



THE ALABAMA
SUSTAINABLE
AGRICULTURE
NETWORK

ASAN UPDATE

Fall 2018

Published Quarterly

SEED SAVING 101: TUBERS, AND MORE ABOUT THE SEED BANK

By Dove Stackhouse (Sand Mtn Seed Bank)

This is the 5th and final installment series on seed saving that began in Fall 2017.

If you've been following this series, one question you might have is about saving seed for crops that are propagated by tubers, like sweet potatoes and some flowers. How do we carry them over the winter? When I worked in a nursery in a much colder climate where the soil freezes consistently, we would dig up flower bulbs and store them in an old refrigerator – this way they don't die but they get the chill hours they need, and it kills insects and keeps diseases from accumulating.

However living and organic gardening in the south for almost 30 years, I have learned that diversity, feeding the soil, and the adaptation of the plants to the local area can keep them in far better health, than uprooting them and then reestablishing them. You still have to divide and thin them out to keep them vigorous. And you can achieve something of a moving balance on disease and pests if you feed your soil and pay attention to more than NPK (nitrogen, phosphorus and potassium); plants use 62 different minerals and compounds in the soil! We have seen soil ecology, coupled with diversity of species and adaptation, keep fusarium and



Clay County Watermelon, one of the seed varieties the author is growing out this year. Photo courtesy Dove Stackhouse

mosaic viruses in check, and cause a total 180-degree turn in insect pressures (towards the beneficial side) within one season.

So, all that said; I prefer to leave most plants in the ground with generous mulch. Most of our fall planted root crops and Brassicas Family (cabbage/turnip family) crops that are planted for winter time food production

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GET YOUR TICKETS FOR THE 4TH ANNUAL GRAZE: BIRMINGHAM



Here's your opportunity to get up close and personal with your local farmers, chefs, and restaurants, drink tasty alcoholic and non-alcoholic libations, and enjoy sweet tunes from several local artists. Join us at the 4th Annual Graze: Birmingham farm-to-fork fundraiser scheduled for Sunday, September 9th from 5 to 8pm at Avondale Brewing Company's backyard.

Come "graze" on unique dishes creat-

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FOOD & FARM FORUM IMPORTANT DATES AND DEADLINES! PG. 3



ASAN MEMBER PROFILES

Chef Thyme Randle, Underground Cooking Academy, and Kamilla Holst Nelson, Happy Flappy Farms



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LETTER FROM THE ASAN BOARD PRESIDENT



Dear ASAN Family,

Summer is upon us! Okra, corn, and tomato soup. Yum! With a grilled cheese and iced tea! That is what my farm helper and I were served when

we recently visited an older couple we met at market. They told us about how they had been growing a garden together every year for over 40 years!

They showed their house that they had built together. He was an old timey man. He used to plow with mules. After the soup, he piled us on his gator and rode us to see his old equipment and mule-drawn buggy, their gardens, and their cabin in the woods. The home and the cabin were so welcoming and homey.

He and his wife fell in love when they both worked on her family garden. Her mom was sick and could no longer plant and work the family garden, so they stepped up. Over the years they raised their family off the land. He told me how his children and grandchildren help with the garden, and food preserving work. He said that the food they put up is so good that they never have trouble taking it out and finishing it up.

He told us how they shared what they had with travelers who needed a place to stay for a while, and in exchange the travelers would work. At one point the family even hitched up the mules and rode the Oregon Trail. He said that people would hear that they were coming by, and would prepare meals for them along the way. It wasn't easy to start from scratch and make a living off the land, but, he said that if you just start, there is no telling where it will take you.

They are a very sweet, respectful, and generous family. I think that it is living with generosity and respect that has given them such a rich life. His generosity with people has given him community and help. Because of his respect for the environment, his land has generously given good irresistible food!

These are the kinds of relationships with the land, people and food that Alabama needs. I know that we must all find the balance in our generosity, but I hope this story can inspire us to take a step of faith, and "start".

With much love,

Gabriel Denton
ASAN Board President

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Support ASAN's ongoing work to unify and amplify statewide efforts in sustainable agriculture and local food systems

Contact alice@asanonline.org for details

CONTRIBUTORS: FALL 2018

The Sand Mountain Seed Bank is a collection of open-pollinated, locally and regionally adapted seed varieties collected and lovingly maintained by Dove Stackhouse, Charlotte Hagood, and others. Learn more at [https://savetheseed.net/wiki/Category:Sand Mountain Seed Bank](https://savetheseed.net/wiki/Category:Sand_Mountain_Seed_Bank).

Gabriel Denton is ASAN's Board President and a farmer at Jubilee Promise Farm in Vinegar Bend, AL (Washington County).

Mindy Santo is a women's empowerment coach in Birmingham and works part-time on the staff of ASAN. An advocate of getting in the right mindset to bring your intentions to fruition, she works one-on-one and in-community to help you bring them into existence.

Alice Evans is the Executive Director of ASAN. She is a native of Huntsville, and now lives in Birmingham with her partner Lisa, their four fur-babies, and their new (human) baby, Moss.

ABOUT ASAN:

The mission of the Alabama Sustainable Agriculture Network is to deepen relationships between the people of Alabama, the food that we eat, and the place that we live.

ASAN provides peer-to-peer education, training, and networking opportunities to our broad network of farmers, gardeners, food-based businesses, agricultural resource organizations, and community leaders. We are a membership-based organization that seeks to improve the lives of small farmers and rural and urban communities and make a positive impact on the state's environment and health.

We define sustainable agriculture as farming that supports families and communities while conserving natural resources. We embrace the breadth of overlapping ways — ecological, economic, social, historical, etc. — that together, we can build a more sustainable food system. Find out more at <http://asanonline.org>.

2018 BOARD OF DIRECTORS

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MEET ASAN'S STAFF!

In case you haven't noticed, we've been growing! Many of you may have met or communicated with some of our newer (and not-so-new) staff members, but we realized we haven't paused to give them a proper introduction in the newsletter.

Laura Núñez joined the team this June as our new full-time Administrative & Program Assistant. Originally from Los Angeles, CA, Laura (pronounced "loud-uh") completed her undergraduate education at the University of Pennsylvania where she majored in international relations and minored in Korean. Laura has lived in many corners of the country before moving here, but after a year in Alabama she has found that living in Birmingham is as close to home as she has felt.



Laura's first experience with agriculture was when she was 7 years old. Her mother was a seasonal blueberry picker and nursery worker in Central Florida and Laura accompanied her in the fields on weekends and in the summertime. In high school, Laura engaged in several agriculture service projects in Maine and Vermont. In college, she was a field intern at a travelling high school that partnered with local farms to facilitate learning about local food systems, holistic living, and environmental justice.

Read more about Laura at <https://asanonline.org/introducing-laura-nunez/> and email her at laura@asanonline.org.

Mindy Santo is a part-time Program Assistant with ASAN. She is also a women's empowerment coach, speaker, relationship-builder, writer, organizer, and food, health, and sustainability enthusiast!



Originally from Ohio, Mindy studied Retail Marketing & Management in college, and during her junior year was granted an internship that first introduced her to Birmingham. Some time later she suffered a bout with severe stomach pain. She pinpointed her food as the culprit, eliminated the offending ingredients and replaced them with real, whole foods, and her health improved dramatically. This fostered her connection to food, health, and sustainability.

Mindy had been a volunteer at Graze: Birmingham for two years before being hired in October 2017 to help plan the Food & Farm Forum. After the Forum ended, she jumped at the chance to take on a longer-term position with ASAN. Mindy is eager to learn more and to get others excited about the food movement.

Read more about Mindy at <https://asanonline.org/meet-mindy-santo/> and email her at mindy@asanonline.org.

Margaret Weinberg joined the ASAN team in July, and through the end of 2018 will serve as the Youth Food & Farm Forum Coordinator. Raised between Upstate New York and Southern Vermont, agriculture was always part of Margaret's childhood landscape. Yet it wasn't until she moved to the city to attend NYU that she discovered her passions in food and farming: she managed a community garden, taught nutrition in public schools, tested engagement strategies in urban ag projects, sold wine, examined data for a packaged food incubator program, and piloted NYU's first CSA.



After graduating, Margaret moved to Birmingham for a teaching fellowship with Jones Valley Teaching Farm. Margaret never looked back and is approaching her third year in this city, which presents her with new challenges and learning moments everyday. She's drawn to projects that involve engagement, empowerment, community and storytelling, and is excited to draw on all of these as the Youth Forum Coordinator.

Read more about Margaret at <https://asanonline.org/meet-margaret-weinberg/> and email her at youthforum@asanonline.org.

ASAN's Executive Director Alice Evans has been with ASAN in some capacity since 2010. She is a Huntsville native who first got involved in food work while interning for a worker-owned grocery co-op in Chester, PA, while attending nearby Swarthmore College.



She moved back to her home state after graduating in 2010. She was a wwoofers at SheerLark Farm in Flat Rock, worked for JSparks Farm and MaryMac Berry Farm in Huntsville, and apprenticed on an organic demonstration farm in Goldsboro, NC, all while also working part-time for ASAN under Karen Wynne. She was hired on to lead ASAN full-time in early 2013.

Alice lives with her partner Lisa and their baby Moss, in Birmingham. She can be reached at alice@asanonline.org.



GET YERSELF TO THE 2018 FOOD & FARM FORUM!

REGISTRATION COST AND DEADLINES:

Adults:

Early-bird (mid-Sept to Oct 15): \$75

Regular (Oct 16 to Nov 19): \$85

Youth (14-21): \$50

Children (5-13): \$30

Children under 5: free (but must register!)

Price includes all meals Friday breakfast through Saturday dinner. Does not include lodging.

Scholarship applications for the adult F&FF will open mid-September and will be awarded on a rolling basis, until funds run out. The early bird gets the worm! Final deadline (if funds remain) is November 12. Youth scholarships available as well, contact youthforum@asanonline.org for details.

GRAZE (CONT'D)

(Continued from page 1)

ed by our farmer and chef or restaurant pairings prepared exclusively for this evening's event. Every year these pairs ramp up their food game with delicious dishes you don't want to miss. You never know, it could be once in a lifetime!

Our farmers grow and nurture top notch ingredients you can find locally at Alabama farmer's markets, by subscribing to their CSA's, buying directly from the farm, or shopping at Alabama-owned grocery stores. The shorter the distance your food travels, the better it is for you; the flavor's more intense, your purchase supports the local economy, and since the ingredients ripen on the plant, or eat what's in the fertile soil, the more nutrients are available.

Our chefs and restaurants are at the top of their game cooking food with their expert skills, some having trained with the best of the best in Birmingham. Yet they're humble and gracious, and ready to serve up a tasty dish to you. What a gift to be able to incorporate their farmer's exceptional ingredient and develop an exceptional dish.

When choosing our pairs, we take several points into consideration:

- First, have they been paired together before? This is an opportunity to mix it up
- What's the farmer's specialty ingredient? What's the genre and skill level of the chef or restaurant? Are they a newbie with the potential to grow, be guided, and supported by a more estab-

lished participant? Let's see what they've got

- Do they have a special request? Do they have an established relationship with their chef, restaurant, or farmer during normal business hours? We try to accommodate those requests.

And, the best part of all is to see all the wonderful people who come through the gates; last year nearly 400 folks attended the event. It was a joyous occasion with plenty of food, drink, and good vibes to go around. Besides bringing their empty bellies to the event to "graze" on delicious food, listen to talented musicians perform, and meet up with friends old and new; they're investing in a better future for Alabama farms, food, and communities.

We have some returning talented stars ready to bring their A-Game, as well as a few new and talented participants for you to meet preparing delicious dishes to sample. Check out the list below — is your favorite on the list?

Musical guests throughout the evening include: Liz & Will Doonan from Heron Hollow Farm. Yes, they're busy farmers, and, yes, they're talented musically as well. Next up, ASAN member Meg Ford & her father, Doug Out! And wrapping up the evening, another Graze contributor, the multi-talented Chef Thyme Randle of the Underground Cooking Academy (see page 6). He's ready to bring the house down

with his beats!

Thanks to EBSCO, Piggly Wiggly, Blue Cross Blue Shield, and

our others sponsors for making this great event possible.



Get Your Tickets! <http://asanonline.org/graze>

Sold on a sliding scale! Pay what you can between:

ADULTS \$25-75 CHILDREN <13 \$5-15

RESTAURANTS/CHEFS:

Avondale Common House
 Chez Lulu/Continental Bakery
 City Club Restaurant
 Downstairs Diner at East Lake UMC
 East 59 Vintage & Cafe
 El Barrio Restaurante
 Golden Temple Café
 Pelham Culinary Academy
 Magic City Sweet Ice
 Red Sea Ethiopian & Mediterranean
 Rusty's BBQ
 Sprout & Pour
 Taco Morro Loco
 Tropicalco
 Underground Cooking Academy
 Harvest Roots Ferments

FARMS:

Belle Meadow Farms
 BDA/Bois D'Arc Farms
 Caver Farms
 DSR Farms
 East Lake Farmers Market
 Grateful Acres
 Grandview Farms
 Greene Prairie Aquafarm
 Hamm Farm
 Hepzibah Farm
 Herb Inc Alabama
 Heron Hollow Farm
 Marble Creek Farmstead
 Snow's Bend Farm
 Stillwater Farm
 Walden Farms
 Jones Valley Teaching Farm

SEED SAVING (CONT'D)

(Continued from page 1)

and spring seed saving, I leave in the field or hoop house. As long as I mulch the root crops and cover the crowns where all the leaves sprout from, and they don't freeze, they will come back in the spring and be the first to set seed. The leafy crops we will cover with hoops and row covers if it gets cold – like 16-20 de-

grees or below.

Sweet potatoes

Sweet potatoes however are another thing – frost will kill them. In order to keep them over the winter so you can make slips from them next year, you can harvest and store them in a tote or box layered with wood chips, in the basement or other cool spot in the house. I have also planted them in a 5 gal. pot and put them in the house for the winter, then set the pot in the greenhouse in the early spring. Storing them in wood chips for the winter then planting them in pots in the spring to grow slips, seems to produce more vigorous slips because they haven't been growing all winter.

Potatoes

For potatoes we've tried a number of things. We put them in an old refrigerator because they need to be kept in a humid atmosphere and dark; they still sprouted before it was time to plant. We have also put them in hardware cloth (for mice protection) covered crates with burlap covering them in a basement, with the same outcome. The "potato people" say they need a 3-4 month dormant period, but I have not found it to be true. So we have taken to fall planting them in the greenhouse (where we can keep them warm) with heavy mulch then they grow all winter and we harvest them in early spring and replant the tubers out in the garden. So, we keep them alive instead of dormant. We don't plant them right away – we do let them sit for a bit first. You may not be able to do this, but if you have a small garden you could put them in pot in the house and do the same thing.

This may run counter to what you may have been taught but as farmers we have to solve our problems outside our comfort zone sometimes. We have to experiment and challenge the norm. Sometimes it works spectacularly and sometimes not!

Contact the Sand Mountain Seed Bank

www.savetheseed.net

(open source platform for open sourced seed!)

- Dove Stackhouse, 256-483-4582 (text is best), whirlwindfarms4@gmail.com
- Charlotte Hagood, 256-878-3039
- Lydia Atkins, 205-522-4843, atkinslydia@gmail.com
- Trae Watson, 205-901-3867, somethinorother@gmail.com (for all website-related inquiries)



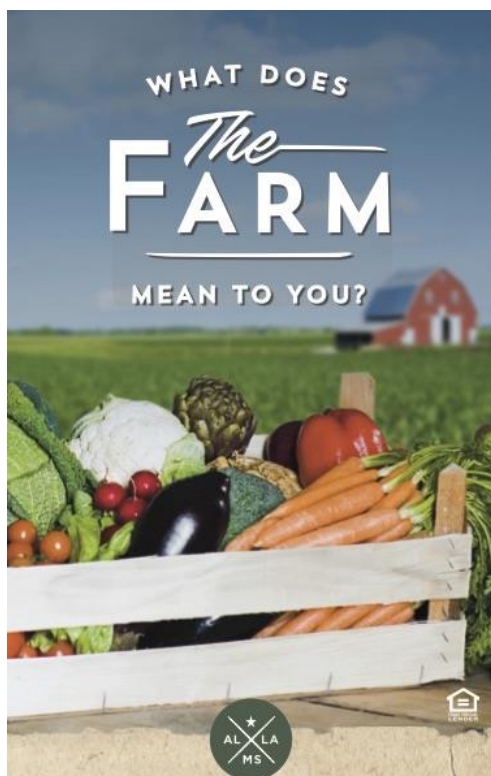
Smith's Pink-Eye Running Lima bean, 2006 seed, one of the seed varieties the author is growing out this year. Photo courtesy Dove Stackhouse

More about the Seed Bank

This year we have finally completed an inventory of all our seeds! Many thanks to Trae Watson, who is our task master at IT and organization. Lydia Atkins has come on recently and will be doing organizational and outreach projects, and is working on a newsletter. And of course Charlotte and I – we are working on growing out some of our oldest seeds to refresh our stock vs to see what is truly dead, and we are making our speaking rounds. We have enlisted some folks who are interested in growing some crops out for seed. I hope their season is going well.

We have 12 varieties picked out for folks to plant this fall – if you're interested just contact us (info above). Of course, you can eat some, but you must tell us how tasty they are, and you must save seed to return to us. We don't require much, just the best!

We are looking forward to being able to engage with all of you better and more often. We have some events we have been throwing around, but nothing definite yet, so stay tuned. Give us a shout and thanks for listening!



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ASAN MEMBER PROFILE SERIES

Since many of you are miles apart, and since opportunities to gather in person are few and far between, we initiated this series of member profiles as a way to deepen relationships among ASAN's diverse, amazing, and ingenious members across the state. **Thanks to these and all our members** for their ongoing support!

To read the **extended cut of these (and other) interviews** visit <https://asanonline.org/category/member-profiles/>.

Want to be featured in a future profile, or know an ASAN member who deserves a little light shined their way? **To nominate someone to be featured in a future profile**, drop us a line at info@asanonline.org!

Not a paid member yet? Join today, at <http://asanonline.org/join-asan> or fill out and mail us the paper form on page 15!

MEMBER PROFILE: KAMILLA HOLST NELSON, HAPPY FLAPPY FARM



Photo courtesy Kamilla Holst Nelson (left)

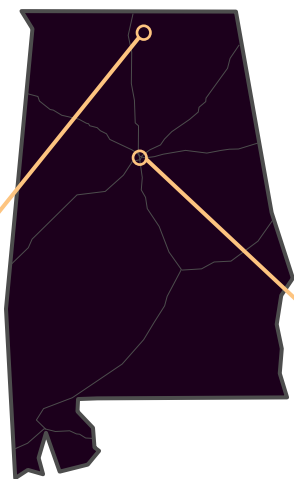
Kamilla Nelson is the owner and operator of Happy Flappy Farm, in Madison, AL—thanks to her stepson for the catchy name! Kamilla was born in Denmark, however at one week old her parents moved to AL. She grew up in Huntsville and Madison, AL, where she currently lives with her husband, 2 children, and 3 stepchildren.

How long have you been a member of ASAN? I believe I have been a member of ASAN for 3 or 4 years. I attended my first event, the Food & Farm Forum, last year.

Why did you become a member of ASAN? What do you love about being part of ASAN / part of the food movement in Alabama? I am passionate about sustainable agriculture and am constantly searching for farming community. I am glad to have contact with others who have the same passion for sustainable farming that I have.

What is your favorite ASAN event, and why? The Food & Farm Forum - it is an opportunity to learn, rest from my farm for a couple days, network, and learn from others. Plus, I love Camp McDowell, the farm there inspires me.

Describe your farm – where is it, how big is it, what do you raise, who helps manage it with you? We have a 4-acre sustainable agriculture poultry farm where we sell chicken, duck, goose, guinea eggs, and meat. We're excited to be expanding into food forest areas with blueberries, blackberries, muscadine grapes, mulberries, and figs. Check out the pics of our blackberry and Muscadine grape plants on our Facebook page. We also raise Guinea fowl. They're ideal pest and snake control, and even alert the chickens to hawk danger. We



MEMBER PROFILE: CHEF THYME RANDLE, THE UNDERGROUND COOKING ACADEMY



Photo credit: Andrea Mabry

Chef Thyme Randle, founder of the Underground Cooking Academy, wakes up thinking about art. Not what we typically envision like an image, or sculpture, it's delicious, healthy food he's been creating in Birmingham for 10 years.

Even though he's a vegan to his core, he's skilled at preparing any type of meal that'll appeal to your taste buds. From intimate gatherings to larger events, Chef Thyme chose catering to share his love and passion for food. On occasion, he supports some of the more popular restaurants and chefs in town, working behind the scenes to whip up dishes where he adds his signature flair. With his unique personality and live-life-out loud mentality, Thyme infuses his mental determination into every opportunity presented to him. Food is his love language, and it's apparent in every dish he creates.

At this year's Graze: Birmingham, Thyme will be serving up another amazing dish, AND he will be shifting gears to share some of his poetic and musical artistry from the stage as well!

Why did you become a member of ASAN? I've been a participating chef for Graze: Birmingham since the beginning, a membership is part of the perk we receive for giving our time to help raise funds for ASAN. The upcoming Graze Event will be my fourth year.

What is your favorite ASAN event, and why? So far, Graze. My work has been evolving so I haven't participated in any of the other events, however, working as a chef for other restaurants I've had the opportunity to meet many farmers, some from the

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KAMILLA (CONT'D)

(Continued from page 6)

also sell their eggs, and when we're able to catch them, they'll be processed for meat.

What's your favorite crop to grow? I love growing the chickens, they are so versatile and hard workers.

What frustrates or challenges you about the work you do, and/or the broader context in which you do it? The work is hard and lonely and doesn't have the profit that it should have. I would love to see more community in farming. We (the farming community) should work together to farm so that the burden is not so great on each of us. Unfortunately, the cost of farming is

much greater than the income. My lack of funds frustrates me – the cost of feed is so high compared with the price I can get for my products.

What keeps you up at night?

The problem of providing real food for myself and my family grown and prepared in a way I believe is the best for us. With my kids, I worry about the dangers of processed food and the long term negative effect to their health.

What about being a farmer do you love the most? I love seeing the farm grow and change through the seasons.

Read the full profile on our website at <https://asanonline.org/asan-member-profile-kamilla-holst-nelson-happy-flappy-farm/>!

THYME (CONT'D)

(Continued from page 6)

event, and develop relationships with them. I'm on the cusp of some changes right now, that's why I'm thrilled about my connection with ASAN. The future's ripe with possibility.

What do you love about being part of ASAN / part of the food movement in Alabama?

It's such a gift to be able to procure top-notch ingredients from local farmers and create art with them. Our state is plentiful with farmers who grow and nurture amazing ingredients. I admire and appreciate the work they do, I want to honor that and build upon that foundation to provide them more opportu-

nities. I started out as a farmer, I know how hard it is.

What frustrates or challenges you about the work you do, and/or the broader context in which you do it? Chefs grow complacent, unwilling to give new farmers a chance, or they miss out on opportunities to create a dish with a rare ingredient. Most of their experimental efforts rely on a concentration of dairy, butter, and meat, which is fine, however there's so much more out there.

Read the full profile on our website at <https://asanonline.org/asan-member-profile-chef-thyme-randle/>!



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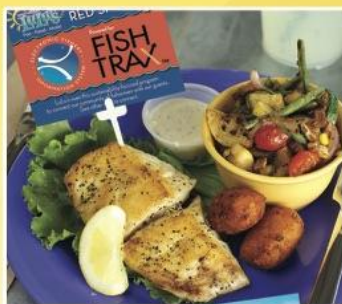
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UPDATE FROM THE SOUTHEAST ORGANIC PARTNERSHIP AT TUSKEGEE

By Leslie Grill

The Southeast Organic Partnership at Tuskegee University is in full swing with variety trials spread throughout the region. All of that growing at organic and transitioning farms, in addition to the research station trials in MS, AL and NC, calls for timely information specific to pests and disease.

The project was fortunate to bring on a new partner, Dr. Anitha Chitturi, who will be addressing region-specific pest issues at the farms in addition to managing the organic research plot at Tuskegee University.

With so many growers across the region, communicating and engaging virtually was a logical solution. The Southeast Organic Part-

nership developed weekly virtual meetings with the grower partners to tackle timely topics, called The Lunchbox series. The meetings are recorded and shared at <https://southeastorganics.helpdocs.com/the-lunchbox>.

The series kicked off with a review of the grower data logs that the partners in the field will use to track their growing activities. Due to the variety of weather blunders throughout the region this spring, the second episode tackled recovery strategies. The month of July has focused on pests and diseases specific to each crop in the study (squash, tomato, sweet potato and southern pea) and will finish out with a session on harvesting tips from our partners at North Carolina State University.

Dr. Brittney Goodrich is leading up project partner Auburn University's market research about producers, retailers and consumers of organic produce. We can't wait to see what this important research teaches us about how to better support the organic market infrastructure in the state.

ASAN continues to be an integral partner in reaching growers and consumers in the state with critical and relevant information. The Southeast Organic Partnership looks forward to attending ASAN's fall activities. Project partners are already gearing up to participate in the 2019 Southern SAWG conference where we hope we will be joined by as many grower partners as possible!

For more information about the project email organic@tuskegee.edu.

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Dr. Kokoasse Kpomblekou (right) and farmer Gene Thornton (left) at Sneaky Crow Farm in Roanoke. Photo courtesy Southeast Organic Partnership

NEWS FROM YOUR NEIGHBORS

Welcome to the world **Cecily Frances Griffin**! Baby Cecily is the third child, and first daughter, of **Charlie and Frannie Griffin** of **Hepzibah Farms** in Talladega. Cecily has two big brothers, **Eversole** and **Charlie Lemon**, who are eating her share of farm carrots until she gets a little bigger.

Congratulations to **Charles and Gillian Walters** of **River Oaks Farm** in Millbrook/Montgomery, who on June 2 welcomed their second child, **Piper Dean**. Piper's older sister Hazel is excited to show her the ropes and induct her into life as a farm kid.

CLASSIFIEDS AND RESOURCES

ISO TRACTOR: Mill Village Community Garden in Selma is looking for a small or compact tractor, standard model, with a bucket, in the \$8K range or below. Please direct any offers or tips to Clay Carmichael, claycarmichael@hotmail.com.

ORGANIC LAND FOR SALE: Certified Organic Irrigated Land in Slocumb, AL. 180ac for sale by owner, \$4500/acre. includes 110 acre Pivot & 800 Sq. Ft. House. Part of **Working Cows Dairy**. Call Rinske De Jong at 334-886-3839.

FARM HOUSE AND PROPERTY FOR SALE: **Tasteful Garden** farm/property in Heflin, AL. Including 2B/2BA home, numerous greenhouses, outbuildings, and equipment, and 11ac of pasture. For more info contact George Martin, cpgmar@centurytel.net, 256-226-2670.

POULTRY PLUCKER FOR SALE: **Deluxe Tabletop Plucker** (photo at right) in Madison, AL. Can be used to pluck any kind of bird with feathers in minutes (after scalding). Rotating polyvinyl drum with 28 rubber fingers, powered by 1725 RPM motor. Removable steel grate on top and steel belt guard on the side for safety. \$100 (special price for ASAN network only!), contact Kamilla Nelson, kamillanelson@icloud.com.

These sections appear in every newsletter and feature updates both personal and professional, on ASAN members and friends: anything from a new farm, to a new baby.

They make existing resources known to others, and help spread the word for those looking to connect. Connecting people in this, the barest-bones of ways, we hope to provide a jumping-off point for folks to connect on their own in deeper ways.

Have something you want us to publish? Send it to alice@asanonline.org or (256) 743-0742.



ROLLER CRIMPER FOR SALE: ASAN is selling a custom-made 8' two-stage **roller crimper** (photos above). Attaches to three-point hitch. Located in Shorter, AL. Must be a current paid ASAN member at Farm/Household level or above in order to purchase. Asking price \$2415. For more information and photos go to <http://asanonline.org/rollercrimper>.



UPCOMING EVENTS

DETAILS FOR THESE EVENTS
AND MORE, AT
WWW.ASANONLINE.ORG/EVENTS

August 11 — Hoover
A Sweet Home Alabama Culinary Fair & Dessert Competition

August 14—Fairhope
Mobile Bay Green Drinks

August 15—Mobile
Mobile Bay Green Drinks

August 16-17—Birmingham / Epes
Annual Meeting of the Federation of Southern Cooperatives

August 17—Montevallo
2018 Civic Institute: Be Together Differently

August 27—Fort Pierce, FL
Produce Safety Alliance Grower Training Course

August 31-Sept 2—Nauvoo
Farm Folk Weekend

September 9—Birmingham
4th Annual Graze: Birmingham

September 10—Fort Pierce, FL
Food Safety Preventive Controls Alliance (FSPCA) Training

September 17—Lake Alfred, FL
Produce Safety Alliance Grower Training Course

September 19—Montgomery
22nd Annual Booker T Washington Economic Development Summit

September 20—Birmingham
Certified Stormwater Inspection Training

September 28—Tuskegee
Integrated Approach for Managing Diseases and Parasites in Small Ruminants

October 1—Live Oak, FL
HACCP for Florida Fresh Fruit and Vegetable Packinghouses

(Continued on page 11)

Help us build a better Alabama.

Join ASAN or renew your membership today!

Name _____

Business _____

Address _____

City _____ State _____ ZIP _____

Phone _____

Email _____

Please send me: _____ monthly e-updates

_____ quarterly print newsletter _____ Date submitted

MEMBERSHIP LEVEL

Donations and annual dues are tax-deductible.

_____ Individual Supporter: \$25

_____ Farm or Household: \$50

_____ Business or Organization: \$200

\$_____ Additional donation

\$_____ **TOTAL enclosed**

If you're interested in making a larger donation to ASAN, or have any other questions, contact info@asanonline.org or (256) 743-0742.

Please mail checks made out to ASAN to:
PO Box 2533, Birmingham, AL 35202.

UPCOMING EVENTS (CONTINUED)

(Continued from page 10)

October 3—Live Oak, FL
Produce Safety Alliance Grower
Training Course

October 9—Palmetto, FL
Produce Safety Alliance Grower
Training Course

October 12—Bellingham, WA
US Food Sovereignty Alliance IV
National Assembly

October 14-16—McKinney, TX
Farm and Ranch Freedom Alli-
ance's Farm and Food Leadership
Conference

October 25—Helen, GA
29th Annual American Herbalists
Guild Symposium

December 2-4—Tuskegee
Professional Agricultural Workers
Conference (PAWC)

December 6-7—Nauvoo
Food & Farm Forum and Youth Food
& Farm Forum

January 23-26, 2019—Little Rock, AR
Southern Sustainable Agriculture
Working Group (SSAWG) "Practical
Tools and Solutions for Sustaining
Family Farms" Conference

February 21-23, 2019—Tuskegee
127th Annual Farmers Conference

Submit your event to our events calendar!

Email alice@asanonline.org,
and be sure to include:

- Name of event
- Host group and contact info
- Location (including full address)
- Date/time
- Price
- Link to event website, Face-
book event page, and/or flyer, if
there is one.
- Short (3-4 sentences) descrip-
tion of the event written in
"third person" (i.e. "XYZ Club
invites you to join them for
their annual meeting" vs "join us
for our annual meeting")
- Please send information in the
body of the email, not simply a
flyer or attachment. We can
link to something already online
but can't upload a PDF flyer.

NEW ADDRESS:
We have closed our PO
box in Montgomery. Please
update your records!

ASAN

PO Box 2533
Birmingham, AL 35202

Coming to the wrong
person? Email
alice@asanonline.org
to unsubscribe your
address. Thanks!



What do YOU want to
read about? Send us
your ideas or suggestions
for future features!

*healthy farms,
healthy foods,
healthy communities.*

ASAN NEEDS YOU!



Are you already an ASAN member?

HIGH FIVE!

You are part the strong, critical foundation
that sustains our ongoing work and propels
our future growth.

**Not a member?
Membership expired?**

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Online at www.asanonline.org/join-asan, or mail us your donation
along with the form on page 11! **Thank you for supporting ASAN!**