriculture, Food and Market (VAAFM) is engaged in developing a Produce Program that implements both the Food Safety Modernization Act Produce Safety Rule and manages the Specialty Crop Block grants. In this issue of *Agriview*, we would like to introduce you to our newest Produce Program staff members, while next month will feature more information about the Produce Program activities.

The Produce Program Team consists of leadership from Kristina Sweet, Abbey Willard, Dr. Shelley

Mehlenbacher, and Henry Marckres. We are excited to introduce these new members to the team and anticipate that you will have the opportunity to engage with many of them as we continue to establish Vermont's Produce Program!

Chris Bliven – IT Systems Developer

Chris is the new software engineer building VAAFM's Produce Portal that produce farms will soon be able to use to digitize their farm information. Chris graduated from Vermont Technical College with a B.S. in Computer Information Technology and now lives in Plainfield where he enjoys the rural Vermont countryside.

Tucker Diego – Food Systems Coordinator

Tucker splits his time between our Dairy and Produce programs, providing administration and database management for both. Before joining VAAFM, he spent time working on a Vermont produce farm and spent seven years in Scotland and England studying and working on sustainability projects. Tucker is excited to help develop new produce safety program components that meet the needs of all Vermont produce growers.

Emma Hanson – Produce Safety Outreach Coordinator

Emma is connecting with produce growers to make sure that they have all the

information and support they need to understand and comply with FDA's Produce Safety Rule. She joined the Produce Team after spending the past year and a half working with the Working Lands Enterprise Board and forestry community. Emma migrated north to Vermont after finishing her master's degree in Ag and Food Policy from Tufts University.

How have you been learning about the Food Safety Modernization Act (FSMA) Produce Safety Rule? The Vermont Agency of Agriculture, Food and Markets wants to know!

Emma Hanson is conducting interviews to find out how informed Vermont's produce growers are about

FSMA's Produce Safety Rule, what the best way is to get information to you, and how VAAFM can best offer industry support. This is an information gathering effort and all conversations are non-regulatory. These informal interviews are conducted either on your farm or over the phone and on average will take no more than half an hour of your time. If you would like to participate, please contact Emma at Emma.Hanson@vermont.gov or 802-522-3132.

Your input is extremely valuable as we do our best to serve Vermont's produce community and keep you informed on updates to FSMA's Produce Safety Rule and Vermont's Produce Program.

New Farm to Institution Reports Released

By Jennie Porter, Farm to Institution Coordinator at Agency of Agriculture, Food and Markets

Farm to institution promotes procurement of local food by institutional customers, such as hospitals, healthcare facilities, colleges and universities, and corrections facilities. Connecting institutional customers with local producers opens new markets for Vermont products, creates economic opportunity, improves community health, and helps preserve the working landscape.

Vermont is a leader in farm to institution efforts and has made increased local food procurement by institutions a top priority in its statewide Farm to Plate Strategic Plan. This spring the Vermont Agency of Agriculture, Food and Markets (VAAFM) released two new reports related to farm to institution efforts in the state.

The first report, *Vermont Producers & Wholesale Markets: Survey Results*, was produced in partnership with the Northeast Organic Farming Association of Vermont (NOFA-VT) to better understand food and farm businesses in the state

that are currently engaged in or interested in selling to institutions and wholesale markets. VAAFM and NOFA-VT surveyed 125 Vermont producers about their markets, practices, infrastructure, certifications, and perceived barriers of selling to institutional and wholesale markets. Survey results demonstrate significant interest among Vermont producers in selling to institutions and wholesale markets and that selling to these markets can be a part of a successful marketing portfolio. About 40% of respondents already selling in wholesale markets reported making investments

in capital infrastructure or on-farm buildings as a result of selling to these markets, thereby demonstrating that wholesale and institutional markets can help businesses grow and mature. Furthermore, results reveal differences in certifications, infrastructure, and practices between producers who already sell to wholesale markets and those who do not. The report concludes with suggested avenues for outreach and technical assistance to producers to help them expand service to institutions and wholesale markets.

The second report,

Opportunities and Barriers to Greater Local Food Procurement in Vermont Higher Education Food Service, was produced in collaboration with The University of Vermont (UVM), NOFA-VT, and VAAFM for the Farm to Plate Farm to Institution Task Force. Twelve of Vermont's 21 higher education food service operations were interviewed and a comprehensive review of literature from the region was conducted. The report summarizes best practices for local food procurement published by other institutions in the region,

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Vermont's Ag Secretary and Fish & Wildlife Commissioner Praise Farmer/Hunter Partnerships

By Alison Kosakowski

As hunters across Vermont enjoy the 2017 turkey season, Vermont's Ag Secretary and Fish and Wildlife Commissioner are praising the many farmers and hunters, who work together the steward Vermont's land.

"There's a strong tradition of partnership between Vermont's farming and hunting communities, who share a natural appreciation for the rural beauty of our state, and a strong conservation ethic," according to Vermont's Ag Secretary, Anson Tebbetts, who is both a farmer, and a sportsman. "We have more than 1.25 million acres of farmland here in Vermont. Many of those acres have been opened to hunters, thanks to the special relationships many hunters and farmers have formed over time."



Deputy Secretary Alyson Eastman's son Brandon got his first turkey this year. He hunts in Orwell with his dad Michael and his twin brother Bentley. Their French bull dog, Armani, joined them for this photo. Photo courtesy of Alyson Eastman.

"Private landowners play an important role in the hunting community, by fos-

tering habitat and opening their land," according to Fish & Wildlife Commissioner

Louis Porter. "As some of the largest landowners in the state, farmers are in a unique position to help Vermont's hunting community thrive."

When hunters and farmers work together, both benefit, according to Tebbetts.

"We often hear farmers say that they appreciate the hunters, who keep an eye on their land for them," said Tebbetts. "The deal is even sweeter when the hunter shares some of their bounty."

Turkey biologists believe the ideal turkey habitat contains 10-50% open, non-forested lands. Crop land, and the surrounding areas, can

be very attractive to hungry gobblers.

"Some of my favorite hunting experiences have taken place on Vermont farmland, from waiting for deer on the edge of a cornfield to calling in a turkey on a back meadow," added Porter.

When asked to elaborate on the exact location of his favorite hunting spot, Commissioner Porter was a bit more evasive.

"It is indeed a farm, and it is indeed a great spot for hunting turkeys," said Porter. "Beyond that, I have no comment."

New Farm to Institution Reports Released

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compares current practices at Vermont colleges and universities to the best practices from the literature, identifies challenges to procuring local food at Vermont institutions, and provides recommendations for increasing local food procurement in Vermont higher education food service operations. Participating institutions self-reported purchasing between 14 and 40% local food, which was primarily motivated by stu-

dent demand and a desire to support the local economy and local producers.

About the two new reports, Secretary Tebbetts said, "The farm to institution movement could really grow our economy. These two reports could lead to more sales between farmers and institutions by addressing the supply and demand pieces of the puzzle." The results of both reports were presented by VAAFM staff at the Farm to Institution New England Summit this past April in Leominster, MA, where farm to institution

professionals from around the region gathered to learn about each other's efforts and collaborate to advance regional farm to institution efforts. The full reports, as well as executive summaries, can be found on the VAAFM Farm to Institution webpage at: http://agriculture.vermont.gov/producer_partner_resources/market_access_development/farm_institution

Contact Abbey Willard at Abbey.Willard@Vermont.gov or Jennifer Porter at Jennifer.Porter@Vermont.gov with any questions.

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