

**Descriptions of each food community, organized by region.**

## **CALIFORNIA AND HAWAII**

### **California Artisan Bread Bakers**

The community of bread bakers at the Acme Bread Company in Berkeley, California has produced artisan breads for the past 25 years. The community supports organic and sustainable agriculture by purchasing over 3 million pounds of organic flour a year milled from identity-preserved wheat selected by lot according to flavor and functional criteria. The bakers pay farmers virtually twice as much for their flour as they would otherwise receive. All of Acme Bread Company's breads are hand-molded, most are baked in stone-hearth deck ovens, and about half are naturally leavened from wild yeast starters. The company has over 150 employees at four locations. The bakery has avoided centralizing its production so that the breads stay as near to their locations of sale as possible.

#### **Production Area**

Berkeley, California

#### **Community Coordinator**

Steve Sullivan

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### **Marshall Organic Dairy Farmers**

The eighty members of the Straus Dairy Cooperative produce fully sustainable, pasture-based organic dairy products. They make their products as naturally as possible using simple techniques and keeping ingredients to a minimum. The cooperative grazes its cows on organic pastures and processes artisan European-style butter without any additives in a 1950s small batch churn. Their butter contains 85-86% butterfat content and less moisture than any other butter on the US market. The cooperative also makes its yogurts without thickeners using just milk and live cultures. Its super premium organic ice creams are made in small batches using only organic ingredients and no emulsifiers, thickeners or colorings. Point Reyes County, where the farm is located, has been famous since the turn of the nineteenth century for its unique and flavorful butter. Unfortunately, over the years the number of dairies has declined precipitously. Today, only 28 dairies are left in the county. The Straus Dairy, one of the remaining few, was the first organic dairy in the western United States and was started in 1941. Ellen Straus, co-founder of the farm, started the Marin Agricultural Land Trust, the first agricultural land trust in the U.S.

#### **Production Area**

Marshall, Marin County, California

#### **Community Coordinator**

Albert Straus

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### **Sonoma Community Garden Farmers**

Sonoma Garden Park is a non-profit educational facility in the city of Sonoma, California. It was created for the benefit and use of residents of Sonoma and the Sonoma Valley to provide access to land for agriculture; to promote education about sustainable agriculture and landscaping; to promote local food security and a healthy local economy; and to promote community interaction, especially between generations and across cultures. The non-profit, Sonoma Ecology Center, leases the community garden from Sonoma for one dollar a year. A few full time employees and numerous volunteers work twenty community garden plots and supply food to a weekly harvest market. The products grown, including apples and flowers, are all naturally and sustainably cultivated. Education at the park focuses on such topics as ethnobotany and soil fertility.

#### **Production Area**

Sonoma, California

#### **Community Coordinator**

Rebecca Bozzelli

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### **Marin Market Farmers**

Marin Farmers Markets organizes farmers markets and educates the public about the nutritional and economic benefits of purchasing fresh, local food directly from farmers. They operate seven markets in the Bay area, four in Marin County and three in Alameda County. Five of the markets operate year-round and two of the markets operate seasonally. The over 400 participating farmers use a variety of methods (biodynamic, organic, transitional and conventional) to grow their food. Representing the markets at Terra Madre are County Line Harvest which grows organic specialty lettuces, specialty salad greens, baby spinach, chicory mixes, radishes, turnip mixes, carrots, cippolini onions, baby leeks, fennel, mixed baby summer squash, basil, parsley and sage in Petaluma, California; and Arrowsmith Farms, a small organic operation which produces vegetables and herbs and is best known for its honey and value-added honey products from their 50,000 or so bees.

#### **Production Area**

Marin and Alameda Counties, California

#### **Community Coordinator**

Amelia Spilger

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### **Ferry Plaza Market Farmers**

The Ferry Plaza Farmers Market is a California Certified Farmers Market operated by CUESA, the Center for Urban Education about Sustainable Agriculture. They run two markets per week, both of which take place at the Ferry Building in San Francisco, the renovated historic building that was for many years, the only portal through which travelers and commuters—except those coming from the Peninsula—could reach the city. Since its beginning in 1993, the Market has been a crucial link between San Francisco residents and the farmers who practice sustainable agriculture in that region. This community consists of

over 80 farmers, 35 food artisans, 6 staff, 15 volunteers, and over 20,000 consumers who shop at the market each week. These farmers' products represent the best of local agriculture and regional food traditions. The 120 market vendors are selected based on their commitment to and demonstration of sustainable practices.

The market is represented at Terra Madre by Massa Organics, a family rice farm in Hamilton City that has been farmed through various methods since 1910. The Massas grow a medium-grain type called Calrose, which is well suited to California conditions and dominates the rice industry in this state. Cover crops and compost are used to increase soil fertility, and crop stubble (the vegetation that is left after rice harvest) is returned to the soil instead of burned. They have their rice ground in small batches at a local organic mill and sell it directly to consumers at the Ferry Plaza market. Also at Terra Madre are Sierra Cascade Blueberries, 9 acres of blueberries in Forest Ranch, California, on one of the oldest blueberry farms in California. They are working to integrate their farm into the larger natural landscape including the watershed, native habitat, and wildlife. growing Native grasses as permanent cover crops between rows of berries and applying sawdust mulch to build up the soil quality.

### **Production Area**

Greater San Francisco Region, California

### **Community Coordinator**

Julie Cummins

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### **Community of Sebastopol Gravenstein Apple Growers**

The Gravenstein apple is the pride and joy of Sebastopol, California, where the community named its main highway, road and school to honor the Gravenstein. Years ago 7,000 acres of Sonoma, County were planted to grow Gravenstein apples, but today less than 1,000 acres remain. Suburban development and the popularity of wine production have reduced the number of apple orchards in Sonoma County today. Some of the apple orchards grow on land that has been property of apple farming families for generations while others are operated by tenant farmers. These farmers rely on the support of landowners who could sell their land for grape production but have decided that the area's apple tradition is more important than personal financial gain. Only a dozen commercial growers and two commercial processors remain in Sonoma County. Production in Sonoma County is now only a tiny fraction of its historic high levels, and continues to diminish as small farmers struggle to market their heirloom fruit.

The Presidium works to promote and protect farmers who nurture their apples from tree to table. Most of the Sebastopol growers farm land that has been in apple production for over a century. Their agricultural traditions yield sweet-tart, crisp, juicy and delicious Gravenstein apples.

### **Production Area**

Sebastopol, California

### **Community Coordinator**

Susan Campbell

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### **Nevada County CSA Farmers**

Bluebird Farm is a small CSA and market farm in Nevada California, run by two young farmers and their crew of three apprentices. They grow their crops using compost and organic fertilizers and minimize tillage by heavily mulching and hand-forking. Certain vegetables are direct seeded while others are transplanted after growing for a time in the green house. In addition, they sell chicken eggs; they feed their 70 chickens food scraps from a local cooperative market, forage from around the farm. As well as sprouted grains (flax, wheat, corn) in morning and evening. The chickens are intensely managed to benefit the garden's soil fertility. The birds are directed around the farm to forage in compost piles, seasonal pastures, and recently-harvested crop beds. They have a spacious coop where the eggs are laid and collected every day, then distributed using the CSA model. They are active members of the community, donating food to various local non-profits' benefit dinners and silent auctions, as well as inviting elementary schools come to the farm throughout the year to learn about agriculture.

### **Production Area**

Nevada County, California

### **Community Coordinator**

Tim Van Wagner

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### **Sonoma County Organic Winemakers**

This small family winery is a member of the Sonoma County Grape Growers Association, and is one of only 40 members making organically certified wine. Sonoma County has a long and strong tradition as a grape-growing region, but not very much of the production is organic. Sky Saddle Wines purchases 100% certified organic or biodynamic grapes. The winery is also certified organic; they are dedicated to other sustainable practices including all water being recycled, using sustainably harvested oak barrels from France, water based dyes for their capsules and working towards solar panels for the winery. In addition they are restoring a wetlands area on the property. They sell to local restaurants as well as through national distribution.

### **Production Area**

Sonoma County, California

### **Community Coordinator**

Kate Wilson

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### **Silicon Valley Organic Growers**

Blue House Farm is a four-acre certified organic, diversified, community farm in Pescadero, California growing fresh produce and flowers for a Community Supported Agriculture

(CSA) program, a nearby farm stand, and local natural food stores. They grow their vegetables in fertile clay loam, and their dry farmed tomatoes are grown from seed in the greenhouse, transplanted in succession, and then harvested for market in late summer, through late fall. The farm has many educational opportunities including school visits and a collaboration with the Regenerative Design Institute, acting as the training site for various programs on sustainability and nature awareness.

**Production Area**

Pescadero, California

**Community Coordinator**

Ned Conwell

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**California Artisan Fruit Preserve Producers**

Artisan preserves is a one-woman company that produces preserves from fruit that is wild crafted, gleaned and purchased from sustainably grown orchards and gardens. In addition, heirloom varieties of fruit may also be gleaned from abandoned trees and berry patches on farmland awaiting development. IN particular they work with endangered, locally grown fruits from the US Ark of Taste, including the Blenheim apricot , Fay Elberta peach, Silver Logan peach, Seckel pear and Sierra Beauty apple. The preserves are made by open-kettle method without added pectin. The fruit is never refrigerated or frozen and is used within a day of achieving ripeness. The preserves are made in micro-batches of no more than 7 pounds of fruit at a time, so they are able to create product from small quantities of fruit that would be rejected by larger companies. Because of this production philosophy they are able to make use of produce that would otherwise go to waste

**Production Area**

Sonoma County, California

**Community Coordinator**

Elissa Rubin-Mahon

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**Gelato Makers of Mill Valley**

Cici Gelateria creates artisanal gelato and sorbetto using dairy products from local certified organic producers. They begin with milk, cream, eggs, sugar, nuts and seasonal fruit, hand-process them and sell their product on-site. They are members of Marin Organic, and are a Certified Bay Area Green Business. In addition to their gelati, they make hand-crafted organic chocolates.

**Production Area**

Mill Valley, California

**Community Coordinator**

Michael Orlandi

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### **Watsonville Organic CSA Farmers**

Live Earth Farm started as a CSA farm 13 years ago, and has matured to currently feed over 600 members. They participate at four year-round local farmers markets and supply local restaurants and retail stores. They grow a large diversity of more than 40 different kinds of organic fruits and vegetables, including dry-farmed Royal Blenheim Apricots, dry-farmed tomatoes, heirloom Warren Pears, Cox Pippin Apples, Golden Raspberries, Strawberries, and Blackberries. In addition, they collaborate with several non-profit organizations, including Community Alliance with Family Farmers, with whom they have an active role in their Farm-to-School Programs and working with Habitat and Water Quality restoration projects.

### **Production Area**

Watsonville, CA

### **Community Coordinator**

Thomas Broz

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### **Healdsburg Market Farmers**

The Healdsburg Farmers Market provides local small-scale farmers the opportunity to connect directly with local consumers. Wine-grape agriculture has come to dominate the local landscape. By displaying a wide range of well-crafted products at the market, these farmers remind local community members of the diverse possibilities of the land. Representing this community at Terra Madre 2008 is Z. Bernier Produce, run by two young partners in a newly established organic produce farming operation. They are regular vendors at the Healdsburg Farmers Market in addition to selling to local restaurants. They grow their vegetables with a strong commitment to improving soil health, beautifying the environment, and producing the best products they can using the fewest off-farm resources as possible. In addition to their farmed produce, they harvest 4 varieties of figs from old single dry farmed trees in a few locations. The trees are organic and pruning is the only maintenance that they receive; the figs are enjoyed by local restaurants and shoppers at the farmers market. Z. Bernier produce is also participating in the grow-out sponsored by Slow Food Russian River and Slow Food Sonoma County, growing endangered seeds from the Ark of Taste.

### **Production Area**

Sonoma County, California

### **Community Coordinator**

Zureal Bernier

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### **Alameda Heirloom Fruit Preserve Makers**

Blue Chair Fruit Company focuses on sustainably farmed local fruit, specializing in rare and unusual flavors and utilizing California heirloom varieties, such as Royal Blenheim Apricots,

Santa Rose Plums, etc. They also use fruits rarely found outside California, including apriums, plumcots and pluots. The jams are all hand-cooked in small batches (10-11 jars at a time) in traditional French copper jam kettles. They source as much of their fruit as possible directly from local farmers, and use only organic sugar. The jams are made exclusively in season with 10-20 different flavors available at any given time.

**Production Area**

Alameda, California

**Community Coordinator**

Rachel Saunders

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**Glenn County Cow's Milk Farmstead Cheese Producers**

The hot, dry summers and relatively mild winters of Northern California's Sacramento Valley create a luscious, seasonal pasture for cows to enjoy year-round. Pedrozo Dairy and Cheese Co. is one of only a few dairy families still raising a small herd of dairy cattle on pasture in Glenn County, CA. The cows are on rotational pasture year-round with access to additional native grasses, and are artificial hormone and antibiotic free. The cheeses are aged on-site a minimum of 60 days, and are considered "semi-firm," with a hard, edible outer rind and a creamy, buttery texture inside.

These cheesemakers are fourth-generation sustainable dairy producers and second-generation cheesemakers, preserving an Old-World style of cheesemaking; one representative product is Black Butte Reserve, a raw cow's milk, farmstead cheese aged at least 8 months. They only make this cheese during the spring months, when the pasture is lush with new growth and the milk takes on a distinctly different taste and aroma. It is the only cheese they make in 20-pound wheels, and they age it at least 8 months.

**Production Area**

Sacramento Valley, California

**Community Coordinator**

Mandy Johnston

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**Artisanal Olive Oil Producers of Northern California**

Apollo Olive Oil is 100% first-crush, cold-pressed on the only mill in America designed to maximize polyphenol (anti-oxidant) extraction. They propagate their own cuttings, tend the trees with organic, sustainable methods, harvest by hand at optimum ripeness and closely monitor every phase of the milling process. The oil is certified as Extra Virgin by the California Olive Oil Council. Olives flourish in a true Mediterranean climate; this area of the Sierra foothills falls into that tiny Mediterranean percentile, which allows these producers to grow Old World varieties. They make three varieties of oil, including "Sierra," which is made of 70% mission olives. The Mission olive is the oldest variety in California, having arrived with Franciscan padres in the late 18th century. Like Cabernet or Zinfandel grown

in the Sierra Foothills, Mission grown in the Sierras has deeper and more robust flavors than its counterparts in the valley.

**Production Area**

Yuba County, California

**Community Coordinator**

Pablo Voitzuk

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**Grassfed Livestock Producers of East Contra Costa County**

Nestled in the hills of East Contra Costa County, California is the old Manuel Ennes Ranch. The Ennes family bought the ranch in 1935, part of which is now the Black Diamond Regional Park. In 1998, the family moved to the ranch and built an all-solar house in order to live off the grid, with their own spring, sewer, roads, and satellite connection. The ranch is USDA Certified as well as being a member of the American Grassfed Association. They raise grassfed Salers beef without hormones or antibiotics, with the meat available for sale at the farm and at farmers markets. In addition they raise local hill pigs, who are given protein once a day plus organic fruit trimmings, as well as access to pasture. The pigs are kept in family groups as much as possible.

**Production Area**

Brentwood, CA

**Community Coordinator**

Mary Ennes Lentzner

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**CSA Growers of Russian River**

Earthworker Farm produces sustainable, ecological, hand-grown produce to sell at farmers markets and through its weekly CSA program. All vegetables are grown in raised beds and small gardens enhanced with composted manure from the same property. All production is done with hand tools and does not involve machinery or use of fossil fuels and minimizes off-farm inputs. The mixed boxes of vegetables are delivered to CSA members within a 15 mile radius of the farm on the same day of harvest. Growing on such a small scale with organic and biodynamic methods enables the highest quality of vegetables, as well as growing crops that are well-matched to the microclimate of the farm. Earthworker is well-known for its sprouts and shoots that are grown in a shadehouse using an OMRI certified potting mix in trays and clean, ozonated water. The trays of sprouts/shoots are brought to market and cut fresh for customers.

**Production Area**

Bodega, California

**Community Coordinator**

George Macros

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### **San Joaquin Valley Food Community**

The San Joaquin Valley is the state's top agricultural producing region, sometimes called "the nation's salad bowl." Local organizations such as Slow Food Madera, and the Vineyard Farmers Market are working to promote the products of small – mid scale producers in the area, and to connect them with local chefs and consumers. The community is represented at Terra Madre 2008 by two food producers, one market manager (of Vineyard Farmers Market), and one chef. The food producers in the community include Benina Burroughs, who is transitioning 950 acres on her family's organic dairy farm (Full Circle Farms) into an organic almond operation; Baloian Farms is a family-run large-scale certified organic farm seeking to work in more regional markets and connect more directly with producers.

#### **Production Area**

San Joaquin Valley, California

#### **Community Coordinator**

Felicia Muzquiz

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### **Great Valley Organic Pickles and Preserve Producers**

LouLou's Garden and Lagier Farms, a 4<sup>th</sup> generation farm, work together on the same farm property in Northern California to grow organic produce and use some of that produce to make artisanal pickles and preserves in their certified kitchen. LouLou's Garden products are entirely hand-made in small batches and follow the seasons, and include chutneys, pickles, jams, jellies and preserves. Many of the recipes were passed down from owner Casey Havre's great aunt, and the quince used for the quince jelly actually come from her garden.

#### **Production Area**

Escalon, California

#### **Community Coordinator**

Casey Havre

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### **Sonoma State Small Farmers, Students, and Educators**

Sonoma County is a rich agricultural region that is home to one of the oldest Slow Food chapters in the country. With this chapter's help, Sonoma State University began their campus Slow Food chapter in 2007. The student group is collaborating with a nearby farm, Weirauch Farm, and its Small Farm Project, a multi-faceted research project on the practice of farming, lacto-fermented foods and sustainable land stewardship. The farm has been slowly developing their small flock of Friesian Dairy Sheep, whose milk they are using to make ewe milk soap and a variety of sheep's milk cheeses.

#### **Production Area**

Sonoma County, California

### **Community Coordinator**

Bill Hawn

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### **Fishpond Stewards of O'ahu**

Paepae o He'eia is a private non-profit organization dedicated to caring for He'eia Fishpond – an ancient Hawaiian fishpond located in He'eia, Ko'olaupoko, O'ahu. Traditional Hawaiian fishponds are built along the shorelines with semi-circular rock walls extending onto the reef to enclose a portion of water. Utilizing the daily tidal fluxes, wild fish are attracted to live in the pond and can be harvested once reaching adult size. Currently, the organization stocks the native Pacific Threadfin into pens within the pond, raise them approx 10-12 months, harvest and sell them to the community and restaurants. In addition, they harvest the invasive Gracilaria Salicornia seaweed (Limu in Hawaiian), which has been gathered from the pond and sold at markets for over 10 years for use as a garnish with raw fish. Although non-native, it grows like a weed in the pond and is edible. This process is beneficial because an invasive pest is removed and generating funds simultaneously.

### **Production Area**

He'eia, Ko'olaupoko, O'ahu, Hawai'i

### **Community Coordinator**

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## **MID-ATLANTIC REGION**

### **Educational Farmers of Pennsylvania**

Quiet Creek Herb Farm & School of Country Living is dedicated to increasing the public understanding of the importance of conservation of natural resources, ecological thinking and healthful sustainable living. The farm produces vegetables, fruits, herbs, edible flowers, mushrooms, and wildcraft edible and medicinal plants. The farmers mentor interns on a yearly basis while farming using organic and sustainable methods. The farm's salad greens are served to the over 2,000 visiting students who come through the farm every year and the farm is able to connect with over 30,000 visitors through on-site programs, website viewers, and newspaper readers in rural Western Pennsylvania. The farm teaches value-added processes using farm products as well as culinary and medicinal skills.

### **Production Area**

Brookville, PA

### **Community Coordinator**

Russell M. Omer, Jr.

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### **Family Goat Farmers of Northern Ohio**

Lucky Penny Farm is a small family goat farm in the rolling hills of Ohio, home to a growing herd of Alpine and Nubian dairy goats. The goat milk is handmade into goat cheese as well as sweet Cajeta caramel sauce (similar to Dulce de Leche, the cow milk version). Each step of the production process is thoughtful; from the seeding of the hay fields to make the rich delicious milk, the fresh air the animals experience each day while outside browsing, to the constant, gentle stirring of goat's milk by hand as it reduces in volume through slow simmering over many, many hours. The goat cheese and Cajeta were until recently made in the farmhouse kitchen, but they renovated a 130 year old dairy barn to build a farmstead creamery and obtained Ohio state licensing in the fall of 2008. In addition to Cajeta, they plan to produce Kosher, Continental, and Mediterranean goat cheeses, both fresh and aged., which they believe will allow them to celebrate the US and its rich cultural diversity while showcasing the significance of farmstead, artisanal products and the family farm.

### **Production Area**

Northern Ohio

### **Community Coordinator**

Abbe Turner

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### **Artisan Bread Bakers of Northeast Ohio**

On The Rise Artisan Breads and Pastries is located in Cleveland, Ohio where the Gidlows have been producing a variety of handcrafted breads and pastries including their well-known baguettes and chocolate croissants, since 2001. All of the breads begin with a starter that matures between 12-15 hours. In the final stages, the dough is handcut and handcrafted by the baker. After the loaves are formed they have a final proof before the baker determines they are ready to be manually loaded into a steam injected hearthdeck oven. 95% of their breads are sold out of their neighborhood bakery, with the rest being sold to three local restaurants.

### **Production area**

Cleveland, Ohio

### **Community Coordinator**

Adam Gidlow

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### **Healthy Corner Stores Community**

Participants in the Healthy Corner Stores Network (HCSN) (a project of the Food Trust,) work to promote the sale of healthy, fresh, affordable foods in small, neighborhood stores in under-served communities. Corner stores frequently only carry unhealthy food items, liquor, and tobacco—and low-income communities and areas with limited access to public and private transportation often rely on these stores as their primary grocery outlets. The HCSN supports the work of participant organizations to promote innovative retail models, policies and programs that can help corner stores become the backbone of healthy neighborhood food retail. The community is comprised of healthy food educators and

advocates, neighborhood retailers, municipal/state government officials, and many other stakeholders working to provide access to healthy, nutritious, affordable food to marginalized communities. There are currently 200+ members of the network nationwide.

Sourcing of produce varies from project to project, region to region. Some advocates have been able to connect local farmers to small stores to create a direct buying relationship. Other projects utilize cooperative buying relationships to help small grocers buy larger volumes of produce from traditional wholesalers, but obtain better pricing due to purchasing volume. A few projects work directly with the grocers in training them how to source, handle, store, and display fresh produce in stores. Many others focus on marketing and educating the consumer base, particularly children, on how to identify healthier projects in these stores.

### **Production Area**

Philadelphia, PA

### **Community Coordinator**

James Johnson-Piett  
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### **Organic CSA Farmers of Pittsburgh**

Blackberry Meadows is a 150-family CSA that serves customers within a 50-mile radius of Pittsburgh. The 85 acre farm was first certified organic in 1992 and has since provided the Pittsburgh area with high quality local, fruits and vegetables that is available through CSA shares, East End Food Cooperative, three urban farmer's markets and on farm sales. The farm was recently transitioned from the previous owners to four young new owners who have seamlessly maintained the integrity of the farm and its place in the community, while expanding its CSA program. In addition to the produce they grow for their CSA, they raise free range chickens that their subscribers can purchase, as well as eggs from the egg layers. They share executive responsibilities for managing the organic producers at Farmers at Firehouse, a local producers-only, certified organic/naturally grown farmers market with strong ties to the local Slow Food convivium.

### **Production Area**

Natrona Heights, Pennsylvania

### **Community Coordinator**

Greg Boulos  
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## **MIDWEST REGION**

### **Chicago Urban Honey Producers**

Chicago Honey Cooperative is an agricultural, producer co-op founded in 2004 with 37 current members. Community members come from the North Lawndale neighborhood and from the city of Chicago in general. The coop produces raw honey that is collected

and produced by honeybees that are raised without chemical inputs. The honey is extracted from the comb, gravity filtered once and not heated at any time. Linden Tree Flower Honey is a local specialty of the community. Members volunteer to maintain the 75+ bee hives, sell products at Farmers' Markets and grow food in the ground at the bee farm for themselves. All members own one or more beehives and have one vote in any decisions. Proceeds from the products support the farm and a percentage of the honey goes to each member depending on the year's harvest. All workers of the coop participate equally in all the labor required for production. Deep poverty and under employment are facts of life in the North Lawndale neighborhood and the coop is in the middle of a targeted fund raising campaign in order to expand the value-added products side of the business and be able to provide living wages for all co-op workers in the future.

### **Production Area**

Chicago, IL

### **Community Coordinator**

Michael S. Thompson

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### **Southern Illinois Organic Farmers**

Biver Farms is a small certified-organic farm in southern Illinois, an agriculturally rich region that suffers from a lack of working farmers. Since 1996, the farm has supplied produce to a 100 member CSA as well as participated in multiple seasonal farmers markets and produced some items for the local wholesale market. CSA members are also invited to join the farm softball team, share recipes, and attend harvest festivals at the farm. Biver Farms also provides St. Louis restaurants with fresh produce and smoothie shops with wheatgrass. The farm grows about two hundred varieties of herbs and vegetables, including some heirloom varieties, on 10 acres using methods including tunnel production and plasticulture. The farm also features foods less commonly found in Illinois like Jerusalem artichokes and fennel.

### **Production Area**

Edwardsville, IL

### **Community Coordinator**

Brett Palmier

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### **Community of Wisconsin Farmers, Cooks, and Educators**

This group of producers, educators, organizers and chefs from all over the state of Wisconsin, form an interconnected web of sustainable agriculture proponents who collaborate, buy and sell with each other, and support each other in building Wisconsin's alternative food system. Representing the community are several family farms, an urban community farm center, the local chefs who buy from the producers, and the educators/organizers who facilitate these connections.

Blue Skies Berry Farm is a diversified urban raspberry and vegetable farm on 3.77 acres of land. All of the crops are hand planted, cared for, and harvested, and are grown using organic methods. Once harvested they are sold at three local farmers markets and to area chefs. Jeff-leen farm, in the eastern part of the state, is a fifth generation farming community that raises certified Piedmontese beef and pastured chickens, without the use of steroids, growth hormones, antibiotics, or animal by products. The meat is processed and packaged at a nearby family-owned, state inspected butcher shop and then sold on the farm and at local farmers markets as well as at few local stores; Willow Creek Farm, in the Baraboo Hills, raises purebred Berkshire hogs on pasture, and are one of the few hog farms certified by the Animal Welfare Institute. Their hogs roam freely in their acres of green pastures, filled with natural Wisconsin grasses with no genetically modified plants, choosing whether to go into their clean straw-lined shelters or graze outside. A local artisan meat company butchers the animals and prepares the meat for market; Butter Mountain Potatoes is a family run organic potato farm that sells its 30 varieties of potatoes at the Dane County Farmers Market as well as to local chefs and businesses. They have been growing potatoes for over 15 years.

Chef Tory Miller of L'Etoile Restaurant in Madison, is committed to sourcing locally, relying on the farmers around the state for his year-round, market-driven menu. He is committed to building relationships with local producers, to equitable treatment of his staff, and to youth education around food.

Growing Power is a nationwide non-profit organization and land trust that operates numerous projects in Milwaukee and Chicago, holds national workshops, and provides technical assistance to growers across the country. One of its primary accomplishments is the Growing Power Community Food Center in Milwaukee, Wisconsin. The Center sits on a historic two-acre farm with six greenhouses, three hoop houses, a small retail store, a small barn that houses livestock and a beekeeping operation, outdoor pens for livestock, and a composting operation. They sell the products grown by the Rainbow Farmers cooperative at local farmers markets and to local restaurants and catering companies.

The Kitchen Table Project of Afterglow Farm was born out of a desire to elevate the role of food, agriculture and the environment in the Wisconsin community. They have galvanized their community around good, clean and fair food, especially in the area of urban agriculture.—a necessity in and around Milwaukee, the 8<sup>th</sup> most impoverished city in the U.S. Kitchen Table project has gathered numerous organizations to the table to work on policy, health, social justice, community building, environmental outcomes, urban planning, youth programs, economic development and small-scale farming.

### **Production Area**

Wisconsin

### **Community Coordinator**

Martha Davis Kipcak  
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### **Illinois Organic Family Farmers**

Red Tail Farm had its first full-growing season in 2007. The farm rents just over 5 acres of land from the Prairie Crossing Farmer Incubator Program, all of which is certified organic and cultivated by hand. They grow over 120 varieties of vegetables as well as cut flowers, and they raise poultry in batches of about 300 in a hoop structure that has generous amounts of rain-free shelter along with sunlight and fresh air flow. After two weeks, the chickens go out to the field, in field pens, to feast on grass, clover, alfalfa, crickets, and worms alongside corn and soy based certified organic feed. Each pen is moved at least once per day to provide the growing birds with fresh pasture from which to forage. The chickens are processed in a family-run, USDA inspected and certified organic poultry processing facility. They are then vacuum packed, quick frozen and loaded into coolers for the drive back to the farm. Red Tail Farm supplies a CSA and sells at a Chicago farmers market.

### **Production Area**

Round Lake Park, IL

### **Community Contact**

Chris Cubberley

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### **Chicagoland Market Growers**

Heritage Prairie Farm grows 20 varieties of heirloom tomatoes and 35 different vegetable crops in northern Illinois. All the crops are grown in 30" beds and 5 moveable hoop houses. The hoop houses are moved 3 times a year to cover different crops depending on the time of year in order to have produce available year round. The use of the moveable greenhouses allows the farmers to extend the growing season and grow up to 4 crops under one hoop house in a season. All of the crops grown at Heritage Prairie are hand harvested and stored in a walk-in cooler. In order to build soil fertility, the community employs cover crop and has constructed massive compost piles consisting of horse manure, vegetable waste from the farm, and culled produce scraps from whole foods. There are also 30 honeybee hives spread out on several community properties which are then processed on the farm and bottled raw. The farm has a small onsite store and also sells at three farmers markets and provides to four local restaurants.

### **Production Area**

Geneva, Illinois

### **Community Coordinator**

Mike Bollinger

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### **Chicago Brewers**

Opened in 1995, the Goose Island Fulton Street Brewery produces twelve different varieties of Goose Island beer and two craft sodas. No preservatives are used in the process and the beer is not pasteurized. At full capacity, annual production can reach nearly 1.6 million cases. Last year, over 600,000 cases of Goose Island Beer were distributed to

eight states throughout the Midwest, making it one of the largest craft breweries in the Midwest. This family-run company brews using resources from no farther than 275 miles away, primarily brewing organic and non-organic ales in the English & Belgian tradition. The first Goose Island Brewpub opened in Chicago in 1988 and continues to brew a selection of over 50 craft beers. There is now a second Brewpub in the Wrigleyville neighborhood of the city. The company also produces a small selection of craft sodas, including an orange cream soda.

**Production Area**

Chicago, Illinois

**Community Coordinator**

Greg Hall

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**Ann Arbor Market Farmers**

The Ann Arbor Farmers Market is dedicated to providing producers of locally grown, raised, and prepared foods with a space to sell their goods directly to consumers. The market began in 1919, and many of its current vendors can still recall a time when they arrived in horse-drawn carriages. One of Southeast Michigan's few year-round outdoor markets, the Ann Arbor Farmers Market is frequented by upwards of 150 vendors, including producers of fruits, vegetables, meats, cheeses, breads, jams, honey, and maple syrup. Representing the community of farmers is Brines Farm, in Dexter Michigan, which grows year-round hoophouse greens, providing the Ann Arbor community with fresh local producer eve through the extremely cold Michigan winter months.

**Production Area**

Ann Arbor, Michigan

**Community Coordinator**

Molly Notarianni

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**Hair Sheep Breeders of Southeast South Dakota**

Dakota Harvest Farm, deep in Southeastern South Dakota, raises hair sheep such as Dorper, Kathadin, and St. Croix. The sheep are lambed on alfalfa and then they progress to a paddock of fescue and white clover, followed by grazing on cereal rye, winter wheat and oats. The finishing group of lambs eat alfalfa and oats/field peas/ forage turnips. They may also graze the cereal rye if it comes up and before the snow arrives. Occasionally the extremely cold and harsh weather of this area interferes with grazing and the sheep must be fed round bales of oats hay and alfalfa in the hoophouse. Using the land in this way is unusual for the area, with 95% of the farms around it growing grain and corn.

All of the lambs are direct marketed at local farmers markets, organic food stores and several local restaurants that specialize in serving local foods. The latest addition to the farm

is a cow herd of Dexter cattle that are being grass-fed, and will be sold at the farmers market as "grass-fed beef."

**Production Area**

Southeastern South Dakota

**Community Coordinator**

Bob Corio

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**Indiana Dunes Small Farmers**

Fairstream Farms is a biodiverse microfarm growing all natural biodynamic vegetables, herbs, berries and flowers in four seasons near the Indiana Dunes National Lakeshore, an area that relies mostly on food from several states away. Fairstream Farm grows in two locations and is only one of a few naturally grown farms in the area. The gardens are all hand dug, hand watered, and all crops are grown in raised beds where earthworms are encouraged with frequent spreading of straw and alfalfa. In the winter, spring and fall, hoop houses are constructed over the garden beds and the plastic is held in place with curved PVC pipe and wooden frames. The community grows heirloom tomatoes, lots of salad materials, and many types of herbs. Fairstream Farms also maintains a greenhouse and second biodynamic garden in Reverie, a local spa retreat that offers meals to guests from the one-site garden. The majority of Fairstream Farms' produce is sold at a market for small-scale growers.

**Production Area**

LaPorte, Indiana

**Community Coordinator**

Melissa Fagerstrom

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**East Central Illinois Organic Meat and Vegetable Farming Community**

Triple S Farms is a 200-acre diversified organic operation in Stewardson, Illinois that produces dozens of varieties of organic fruits and vegetables, grains, pork, beef, chickens, turkeys, ducks, and eggs. They believe that the best defense against pests and diseases is a diversified farm operation that features plant and animal varieties that are resistant to those problems. They rotate their livestock through organic paddocks for the most efficient use of forages. They switched to organic production in 1997 and since then the soil's organic matter on the farm has increased, vastly increasing the water-retaining capacity of the fields. The pork, beef, lamb, chicken and duck are raised with an all vegetarian diet and graze on organic pastures. The 800 hens produce farm-fresh eggs. The produce at Triple S Farm includes a wide variety of potatoes, cabbage, lettuce, tomatoes, sweet corn, carrots, beets, peppers, turnips, watermelon, cantaloupe, popcorn, edamame, asparagus, cloves and hard red wheat. The family uses direct-marketing strategies to reach their customers, including farmers markets and buying clubs. In addition they are presently building a multi-species

processing plant on the farm, in an effort to give local farmers control over how their product is processed.

**Production Area**

East Central Illinois

**Community Coordinator**

Ryan Schutte

triplsfarm@stewstras.net

**Community of Central Indiana Organic Farmers**

In 2003, a core group of sustainable and organic activists farmers in central Indiana came together to establish the Winters Farmers Market on the north side of Indianapolis. It was the first venue in the region for local farmers to sell their products during the winter and the first dedicated solely to small-scale sustainable organic and natural producers. The Traders Point Green Market now operates year-round. The success of the market has encouraged several small conventional farmers in the area to transition to organic. It is also responsible for the increase in the number of local chefs who use local organically produced products in their restaurants.

The Apple Family Farm is a third and fourth generation farm near McCordsville, Indiana. They employ a natural approach to farming, without the use of chemicals, hormones or antibiotics. They raise chickens, sheep, beef and dairy cows, all on pasture to ensure healthier, better tasting meat and eggs. Most of the animals are rare breeds that are not well suited to high production farming but work well with the philosophy of the smaller family farm; Seldom Seen Farm is 6 year-old vegetable, herb, and flower farm located in Danville, Indiana. All products are produced without the use of synthetic fertilizers or biocides, within the bounds of the National Organic Program, but uncertified. 7 acres are certifiable, with another 11 acres in transition. Products are grown throughout the year in commercial cold frames, and the farm has just added a winter CSA.

**Production area**

Central Indiana

**Community Coordinator**

Debbie Apple

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**Community of Morrilton Livestock Breeders**

The Adama Farm is a cooperative of four producers, six processors, and three vendors in the Ozark Mountains of Arkansas. The producers raise a variety of animals including Americauana hens for eggs and traditional breed pigs, sheep and cattle. All of Adama Farm animals are free-range and grass-fed.

Adama Farm is one of the only breeders in the world of the rare pig breed, the Gloucester Old Spot. Thanks to its high lard content, the Gloucester Old Spot has a full flavor and

meat that is more tender than most pork. The pigs are kept in the forest where they root for bugs and stay cool in the summer. The Farm also breeds Katahdin Hair Sheep, a heritage breed animal that is known for its wonderful flavor. These sheep are well adapted to the region because they have a high heat tolerance. In addition, they raise cattle that are a Charolais-Angus cross that delivers wonderfully flavored lean beef. Their products are sold at local small grocers, and directly to consumers.

The farm has just begun growing herbal tea since there are presently no locally grown beverages in Arkansas. They are raising a wide variety of herbs on a half-acre of land without pesticides or synthetic fertilizers. The herbs are dried and sold loose leaf or in tea bags.

**Production area**

Morrilton, Arkansas; Ozark Mountains

**Community coordinator**

Ragan Sutterfield

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**Direct Market Family Farmers of Minnesota**

The Callisters of Callister Farm recently began "Farm in the Market," a seven-day-a-week retail store in Minneapolis selling and promoting meats, dairy, cheeses, eggs, honey, canned goods, etc. from over 70 farmers in the region. All of the products are locally grown/processed by small family farmers and businesses.

Representing the community at Terra Madre are Callister Farm and Pastures A Plenty Farm. Callister Farm was established in 1856 by the same family that runs the operation today. On the farm they raise poultry and pork, without use of antibiotics, medications, or animal by-products. They have their own USDA inspected processing plant where they and other community farmers bring their animals to be slaughtered; Pastures A Plenty farm is a second and third generation farm that raises hogs (including the heritage breed Gloucester Old Spot and Berkshire and Durocs), sheep, chickens and cattle, employing sustainable and humane practices including pasture grazing (or loose hoop housing), sourcing natural GMO-free grain, and using no growth hormones. The crops are all livestock feed and bedding and are rotated carefully so that weeds are controlled and the soil stays healthy. Decision making is by the "Holistic Management Model," which takes into account the environment and family/community as well as long-term profitability. They sell their product to food coops and restaurants, and directly to their customers.

**Production area**

Western Minnesota

**Community coordinator**

Lori Callister

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### **Muncie Urban Farmers**

Motivate Our Minds (MOMs), in the Whitely neighborhood of Muncie Indiana, is a community garden that utilizes agriculture and the lessons of the urban farm to help the children learn about building community and where their food comes from. The project has several important local partnerships including the Minnetrista Cultural Center which sells MOMs' produce at their market and provides volunteer mentors to the MOMs students; the Whitely Community Council, which also provides student mentorship within the garden and helped the garden to procure rain barrels for water conservation for garden irrigation; and Master Gardeners, a local club that advises and occasionally facilitates the intergenerational gardening process.

Production Area:

Muncie, Indiana

Community Coordinator

Monique Armstrong

[marmstrong@motivateourminds.org](mailto:marmstrong@motivateourminds.org)

### **Goat Cheese Makers of Minnesota**

Donnay Dairy is a family-run goat dairy and organic farmstead cheese operation that has only been in production for four years but has grown into a sizeable operation. The Donnays make their cheese using organic methods, without the use of antibiotics, herbicides or pesticides. They feed their animals only organic feed, and raise them on pasture. They produce their fresh and aged cheeses using traditional methods including longer, low-heat pasteurizing and letting gravity and time — instead of presses — drain the whey from the curds. This gives their fresh Chevre and aged Granite Ridge cheeses a clean and distinctive flavor. They sell their cheese to local Twin Cities restaurants, several different grocery stores, and many food coops, as well as shipping some of it out of state.

**Production Area**

Kimball, Minnesota

**Production Coordinator**

Brad Donnay

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### **Community of Indiana Uplands Farmers, Brewers and Students**

The Indiana Uplands is a hilly, undulating area in south central Indiana that is not suitable for large-scale monocrop industrial farming because of the rocky soil and landscape. As a result, a diverse and tightly-knit community of small independent family farmers has emerged. These producers are united by their participation in the Bloomington Farmers Market. Bloomington is a large university town that hosts a year-round producer-only market with more than 100 vendors. The market has been a vital part of the community since 1975.

The Chile Woman grows 1400 varieties of heirloom chile peppers using organic practices. She grows only open-pollinated non-hybrid vegetables, acting as her own seed bank. Heartland Family Farm grows organic heirloom tomatoes, eggplants, peppers, and salad

greens that it sells at the market and through the farm's CSA program. In addition they raise heirloom varieties of chickens (for meat and for eggs) that have daily free range grazing in open sunshine. Fiedler Family Farms produces grass-fed Angus, Red Devon, and Hereford breed beef cattle, Jersey dairy cattle, and Katahdin sheep, pastured Large Black pigs, as well as Australorp pastured laying hens. Meadowlark Organic Farm is located in the rolling hills of western Brown County near the north fork of Salt Creek. The acre of land is on a gently sloping hillside surrounded by pasture and woodland. In the center of the garden is a passive solar greenhouse that allows them to grow vegetables, flowers, and fruit year-round with little need for other fuel sources. Harvest Moon Farm is primarily a flower farm but also grows green, herbs and berries at various farmers markets around Bloomington and Indianapolis; Bloomington Brewery was opened 1994, the first commercial brewery in Monroe county and the first brewpub in Southern Indiana. They produce only handcrafted, unpasteurized and unfiltered ales which they sell at their brewpub, as well as to other establishments. They have several signature brews, as well as seasonal offerings.

**Production area**

Bloomington, Indiana; South Central Indiana

**Community Coordinator**

Christine Barbour  
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**Madison Urban Growers Learning Community**

Established in 2001 as Madison's first urban farm, Troy Community Farm occupies 5 acres of the Troy Gardens site. Troy Gardens integrates community gardens, an organic farm, an organic children's garden, mixed-income housing, and an edible landscape of fruit and nut trees, berries, and herbs. The core of the farm is the CSA (Community Supported Agriculture). By purchasing a share of the farm in the spring, over 100 families receive fresh, locally grown, organic produce each week for 21 weeks, beginning in June and ending in late October. Community residents also enjoy Troy Farm's locally-grown produce by visiting the Troy Farm Stand and the local Farmers' Market each week. Troy features several demonstration gardens, including a culinary herb garden, a Hmong traditional medicinal and herb garden, and an ornamental prairie planting. Two of the specialty crops of the farm are organic annual and perennial herbs (herbs require only a small space and fetch a high price, which is perfect for our urban setting), and Jacob's Cattle dry beans, which are harvested in the fall and then threshed and cleaned in the winter, and delivered with early spring shares.

**Production Area**

Madison, Wisconsin

**Community Coordinator**

Nathan Larson  
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Wisconsin Small CSA Farmers

Earth Harvest Farm is a small family farm—run by a young farmer and her parents-- that provides CSA shares of produce and eggs for 27 families., using “beyond organic” growing methods. The vegetables are grown naturally and with the utmost of care for the environment. Everything is planted and harvested by hand with soil prep done by a small tractor. Many varieties of heirloom vegetables are grown along with proven hybrids, the goal being to reconnect people to food traditions and great flavor. The chickens are all pasture raised and are endangered breeds, some from the Slow Food Ark of Taste; they live in an egg mobile and enjoy eating fresh grass, bugs, and worms daily while also eating organic feed. The farm recently began growing its own grains, in order to supplement the organic feed. If they have extra product after servicing their CSA customers, the farm sells at local farmers markets and to local chefs.

**Production Area**

Burlington, Wisconsin

**Community Coordinator**

Katie Bjorkman

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**Michigan Orchardists Community**

Seedling Fruit, in South Haven Michigan maintains an over 100 year-old orchard, growing and maintaining over 7,000 trees and plants, all hand picked. The operation is composed of Seedling Orchard and Seedling Enterprises, the distribution, interactive and educational arm of the farm. The orchard produces over 70 varieties of apples, in addition to plums, peaches, pears, melons and apricots. In addition to the whole fruit, they have built an apple cider mill to produce seasonally fresh pressed 100% natural apple ciders with their product. Other value added products include fruit butters, dried fruit, preserves, etc. They sell at several of the farmers markets in the Chicago area (including Green City Market), have online distribution, and sell to local restaurants as well.

**Production Area**

South Haven, Michigan

**Community Coordinator**

Peter Klein

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**Artisan Micro Dairy Goat Cheese Producers**

This community, located in rural Iowa and also the Middle Peninsula of eastern Virginia, produces farmstead goat cheeses (feta and chevre) in small batches, using the milk from their own small herds of happy dairy goats. The community will be represented at Terra Madre by Reichert’s Dairy Air, and Lovers Retreat Farm. Reichert’s Dairy Air is a state licensed goat micro dairy that recently moved into a custom built milking barn and cheese-making building in Knoxville, Iowa, about 40 miles south and east of Des Moines. They milk a small herd (25-30) of Nubian and LaMancha dairy goats. In an effort to reduce environmental impact they pack their feta in a wax-lined paper, and their chevre in

compostable containers made of decomposable plant products; Reichert's Dairy Air has been instrumental in helping Lovers Retreat Farm get their licensed Grade A Dairy off the ground, on their farm that started as a homestead in 1984. The farm has a new barn facility housing the dairy - and scattered across the farm roam a small herd (20) of Nubian and Alpine goats who produce kids and milk year around. The goats supply enough milk to produce a small batch of chevre and a small batch of feta per day.

### **Production Area**

Knoxville, Iowa

Saluda, Virginia

### **Community Coordinator**

Lois Reichert

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Cynthia Wilson

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### **Hiawatha Valley Sustainable Producers**

This community is composed primarily of small-scale sustainable farmers within a geographical area south of the Minneapolis/St. Paul Metro Area and between the Mississippi and Minnesota Rivers, who are producing produce, livestock, farmstead cheese, raw milk, and everything in between. Hiawatha Valley Sustainable Farming Organization is farmer run and focused on teaching sustainable and small-scale farming techniques through farmer-to-farmer training, as well as increasing public awareness and education of local, sustainable farming through farm tours, seminars, and public events. The organization also acts as a support network for local beginning and small-scale farmers. Historically, pastured livestock and small pastured dairy farms were often the norm in this geographical area in the early Twentieth century; many of the food producers in this community are picking up that tradition again with pastured livestock and poultry, raw milk dairies, and artisanal cheese operations. For a climate that can only grow produce 6 months out of the year, livestock and dairy are an integral and historic part of the diet.

### **Production Area**

Hiawatha Valley, Minnesota

### **Community Coordinator**

Laura Frerichs

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### **Southeastern Iowa Prairie Food Community**

The Southeastern Iowa Prairie Food Community coordinates and disseminates information to local communities and individuals about the activities of farmers, CSA's, restaurants, retail stores, Farmer's Markets, and other similar types of efforts supporting sustainable, local food products. The community works with the area's Slow Food convivia, the Buy Fresh, Buy Local project, the Sustainable Living Coalition, and the local college to participate in public forums, radio programs, local access cable TV, and other means to expand community

awareness about the importance of regional food cultures and the need to maintain biological diversity using sustainable cultivation practices. Its members include people who run CSA's, a certified organic dairy, a certified organic grass-fed beef farm and retail shop owners. Another focus of the community is providing information and resources to help develop alternative energy practices for producers, and supporting a training program through the Big Green Summer Project, to provide education and practical experience in sustainable living and creating sustainable communities.

Choice Earth CSA is in its fifth season raising organic heirloom vegetables-tomatoes, garlic, shallots, winter squash and herbs including varieties listed on the Ark of Taste. They sell directly to local customers, and also create value added herbal products with herbs grown on their certified organic organic farm that are sold to specialty food retailers; Grinnell Heritage Farm Inc. is a transitioning-to-organic diversified vegetable operation. They are fifth-generation farmers who since 2006 have been growing lettuces, beans and tomato varieties that are included in the Ark of Taste along with other crops like spinach, onions, cucumbers, etc. on the 151 year-old family farm; Abundance CSA is four years old and uses organic and biodynamic methods. The CSA currently has 17 members who receive boxes of fresh produce from May-October. Abundance focuses on heirloom vegetable varieties. The operation is powered by sun and wind and uses pond water for irrigation; Steven Boss has imported a diverse variety of organic food products direct from small growers in Italy for 10 years. He does a local radio show called Great Taste that focuses on regional foods grown sustainably by family farmers as a basis for preparing delicious, fresh meals. He is a founder of the Tallgrass Prairie Slow Food Convivium.

### **Production Area**

Southeastern Iowa

### **Community Coordinator**

Steven Boss

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## **NORTHEAST**

### **New England Sustainable Educators**

The community of Yale University consists of Yale students and the staff of the Yale Sustainable Food Project. The Sustainable Food Project directs a sustainable dining program at Yale, manages an organic farm on campus, and runs diverse programs that support exploration and academic inquiry related to food and agriculture. By gathering people around shared food, shared work, and shared inquiry, the Yale Sustainable Food Project fosters a culture that draws meaning and pleasure from the connections among people, land, and food. The Project also works to create opportunities for students to experience food, agriculture, and sustainability as integral parts of their education and everyday life in order to ensure that Yale graduates have the capacity to effect meaningful change as individuals and as leaders in their communities, their homes, and their life's work.

### **Production Area**

New Haven, Connecticut

### **Community Coordinator**

Melina Shannon-DePietro  
melina.shannon-dipietro@yale.edu

### **Southern Berkshire County Sustainable Food Educators, Advocates, Cooks and Producers**

This community is comprised of the farmers and apprentices of Moon In The Pond Organic Farm, as well as two chefs and one educator. Moon in the Pond Farm uses farming practices that unite traditional, sustainable methods with modern technology to create a system that benefits their animals and land, and produces healthful, delicious foods. It is, in many ways, an educational farm, upon which young apprentices and farm hands learn best practices to take with them in their future endeavors.

Moon in the Pond works closely with chefs in the area as well as with the Nutrition Center, which is a resource center for the community that promotes an environment of food awareness and wellness. The chefs, educators, and farmers of this Southern Berkshire community work together to expand networks devoted to the re-creation of a community based food system. They sell their products to each other, providing the local community the opportunity to eat local and delicious food both at home and in their local establishments.

### **Production area**

Berkshire Region, Western Massachusetts

### **Community Coordinator**

Dominic Palumbo  
dom@mooninthepond.com

### **Community of Martha's Vineyard Aquaculturists**

The Wampanoag people have harvested shellfish on Martha's Vineyard for millennia. A community of small-scale aquaculturalists continues that tradition using sustainable, natural production methods in coastal bays and ponds. The community includes approximately three hundred shellfish aquaculture producers and twenty-five members of the Slow Food Martha's Vineyard Convivium. Together they work to provide high quality, fresh, local products to the region's eaters, and their success has kept industrial-scale shellfish operations out of Massachusetts. Their products include eastern oysters, bay scallops, hard clams and cultured bivalve shellfish. Their various endeavors help to support the local economy, bolster the area's shellfish population, and preserve New England's culinary heritage.

### **Production area**

Massachusetts

### **Community coordinator**

Richard Karney  
mvsg@adelphia.net

### **Community of Hancock Educators**

This one acre garden provides a learning space for the Hancock Elementary School children to come and learn about organics, sustainability and stewardship of the land. This is the third year of this hands-on gardening/education program which also goes into the local public schools and teaches composting, seed saving, soil recognition, worms, planting and harvesting. They cook with the vegetables they grow and this year are planting oats and wheat that they'll turn into flour to make bread (hopefully in their outdoor bread oven). In addition they are building an heirloom vegetable garden at the Hancock Historical Society.

#### **Production area**

New Hampshire; Monadnock region

#### **Community coordinator**

Kin Schilling

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### **Community of Vermont Fresh Network Growers**

The Vermont Fresh Network is the nation's first state wide farm-to-restaurant program. Founded in 1996 by the Vermont Department of Agriculture, Food and Markets at the New England Culinary Institute and incorporated in 1999, the Network is currently under the direction of a board of dedicated farmers, chefs and consumers. The farmers in the network grow and produce a variety of products in a number of ways; some items are heritage breeds, some certified organic, but all are grown in Vermont. The community membership totals around 110 farmers and food producers and 220 Vermont chefs, colleges and food co-ops. All have a dedication to creating a vibrant community that preserves the state's agricultural heritage and working landscape. The Network's diverse projects create direct links between farmers and restaurants and promote fair prices for quality local products. Its aim is to create a thriving local food system by populating the state's landscape with a farms and restaurants that work together to provide fresh, flavorful, high quality food to Vermont's citizens and visitors.

#### **Production area**

Vermont

#### **Community coordinator**

Meghan Sheradin

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### **Community of Intervale Farmers**

The Intervale Center is a non-profit organization that supports a community of 24 farmers across 14 farms. The Center's staff run a variety of projects to grow viable farms, preserve productive agricultural land, increase access to local, organic food, compost and other soil amendments, mentoring at-risk youth, and protecting water quality through organic waste management and stream bank restoration. The Intervale itself is a parcel of more than 700 acres within the city of Burlington, Vermont that was first cultivated as agricultural land more than a thousand years ago by the Abenaki tribe. Since 1988, the Intervale Center

community has reclaimed over 325 acres of agricultural land and is now preserved for farming through the Vermont Land Trust in perpetuity.

Intervale farmers seed, grow, harvest and deliver produce as individual farm businesses. Starting in 2007, the farmers have organized and operated a cooperative corporation to co-own all equipment and greenhouse infrastructure needed to run their farm businesses. This successful model of cooperative ownership has enabled more efficient sharing of resources and enhanced cooperation between these competitive businesses.

One farm specializes in pick-your-own organic berries, another is a certified organic collective truck farm. As a group they provide Burlington citizens with six percent, or 500,000 pounds, of their fresh produce needs.

### **Production area**

Burlington, Vermont

### **Community coordinator**

Mara Welton

weltons@halfpintfarm.com

### **Massachusetts Chocolatiers**

This community is the only maker of 100% stone ground chocolate in the United States. The chocolate is USDA certified Organic, sourcing organically grown cacao beans directly from small farmer cooperatives in the Dominican Republic, Costa Rica, and Mexico, ensuring that those farmers receive more than Fair Trade prices. Their stone ground chocolate is lightly roasted and minimally processed in Massachusetts in traditional Mexican stone cut mills in small batches to preserve the true flavor of the cacao, which is reflected in the light color of the chocolate. They are one of the few bean-to bar chocolate makers in the country and have made a commitment to sustainability and social responsibility that includes local bicycle delivery of their product, transparent records of their payments to farmers and field workers, and donating bean chaff to a local community gardens organization.

### **Production Area**

Somerville, Massachusetts

### **Community Coordinator**

Alex Whitmore

alex@tazachocolate.com

### **Diversified Small Family Farmers of Southern Vermont**

This small family farm is nestled on a classic 1800's Vermont hill farm with a ten-acre slope above the West River in the village of South Londonderry. Anjali Farms supports agritourism and a diverse range of crops, including heirloom vegetables from around New England. The Anjalis have been growing VOF Certified Organic heirloom vegetables, culinary and medicinal herbs for over ten years. A small flock of chickens lay eclectic eggs and help work the land. In addition there are 5 acres of mixed annual vegetables, herbs and

5,000 sq. ft. of bedding plant/greenhouse crop production. They have established several perennial crops including blueberries and raspberries, and have two bee hives to help with pollination as well as for honey. During the growing season, there are many special events on the farm including student tours and workshops as part of an agricultural education grant project. Anjali Farms sells their products through the Farm Stand, Community Supported Agriculture, the local Farmers' Market and select nearby restaurants.

**Production Area**

South Londonderry, Vermont

**Community Coordinator**

Emmett S. Dunbar  
edunbar71@verizon.net

**Pasture-Raised Organic Livestock Producers of Massachusetts**

This husband and wife team are small scale local growers of pasture raised, premium quality organic meat and layer chickens, pigs, some sheep, and a few rabbits located in Concord, MA. The farm, Backyard Birds, started as an entrepreneurial experiment in 2002 and grew into a full-time business, continuing the tradition of now-scarce small scale livestock farming in the Northeast. All of the animals raised are drug and chemical free, treated with respect and care, and most are fed certified organic grains to supplement their pasture-based diet. The animals are kept in fields to pasture and fertilize the field as they are moved in rotation. All animals are free-ranging, not debeaked or caged, and are allowed to express natural behaviors. The community is currently trialing a new and innovative mobile facility to meet the need in Massachusetts for a legal, affordable, and humane way for small scale growers to process their own chicken and minimize stress in the handling, transport, and slaughtering of the animals.

**Production Area**

Concord, Massachusetts

**Community Coordinator**

Jennifer Hashley  
jhashley@alumni.tufts.edu

**Vermont Educational Farmers**

Green Mountain College is a small, environmentally focused liberal arts school in Vermont that started a Slow Food Student Chapter in the fall of 2007. The GMC Farm & Food Project involves the GMC college farm, the dining hall, and regional producers. The college currently purchases nearly 1/5 of its food from the region, including the college farm, and the college administration has committed to purchasing at least 28% of its food from the region by 2010. The college farm features livestock that are all rare breeds, including Dominique, Hampshire, and Wyandotte chickens, breeds that are all on the Slow Food USA Ark of Taste. In addition they grow a large number of heirloom vegetables in an effort to "root" the college in the traditions of the region and to integrate the college farm into the liberal arts focus. This community's role is to educate not just students but also faculty, staff, and local community members. The GMC Farm & Food Project regularly holds workshops

and Family Farm Forum events that are intended for audiences within and beyond the college.

### **Production Area**

Poultney, VT

### **Community Coordinator**

Kenneth Mulder

mulderk@greenmtn.edu

### **Maine Cheesemakers**

The Maine Cheese Guild is comprised of cheesemakers, sellers, technical advisers and enthusiasts devoted to supporting and encouraging the state cheesemaking business. The Maine Cheese Guild meets at various cheesemaking facilities throughout the state ten times a year and promotes the Guild with tastings, displays and literature. The Guild encourages and mentors new cheesemakers and provides educational workshops with the goal of a development of a collective voice to promote Maine cheese and cheese makers; educate cheese makers and consumers; coordinate resources; and share the joy and art of regional cheeses. A representative product of the community is MOFGA certified organic farmstead raw goats' milk aged cheese. The cheese is made by hand milling an organic herd of goats and then processing the milk in small batches using whey culture and kid rennet and then aged and cooled using photovoltaics.

The Guild will be represented at Terra Madre by Little Falls Farm in Harrison Maine, which in addition to making goat cheese, grows a wide variety of vegetables and sells to restaurants, natural food stores as well as doing on-farm sales, Internet, and local Farmers' Markets.

### **Production Area**

Maine

### **Community Coordinator**

Mary Belding

lffarm@megalink.net

### **Vermont CSA Farmers**

Wellspring Farm is a small scale certified organic farm that has been growing five acres of vegetables and flowers on the banks of the Winooski River 13 miles from Montpelier, Vermont since 2003. The majority of the produce is sold via a community supported agriculture program (CSA), for which the over 100 shareholders come to the farm to pick up and even pick their own. They share their pick up site with the local Farm-to-Table program run by Food Works, a local non-profit that delivers local produce to nutritionally at risk people at local hospitals, senior centers and schools. Recently, with the help of a NOFA grant and volunteers, Wellspring built a clay oven for baking on the farm, creating more opportunities to connect the community with their food source.

### **Production Area**

Marshfield, Vermont

**Community Coordinator**

Mimi Arnstein

mimi@wellspringcsa.com

**Monadnock Organic Growers**

Herban Living Farm, in Temple New Hampshire, builds community through their Community Supported Agriculture (CSA) program, seasonal public celebrations, and environmental education work, which includes welcoming visiting school groups and donating food to local non-profits that support families at risk. Their food is served at the Herban Living Bed and Breakfast, and they collaborate closely with the local Slow Food convivium.

They grow a wide variety of fruits, vegetables and herbs, and raise chickens for roasting and soup, as well as eggs. Their growing practices include crop rotation, interplanting, grazing and scheduled cover cropping, serving to create a sustainable farming system that bears in mind the needs of the whole ecosystem. All of their farm animals are on rotating pasture so they can eat fresh wild food including grass, brush, insects and seeds.

**Production Area**

Monadnock Region, New Hampshire

**Community Coordinator**

Lisa Beaudoin

lisa@herbanlivingfarm.org

**Massachusetts Heritage Livestock Producers**

Crazy Wife Farm raises grass-fed, grass finished Red Angus-Red Devon beef, as well as eggs from free range, organically raised, heritage breed chickens, including Silver Lace Wyandottes, Ameraucanas, and Buff Orpingtons. They sell all of their products directly to the consumers from their farm. In addition, farmer Billie Best works the Regional Farm & Food Project, a member supported, farmer focused, nonprofit serving the Northeast's greater Hudson-Mohawk Valley food shed. They work to promote earth-friendly agriculture and community food systems through educational programs that build supply and demand for local foods.

**Production Area**

North Egremont, Massachusetts

**Community Coordinator**

Billie Best

billie@billiebest.com

**Vermont Milking Devon Producers**

UpTunket Farm, in Pawlet Vermont, has one of the largest herds of American Milking Devon cattle that it has been raising for meat and breeding stock; they are now working

toward developing specific dairy products for sale as well. The cattle are 100% grassfed, and slaughtering is done at a local, small slaughterhouse or on-farm. They milk in the pasture for consumption of family and neighbors, as they work toward completing our on-farm dairy processing facility. The farm is off-grid, with solar electric, wind, and solar hot water systems. In addition to their cattle, they produce free-range eggs from rare breed poultry including Dominiques, Hampshires, Wyandottes, and Buff Orpingtons, and recently started raising pigs for pork sale. The eggs are sold at local general stores and are only available seasonally since they do not use artificial lighting. All of the rare breeds raised on this farm have historical connections to the region; The American Milking Devon is featured on the Vermont state flag, as Devons were used not only for dairy and beef but also as the oxen who helped in building the original roads and stone walls in Vermont.

### **Production Area**

Pawlet, Vermont

### **Community Coordinator**

Erin Ackerman-Leist  
ackermanleistp@greenmtn.edu

### **Northeast Homegrown Harmony**

This community is comprised of Northeast farmers from Cedar Circle Farm, and representatives from Farm Aid, an organization whose mission is to build a vibrant family-farm centered system of agriculture in America.

Since 1985, Farm Aid has raised more than \$30 million to support programs that help farmers thrive, expand the reach of the Good Food Movement, take action to change the current system of industrial agriculture and promote food from family farms; Cedar Circle Farm is a 52-acre flower and certified organic vegetable and berry farm located off U.S. Route 5, along the Connecticut River, in East Thetford, Vermont. There is a farmstand and coffeehouse on the farm. Most of the produce and flowers are sold in the farmstand, with smaller amounts of product available through farmers' markets in Norwich, Vermont, and Lebanon and Hanover, New Hampshire. Vegetables are also sold to several area restaurants. CCF operates a thriving Community Supported Agriculture (CSA) Program serving 175 members. Cedar Circle Farm also has an explicit and important non-business mission: education. The Azadoutioun Foundation of Cambridge, Massachusetts purchased the farm in the fall of 2000 and hired Will Allen and Kate Duesterberg as managers, responsible for both the conduct of the farm business and the development and provision of high quality education programs at the farm.

### **Production Area**

Northeastern United States

### **Community Coordinator**

Glenda Yoder  
Glenda@farmaid.org

### **Cultivating Community**

Cultivating Community, based in Portland Maine, is growing sustainable communities. Using organic, sustainable practices to grow food in the community and school gardens and at partnering farms. That food feeds those who are most vulnerable, and the community food work acts as an engine for high-impact youth and community development programs that reconnect people to the natural and social systems that sustain us all. Food production is done on Turkey Hill Farm, an historic farm house, barn, and 25 acres. Typical crops include heirloom tomatoes and heirloom beans grown to USDA organic standards with annual inspections and recertifications by the Maine Organic Farmers and Gardeners Association (MOFGA); seeds are saved or sourced from heritage seed suppliers. The food is distributed through a program called ElderShares, which provides a single person's produce needs from approximately the beginning of July to the middle of October for about 20 elderly community members, on a first-come, first-served basis.

### **Production Area**

Portland, Maine

### **Community Coordinator**

Craig Lapine

[craig@cultivatingcommunity.org](mailto:craig@cultivatingcommunity.org)

### **Martha's Vineyard Food Community**

Located 7 miles from the coast of southern Massachusetts, Martha's Vineyard offers a taste of a more traditional way of living. There are six separate towns all with a distinct personality and the presence of active agriculture is everywhere. Its natural beauty, historic charm and cultural heritage make the Vineyard a special place. There are no malls, no fast food and lots of dirt roads. With a year round population of 15,000 that soars to 75,000 in the summer, the image most people have of Martha's Vineyard is that it is a playground of the rich and famous. It's also the poorest county in Massachusetts with a cost of living sixty per cent higher than the national average, community and sustainability are highly valued. A high concentration of small farms, an island wide plan to produce as many essentials--such as food and energy—as possible, and the presence of many non-profit organizations working together to protect its rural character makes the island a model for eating local in the Northeast.

Founded in 2005, Slow Food Martha's Vineyard creates monthly potlucks and community educational events. At this past summer's gathering keynote speaker Michael Pollan described the situation, saying "There are enormous challenges on the Vineyard because the market dries up for a big part of the year, land prices are so expensive and slaughter facilities for four legged animals are not available, but there are lots of pioneers here making a vibrant local food economy." The community is represented at Terra Madre 2008 by local aquaculturists, small-scale farmers, chefs, and educators.

### **Production Area**

Martha's Vineyard, MA

### **Community Coordinator**

Elizabeth Germain

Elizabeth.germain@gmail.com

## NEW YORK/NEW JERSEY

### **Brooklyn Urban Farmers**

Added Value is a non-profit organization that works with the youth of South Brooklyn to help them engage with their community and provide locally grown foods to neighborhood citizens. Since its opening, Added Value has provided long-term training to over 100 neighborhood teenagers. The non-profit, together with neighborhood young people, has helped revitalize local parks, transformed vacant lands into vibrant Urban Farms, improved Red Hook citizens' access to healthy, safe, and affordable food, and begun to grow an economy that supports the needs of the community. Currently, Added Value operates two Farmers' Markets that feature produce grown on Red Hook Community Farm by its youth leadership team as well as products from other regional farmers included fresh milk, yogurt, and ice cream, a full selection of fruit and pasture raised meats. The Red Hook Farmers Market was established in June 2001 and serves as the sole provider of fresh produce for neighborhood residents. The farm practices intensive, organic farming in a wholly constructed environment built on a concrete playground. All of the work is done by hand, mixes are made the day of sale from an abundant selection of 15-20 varieties of lettuces and baby brassicas, hand washed and packed into harvest crates.

#### **Production Area:**

Brooklyn, New York

#### **Community Coordinator:**

Ian Marvy

[imarvy@added-value.org](mailto:imarvy@added-value.org)

### **East New York Community Farmers**

East New York Farms! is a network of youth and community gardeners who grow food organically in New York City. Their primary means of interaction is the East New York Farmers Market, which is run by the group and includes 23 local gardeners, 3 regional farmers, and 11 local vendors. They recruit community and backyard gardeners to grow and sell crops at the market and provide them with agricultural training and basic supplies. ENYF! grows vegetables from seed to harvest using organic practices; they use municipal compost to form raised beds on vacant lots in the inner city, and sell their vegetables at the adjacent farmers market. Their best sellers are collard greens and Caribbean specialties such as callaloo, bora and karela. In addition, they keep bees in the garden to aid in pollination and teach about urban livestock, harvesting the honey every fall to sell at the market. They work to keep food traditions alive by providing a growing and marketing space for culturally appropriate crops.

#### **Production Area**

Brooklyn, New York

#### **Community Coordinator**

David Vigil

[david@eastnewyorkfarms.org](mailto:david@eastnewyorkfarms.org)

### **New York City Greenmarket Farmers**

Greenmarket is a program of the Council on the Environment of New York City that has organized and managed open-air farmers markets in New York City since 1976. The program promotes regional agriculture and ensures a continuing supply of fresh, local produce for New Yorkers. Greenmarket provides the region's small family farmers with venues to sell their fruits, vegetables and other farm products directly to urban citizens.

The Community of Greenmarket Farmers' includes around 200 farmer participants. The farms that will be representing this vast membership at Terra Madre 2006 are Berried Treasures Farm in the Catskill Mountains, whose farmer is a former nutritionist known for her delicious berries and foraged ramps and fiddleheads; and Lynnhaven Goat Cheese in Ulster County New York, one of only five dairy farms left in this traditional dairy region. It raises 150 pasture-raised, hormone-free goats and then hand makes its own goat cheese.

### **Production area**

New York, New Jersey, Pennsylvania, Connecticut

### **Community coordinator**

Marcel Van Ooyen  
[mvanooyen@greenmarket.cc](mailto:mvanooyen@greenmarket.cc)

### **Community of Stone Barns Center Farmers, Chefs, and Educators**

Since its public opening in 2004, Stone Barns Center for Food and Agriculture has been successfully teaching, demonstrating and promoting sustainable, community-based food production to a mixed audience of small-scale farmers, school children, aspiring chefs and everyday eaters. The Stone Barns Center is on 80 acres of pasture, woodland and cultivated fields in New York's Westchester County. Nestled in the center of the property are its namesake stone barns; converted from 1920s farm buildings, the stone barns now serve as home to the Center's educational and culinary spaces. The community members put an emphasis in all their activities on a direct farm-to-table relationship. The Center operates on three integrated levels of production and consumption: the farm and grass-fed livestock program, the not-for-profit education center, and the adjoining restaurant, Blue Hill at Stone Barns. All the farm products are raised for food. The farmers continually support and explore the most appropriate breeds, seeds, and ecological dynamics for creating a diverse, resilient and reliable food system. The farm is the Center's core educational resource.

### **Production area**

Pocantico Hills, New York

### **Community coordinator**

Nena Johnson  
[nenaj@stonebarnscenter.org](mailto:nenaj@stonebarnscenter.org)

### **Hudson Valley Grain Growers**

Until 100 years ago, the Hudson Valley was the main grain producer for the Northeast. Recently, only 1% of Northeastern grain growing is marked for agriculture with the rest being used for animal consumption. Wild Hive Farm seeks to rebuild a grain-based regional food system. The community envisions that this local food system can be replicated throughout the region, supplying the Northeast region not only with delicious, nutritious food, but also a local economic system that embraces our rich, cultural heritage. The mission of Wild Hive Farm is to help build sustainable communities and support regional sustainable agriculture by producing food products made with the local, organic bounty of the Hudson Valley. Wild Hive Farm buys organic grains exclusively from local and regional farmers and stone-grinds them in a granite stone mill to guarantee the freshness and quality of the flour. In addition to preparing bakery products using locally grown and milled organic grains-including heritage grains, the farm cultivates log-grown shiitake mushrooms.

### **Production Area**

Hudson Valley, New York

### **Community Coordinator**

Don Lewis

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### **Queens County Educational Farmers**

The Queens County Farm Museum is a non-profit educational production farm in Queens, New York. The farm encompasses a 47-acre parcel that is the longest continuously farmed site in New York State. The site includes historic farm buildings, a greenhouse complex, livestock, farm vehicles and implements, planting fields, an orchard, a corn maze, and an herb garden. The Farm collaborates with other city and regional producers and educational agencies to develop local food and fiber systems for New York City. The farm employs coldframes and a glass greenhouse built in the 1930s for winter vegetable crops, holistic land management practices with grazing animals, cover crops, and homegrown compost for the summer vegetable crops. Heritage breeds of pigs are organically raised and pastured part of the year and this fall the farm got two American milking Devon cows.

### **Production Area**

Floral Park, (Queens County), New York

### **Community Coordinator**

Michael Grady Robertson

[mgradrobertson@queensfarm.org](mailto:mgradrobertson@queensfarm.org)

### **Catskills Region Producers and Promoters**

The members of the Catskills food community are organized under the regional Buy Local effort, Pure Catskills, which seeks to make the connection between the agricultural heritage of the Catskills region and supporting the viability of the regional food system. The motto, "Good Food. Clean Water." draws directly from the connection between the high quality foods produced in the region and the positive impact farms have on protecting the water supply for New York City. The New York City Watershed, a series of 18 reservoirs, lies in the heart of the region. In addition, many farms in the Catskills directly supply fresh, clean

food to the New York City community. Members include fruit and vegetable growers, grass-fed meat producers, small-scale dairy farms making artisanal cheeses and food purveyors bringing forth the Catskills Cuisine.

The community is being represented by Walkill View Farm—vegetable growers and regional product sellers; Heather Ridge Farm—a grassfed meat and beekeeping operation;; Slope Farm—grassfed meat producers; Mountain Dell Farm—vegetable growers; Slow Down Food Company; and the NYC Watershed Council.

### **Production Area**

Catskills Region, New York State

### **Production Coordinator**

Challey Comer

[ccomer@nycwatershed.org](mailto:ccomer@nycwatershed.org)

### **Orange County Community Growers**

Rogowski Farm is a second generation family farm in the black dirt region of Pine Island in the Town of Warwick in Orange County, New York. The property was transitioned from the typical (for this region) onion farm to a diverse operation consisting of 150 acres of fertile muck soil. They grow over 250 varieties of produce each year utilizing ecologically friendly and environmentally sound practices and are known for their expertise in low-income, ethnic markets. They custom grow many special ethnic varieties of produce for their 150 CSA clients and farmers markets and are working to offer this feature to other clients as well. Workers on the farm are given a piece of the farm for their exclusive garden to grow their own vegetables and herbs for their families, as well as offered ESL classes on the farm.

### **Production Community**

Pine Island, New York

### **Community Coordinator**

Cheryl Rogowski

[cheryl@rogowskifarm.com](mailto:cheryl@rogowskifarm.com)

## **PACIFIC NORTHWEST**

### **Community of Bristol Bay Wild Salmon Fishermen**

Bristol Bay is home to the world's largest sustainable wild salmon fishery. Under the guidance of a strict conservation model legislated by the Alaska Department of Fish and Game, the cooperative members fish for wild sockeye salmon in twenty foot vessels with hand-operated gillnets. Lake Iliamna is the terminal spawning grounds of the salmon, and is the largest freshwater lake in Alaska. The spawning run takes place in Bristol Bay where Sockeye salmon have been an increasingly important economic component for several centuries and a primary subsistence for the native Alaskan families.

The community is committed to the sustainable harvest of wild salmon and to consumer education. Sockeye salmon is sold according to an affordable pricing structure that is based on volume sales to make its wild sockeye an affordable choice for family meals. Its marketing targets neighborhood and community groups.

**Production area**

Bristol Bay, Alaska

**Community coordinator**

Christopher Nicolson

[Christopher@redsalmon.com](mailto:Christopher@redsalmon.com)

**Washington Chinook Fishermen**

The Washington Trollers Association represents 80 independent fishermen who harvest salmon off the Washington State coast using traditional low-impact selective gear. This Trollers community supplies the Washington State market with high quality, regionally distinct fish. Nearby fish smokers and restaurants prize the unique 'marbled salmon,' a breed of Chinook that has a one-of-a-kind flesh coloration. Marbled salmon describes a Chinook or "King" salmon (*Oncorhynchus tshawytscha*) that is neither the characteristic red/orange nor the less common white flesh. Rather, it is comprised of varying amounts of both colorations, 'marbled' through the body. The Trollers Association is in partnership with the Makah Native American nation who process much of their catch.

**Production Area**

Washington State

Community Coordinator

Jeremy Brown

[fvoneandall@hotmail.com](mailto:fvoneandall@hotmail.com)

**Community of Cascades Farmers Market Producers**

Approximately 500 growers come together to form the Cascades Farmers Market community. One of its members is Ninety Farms which began in 1993 in Western Washington State with some of the first Katahdin Hair sheep on the West Coast. Ninety Farms raises nearly 900 purebred Katahdin lambs on pasture. It sells its grass fed beef, heritage breed Katahdin lambs, and naturally raised veal at local markets. In 1995 Ninety Farms started growing a few artichokes in a garden plot. Now they grow a diverse array of herbicide and pesticide free vegetables, including several heirloom varieties, for a CSA program and for sale to restaurants in the Seattle area. As development springs up on every side of the farm, the growers work hard to educate their community about the benefits of local agriculture and the importance of sustainable land stewardship.

**Production area**

Arlington, Washington

**Community coordinator**

Linda Neuzing

[ninetyfarms@aol.com](mailto:ninetyfarms@aol.com)

### **San Juan County Agricultural Resource Committee (SJCARC)**

San Juan County, in the northwest of Washington State, contains the San Juan Islands, an area renowned for its natural beauty. The San Juan County Agricultural Resource Committee, or SJCARC, works to achieve the protection and restoration of the agricultural resources of this unique region of the upper Puget Sound. The members of the SJCARC are a collection of fruit, vegetable, berry, herb, meat, fish, and wool producers as well as educators and local food advocates. The members act as an advisory board for the County Commissioner, the County Land Trust (San Juan County Land Bank) and local farmers market associations. The community meets regularly to discuss issues and provide education based on farmland preservation and farmer enrichment to ensure the viability of farming in the county. Their current focus is to establish a year round farmers market in Friday Harbor, WA.

The community will be represented at Terra Madre by Morning Star Farm, a small family farm located on Orcas Island. They use hand scale methods for providing a wide range of fruits, berries, herbs and vegetables to their community. All of the produce stays on Island, and is sold at the Orcas Island Farmers Market, through a CSA program, to local restaurants and the public school.

#### **Production Area**

San Juan County, Washington

#### **Community Coordinator**

Kji McIntyre

[kjigrower@yahoo.com](mailto:kjigrower@yahoo.com)

### **Rogue Young Farmers**

Dunbar Farms, in the Rogue Valley of southern Oregon, has been worked by the same family for four generations. The farm is currently run using organic methods by a group of four young farmers hoping to combine agriculture with community outreach. Started in 1909, the farm began as pear orchards but was converted 15 years ago to grow hay, a few acres of wine grapes, and 6 acres of vegetables. This small organic vegetable farm grows a number of Ark of Taste varieties, heirloom, and open-pollinated varieties. The farm supports a 50-member CSA and a small farm-stand and provides produce to a few area restaurants. In addition, the farm hosts a 1-acre educational garden and summer gardening program for minority and low-income children in the Rogue Valley. The community is currently involved with other area organizations in a Farm-to-Kitchen Youth Project that combines hands-on gardening with lessons in health and cooking for local kids during the summer.

#### **Production Area**

Medford, Oregon

#### **Community Coordinator**

Alyssa Jumars

[ajumars@gmail.com](mailto:ajumars@gmail.com)

### **Willamette Valley Food Community of Oregon**

The Willamette Valley is more than one hundred miles long, stretching from Portland where the Willamette River flows into the Columbia River to just south of Eugene Oregon. The Willamette Valley is sheltered from weather systems coming off the Pacific Ocean by the Coast Range. To the east, the valley rises into the Cascade Range giving the valley floor a misty, green, maritime climate with an eleven month growing season in one of the world's richest agricultural zones.

The Willamette Valley Food Community delegates include a farmer turned chef, a chef turned educator, chefs who buy from farmers, farmers who welcome chefs into their fields, farmers who are just farmers, and chefs who are just chefs. The community also includes social activists that create access to quality foods and institutional food service providers who affect policy and purchasing practices. The Willamette Valley Food Community delegates advocate beyond their fields and kitchen doors. They teach in schools, markets, field kitchens and large institutions. They are voices in the private and public arena. Their work broadens the definition of a great food region.

#### **Production Area**

Willamette Valley, Oregon

#### **Community Coordinator**

Linda Colwell

[linda@slowfoodportland.com](mailto:linda@slowfoodportland.com)

### **Lopez Island Family Farmers**

Lopez Island, off the coast of Washington State, is part of the archipelago known as the San Juan Islands. Lopez has seen an agricultural resurgence with a small and strong farming community gaining momentum, thanks in part to the Island Grown Farmers Cooperative and innovations such as its mobile slaughter facility. This brand new family farm is being cultivated on an 100-year old dilapidated piece of land that has been reclaimed and planted with a 3000 square foot vegetable garden and community garden plots. By resurrecting the utilizing the green house they've been able to grow, share, and sell many vegetable and flower starts. Next season they hope to plant seeds they saved this past summer's harvest. In addition, they raise milk goats and make cheese, raise sheep for meat (utilizing the IGFC Mobile Slaughter Unit) and fiber, and chickens and ducks for eggs and meat. Some representative products include their hard neck heirloom varieties of garlic and a small herd of rotationally grazed Nubian dairy goats.. The goats assist with brush maintenance, weed control, and their manure is composted to use in the garden. The doe is milked daily and the milk is used to make cheese.

#### **Production Area**

Lopez Island, Washington

#### **Community Coordinator**

Kim Bast

[kimabast@rockisland.com](mailto:kimabast@rockisland.com)

### **Whatcom Country Holistic Growers**

Holistic Homestead is a small farm in Everson, Washington that distributes its product through Farm Accounts, CSA, Farmers Markets, local grocers, restaurants, and catering businesses. They specialize in fresh cut salad mix, strawberries, heirloom tomatoes, assorted peppers, romaine and butterhead lettuces, specialty onions, and potatoes, that are certified organic and grown, harvested, washed, packed, delivered by hand. The farm is extremely dedicated to sustainable practices including the use of minimal biodegradable packaging, and is influenced by the philosophy of Holism and Healing Arts.

#### **Production Area**

Whatcom County, Washington

#### **Community Coordinator**

Gretchen Norman

[holistichomestead@yahoo.com](mailto:holistichomestead@yahoo.com)

### **Skagit Valley Goat Cheese Producers**

Gothberg Farms is a small Grade A goat dairy in Bow, Washington in its 5th commercial year of production. It is a small parcel on a larger piece of land that is 40 acres of flat, fertile farmland looking directly at Mt. Baker and Chuckanut Mountain, as well as the San Juan islands. It is a very small operation, only milking about 10-15 goats a year, producing feta, gouda, chevre and cheddar for the Skagit River Valley. All cheese is totally handmade after pasteurization. All moulds are filled by hand, turned by hand, and salted by hand. All wrapping and packaging is by hand with hand lettering on the labels. The cheeses are sold at local food coops, farmers markets, retail stores and restaurants.

#### **Production Area**

Skagit River Valley, Washington

#### **Community Coordinator**

Rhonda Gothberg

[rhonda@gothbergfarms.com](mailto:rhonda@gothbergfarms.com)

## **SOUTHWEST**

### **Piki Makers of Tesuque Pueblo**

The recent rediscovery of a family heirloom piki stone in an abandoned Pueblo home revived a communal heritage for these traditional Native American farmers, allowing them to bring the traditional sustenance of piki making back into the community. Piki is a blue corn bread that is paper-thin. It is prepared by women who apply a thin batter of blue corn meal to the hot flat piki stone by hand. The corn for the piki is grown by the piki makers in organic family fields along with other indigenous food staples like beans, squash, chile, melons and sunflowers. The entire family is involved in the planting of these foods, from planting, weeding, watering, and harvesting and most of the work is done by hand. The final presentation is a delicate roll of thin bread. All workers participate in the community

harvest feasts and produce surpluses. Another traditional product is the *sumoviki*, a blue-corn tamale sweetened with agave. Piki making was revived with help from the Traditional Native American Farmers Association, which offers economic development opportunities for self-sufficiency through sustainable natural and cultural resource development, rebuilding a means for cultural reclamation of damaged eco and social systems, and creating a healthy organic food supply.

**Production Area**

Tesuque Pueblo, New Mexico

**Community Coordinator**

Wenona Nutima

wnutima@gmail.com

**Native Seed Saving Community**

Native Seeds/SEARCH (Southwest Endangered Arid Lands Resource Clearing House) conserves, distributes and documents the adapted and diverse varieties of agricultural seeds, their wild relatives, and the role these seeds play in cultures of the American Southwest and Northwest Mexico. They promote the use of ancient crops and their wild relatives by gathering, safeguarding, and distributing their seeds to farming and gardening communities. Their seed bank includes 1,800 collections, many of them rare or endangered; more than 90% of these crop varieties are not being systematically preserved elsewhere. Beside the expected drought tolerance of desert plants, many of these crops are resistant to rusts, insects, chemicals, and other stresses. They provide an irreplaceable "genetic library" to draw upon to ensure sustainable, environmentally safe agriculture in the future.

Historically, Southwestern Native American farmers produced a great variety of food despite the region's marginal growing conditions. After centuries of environmental destruction, cultural change, and land transfers, these farming systems have survived -- but just barely. As late as 1925, the Tohono O'odham people cultivated 10,000 acres in Southern Arizona with traditional floodwater methods. Today, only a few scattered plots remain.

**Production Area**

Southwest United States

**Community Coordinator**

Alex Sando

asando@nativeseeds.org

**NATIONAL**

**Community of Grassfed Livestock Producers**

American Grassfed Association protects and promotes true grassfed producers & grassfed products through national communication, education, research and marketing efforts; it represents over 300 grassfed producers around the country. AGA communicates the value of grassfed products to associated industries and consumers and serves as a source on grassfed products for consumers and the new media. The association also provides a

network within its membership to share information and direct consumers wishing to buy grassfed products to the suppliers nearest them.

**Production Area**

United States

**Community Coordinator**

Patricia Whisnant

**Raw Milk Cheese Producers**

This Community comprises over 30 producers who use raw milk to make artisan cheeses. Many of the producers of this presidium run small-scale, sustainable, locally based, farmstead operations. These producers formed one of the country's earliest presidia projects, coming together as a community to create links between raw milk cheesemakers across the country and to improve the quality of American raw milk cheeses.

Raw milk cheese production in America is inherently different from elsewhere because in the United States it is illegal to sell raw milk cheeses that are aged less than 60 days. The Presidium created a rigorous production protocol for the production of raw milk cow, goat and sheep cheeses that has become the anchor of the American Raw Milk Cheese Presidium.

This community's cheesemakers work to ensure food safety while maintaining their emphases on traditional methods and great taste. Many make a variety of cheeses along with their raw milk offerings. The community is being represented at Terra Madre by Meadow Creek Dairy, a family farm in the mountains of southwest Virginia with a high elevation and mineral-rich pastures. They have worked with a Jersey herd since 1980, and practice sustainable farming methods, managing the land and cattle for health rather than high production. Their primary tool is intensive grazing management, giving the cattle fresh grass every day and allowing the grass to regrow and preventing overgrazing. The cattle are never confined, but instead are born and raised on pasture, grazing a diverse mixture of perennial grasses and legumes supplemented with some grains, salt and Norwegian kelp. To make their cheese, they use only fresh, unpasteurized milk from their own Grade A dairy. Starter culture and rennet are added to form a curd. The curd is cut and manipulated according to the variety, then moves on to the pressing table. The craft continues in the aging rooms where the cheeses are hand tended. The cheese is chosen for sale only when flavor has reached its peak.

**Production Area**

Across the United States

**Community Coordinator**

Helen Feete

Helen@meadowcreekdairy.com

**Landless Urban Growers**

We represent an ever-growing subset who have been raised in urban/suburban settings, yet have sought out and trained with master gardeners, farmers and food producers. Our goal is to gain expertise and a deeper understanding of today's agricultural landscape while looking to apply this gained knowledge towards focused urban-based projects. Our combined work is at the exciting crossroads of food production, promotion and marketing, land stewardship, urban planning, art, cooking and education. We do what we can, given our respective areas of focus, to empower people to create a connection to the land and to local growers—whether it is creating an urban kitchen garden design business and writing a book on urban agriculture best practices, or by linking consumers to their local growers and producers through foraging/consulting for Slow Food Nation's Taste Pavilion.

### **Production Community**

United States

### **Community Coordinator**

Cerise Mayo

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### **National Young Farmer Community**

This community has emerged and coalesced around the pre-production for “The Greenhorns,” a documentary about young farmers in the United States. The aim of the group is to valorize the role of younger growers who continue to refine farming practices, to innovate in new markets, and to reclaim land under sustainable management. With their film and their community building they seek to build the case for those considering a career in agriculture—to embolden them, to entice them, and to recruit them into farming. Now the community is connecting with each other both online and in person, growing together, sharing resources, swapping seeds, roasting rabbits.

### **Production area**

USA

### **Community Coordinator**

Severine von Tschamer Fleming

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