



THE ALABAMA
SUSTAINABLE
AGRICULTURE
NETWORK

ASAN UPDATE

2019 Summer

Published Quarterly

PROPOSE A SESSION FOR THIS YEAR'S FORUM / YOUTH FORUM!

If you haven't already heard, this year the **Food & Farm Forum and Youth Food & Farm Forum** will be **Dec 5-7 at Camp Beckwith in Fairhope, AL!** We're thrilled to bring our biggest event to South Alabama and to beautiful Weeks Bay! We have a stellar planning committee who is already hard at work planning what promises to be our best Forum yet!

One thing we're doing a little differently this year, is that we've put out a public call for session proposals, to

(Continued on page 4)



2018 Forum sessions, photos by Kristina O'Quinn

JOIN US IN JULY FOR THE INAUGURAL GRAZE: HUNTSVILLE!

Our Graze family is growing! We're expanding our annual farm-to-fork picnic to the Rocket City, Huntsville, AL, and so far, the buzz is building! Graze is an event currently in its fifth year in Birmingham. Graze showcases the amazing food alchemy that can come from

(Continued on page 5)



Art by Sonja Rossow / Some Point Press!

QUICK DETAILS:

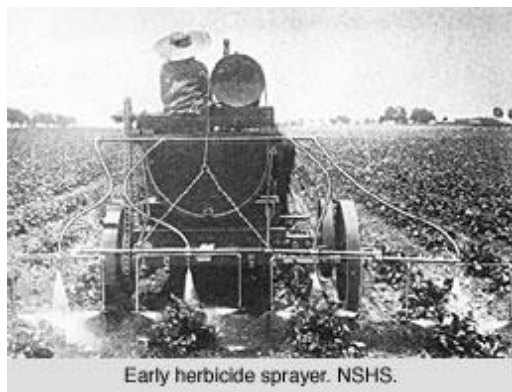
Sunday July 14, 5-8pm
SR Butler Green at Campus 805
Tickets \$25-75, Children \$5-15
<http://asanonline.org/grazehsv>

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PARKINSON'S DISEASE AND PESTICIDES: ONE FAMILY'S STORY

By Janet S. McDonald



Early herbicide sprayer. NSHS.

Via livinghistoryfarm.org

My father John grew up on an 1841 Alabama Land Grant farm in Chilton County, Alabama. He and his father Thomas were among the early truck farmers who drove fresh produce to Birmingham to sell out of the back of their pickups at the non-profit Jefferson County Truck Grower's Association market, which opened in 1921 and has been in its Finley Avenue location

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LATEST UPDATES ON THE FDA'S PRODUCE SAFETY RULE

By Karen Wynne

After a slow start, the Food and Drug Administration's Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) is now being implemented. If you grow and sell produce, you may have

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Tomatoes, photo credit Kristin Woods

ASAN MEMBER PROFILE

SEE
PAGE 8



LETTER FROM THE ASAN BOARD PRESIDENT



Dear ASAN family,
Thank you to all of ASAN's wonderful members! We are here, building this sustainable community because each of us be-

lieves in this work! We will soon be making a big effort to grow our membership. If you want to be a part of this surge of growth, please join us and encourage your friends to join too!

ASAN is a community of people who love being together! We are excited about gardens, community, food, and stories! Our work together builds a more resilient agriculture system and community. ASAN farmers can support one another in many ways, like networking to build better farmers markets. At events like Graze, we showcase amazing chefs and farmers who team up to make fantastic dishes! Our work helps build

healthy and holistic local food systems.

ASAN spreads the word, sharing stories from our growing food systems with consumers, business leaders, and policymakers.

ASAN is also looking for new ways to strategically expand our work and impact throughout Alabama. Although, it is in the very beginning phases, we are brainstorming now to develop a farmer's needs survey that will help guide our future programming.

I'm a member of ASAN, because I believe we can do amazing things together that are otherwise not possible. I love the networking opportunities at the Food & Farm Forums, other trainings, and our leadership committee meetings. I see ASAN as a community of people sharing ideas and working toward the realization of these ideas. We need each other's encouragement to bravely live and work as sustainably as possible.

If you believe in our work, please support us by joining ASAN. We need you on

the team! We have made joining affordable for everyone. We are recommending each household pay \$25, but any amount is sufficient to become a member.

To join online, visit asanonline.org and click "Join Today". Or if you would rather you can fill out and mail the membership request form at the end of this newsletter on the inside cover. Thank you!

Sincerely,

Gabriel V. Denton

Gabriel Denton, ASAN Board President

CONTRIBUTORS: SUMMER 2019

Janet S. McDonald is an Episcopal priest, potter and ASAN advocate who calls both Alabama and Virginia home.

Karen Wynne runs Crotovina, an ag consulting firm that helps small farmers find their niches and build successful businesses. She lives in Huntsville, and also farms at Rosita's Farm in Hartselle.

The Southeast Organic Partnership at Tuskegee University is a team of scientists at Tuskegee University, MS State University, and NC State University working together to improve organic farming infrastructure in the Southeast. Any inquiry about the project can be directed to: organic@tuskegee.edu.

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.

Laura Núñez is ASAN's Administrative and Program Assistant. A California native and graduate of UPenn, she is glad to have made Alabama her new home. Outside of work Laura volunteers with Greater Birmingham Period, an organization that provides menstrual products to those experiencing homelessness and incarceration.

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 (human) baby, Moss.

2019 BOARD OF DIRECTORS

Holly Baker — Climate Justice Alliance, Weogufka

Martha Daughdrill — ViperVille Vegetable Farm, Atmore

Gabriel Denton (President) — Jubilee Promise Farm, Vinegar Bend

Brett Dungan (Governance/Nominations Chair)— retired, Bayou La Batre

Carol Gundlach (Treasurer) — Alabama Arise, Montgomery/Shorter

Matthew Lawrence — Marble Creek Farmstead / Marble City Meats, Sylacauga

Lindsey Lunsford — Tuskegee Extension, Tuskegee

Darrell McGuire — TUCCA / Deep South Food Alliance, Safford

Jesse Murphy — DSR Farms, Danville

Frewin Osteen (Forum Chair) — Prichard Housing Authority, Prichard

Jasmine Ratliff (Vice President / Secretary) — Carver Integrative Sustainability Center, Tuskegee

Kristin Woods—Alabama Extension / Produce Safety Alliance, Grove Hill

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>.

NEW ADDITIONS TO THE ASAN TEAM

This page: In February five fantastic new members joined the ASAN Board of Directors — strong, passionate folks committed to helping hold the strategic reins for the organization. Following page: In March, we hired our 2018 Youth Food & Farm Forum Coordinator, Mawiyah Patten! Mawiyah will work with this year's Youth Council (to be introduced in our next issue) to plan the 2019 Youth Forum.



After completing her Ph.D. in Agricultural Anthropology which focused on how growers in the U.S. were adapting to urban growth, **Martha Daughdrill** and her husband, Paul Benton, owned and operated Newburg Vegetable Farm for 12 years. Located in the southern Maryland area near Washington, DC, they sold their certified organic products to restaurants, local

wholesalers and at numerous farmers' markets in the region. They also ran one of the first CSA's in the area. Upon selling their farm and moving to Mobile, Alabama in 1999, Martha began a full-time teaching career at the local community college while continuing to grow and sell part-time on their 5-acre BeanPatch. When their daughter, Grace, left for college in 2007, Martha and Paul established ViperVille Vegetable Farm in a more rural setting across Mobile Bay. After retiring from teaching, Martha now farms full-time again raising trees and a variety of vegetables.

Darrell McGuire is a native of Safford, AL, and a graduate of Keith High School in Orrville. He was a music major at the University of West Alabama, and is a graduate of the Morehouse School



of Religion, as well as a military veteran. He is the COO of The United Christian Community Association (TUCCA), which is an organization based in Marengo County. TUCCA works with the Federation of Southern Cooperatives and River City to contract with the USDA, to help the underserved in the Black Belt region of Alabama. Darrell is also the COO and Food Safety Specialist for the Deep South Food Alliance (DSFA). DSFA helps farmers, including by helping them to become FSMA certified. Darrell also has pastored a church in Marengo County for the past 5 years. Darrell joins the board of ASAN in part because of ASAN's national exposure and passionate personnel. He believes that, through working with ASAN, he can help farmers and the underserved on a much larger scale than before. With ASAN, he believes we can tap into funding, opportunities, and resources to make a real impact in people's lives.

Jesse Murphy, a native of Hartselle, AL joined the ASAN board in the spring of 2019. Jesse along with his wife Jessica and their 3 daughters began farming as back yard gardeners. What started with a few hens for fresh eggs early one spring, DSR Farms, named after their daughters Dallas, Shelby and Raven, quickly turned into hundreds of chickens followed by pigs and cows. As their passion for sustainable farming grew, so did their desire to strengthen the local food movement in their community. After finding out about ASAN through a Scholarship Program to attend SSAWG convention in Lexington, KY they began participating in ASAN Fundraising through the Graze Birmingham event and have now joined the graze Huntsville planning committee. Jesse's goal is to use his farm, and position with ASAN to facilitate the duplication of small farms like his and access to sustainable food throughout the state.



Holly Baker works for Climate Justice Alliance as the Philanthropic Partnerships Director. For 19 years, Holly worked as the Grants Coordinator of the Farmworker Association of Florida, and for 6+ years, provided program support to the farmworker-led agroecology and cooperative development work there. She has provided leadership within the Southern Region of the US Food Sovereignty Alliance; served on the Membership Committee of the Domestic Fair Trade Association; participated in collective leadership of La Via Campesina North



America; served on the Board of Directors of the Southern Reparations Loan Fund. Prior to her long service in farmworker communities, she worked for the Florida Coalition for Peace and Justice and co-led the Walk for the Earth, from the Everglades to Tallahassee. She also worked in development for Enzian Theater, an independent arthouse cinema. Currently, she volunteers with an emerging Indigenous-led ecovillage, and has supported many Indigenous rights campaigns. A native Floridian, Holly has recently transitioned with her two children, Nick & Evie, and their dog, Ziggy, to Central Alabama.

Kristin Woods serves as the Produce Safety Alliance Southeast Regional Extension Associate through a collaborative arrangement with Alabama Extension. Since 2003, Kristin has focused on community education and economic development in the area of food safety and food systems. Prior to joining the PSA, her primary area of emphasis was the development of food busi-



(Continued on page 4)

NEW ADDITIONS (CONT'D)

(Continued from page 3)

nesses in the rural area [Kristin Woods, continued] of Alabama where she lives. She specializes in helping small farmers and retail food establishments meet food safety requirements and navigate food regulations. Currently she concentrates her efforts on helping farmers meet buyer food safety requirements and the requirements of the FSMA Produce Safety Rule. Kristin embraces a lifelong love of agriculture which naturally drew her to the ASAN network. She currently owns and operates a small diversified farm in Southwest Alabama and is looking forward to contributing to helping the ASAN community grow in the years to come.

Mawiyah Patten is a native of southern California who has lived in the US South for 7 years and counting, and now makes her home in Selma, AL. As ASAN's 2019 Youth Forum Coordinator, she brings a passion for intergenerational collaboration, race and gender equity, and developing young leaders. Mawiyah's diverse educational and professional background includes a Human Biology degree from University of California, San Diego, with a minor in African Studies; a Master's in Social Work from University of North Carolina at Chapel Hill; and 7 years of participation in movement work. With experience in reproductive justice, facilitation, and a growing knowledge of southern food systems, Mawiyah brings a holistic, intersectional perspective on social change work. She enjoys hosting potlucks with her partner Brendan, playing fetch with her dog Alora, and honing her home gardening skills.



PROPOSE A SESSION (CONTINUED)

(Continued from page 1)

build a stronger-than-ever Forum program! Many Forum-goers give feedback that there are just too many great sessions that their biggest frustration is having to choose just one to attend at a time. We take great pride and joy in creating the space and the platform for y'all – our brilliant network members – to share your expertise and passion with one another. This year should be no different.

Do you have the perfect idea for a session for this year's Food & Farm Forum / Youth Food & Farm Forum? We want to hear about it! Please consider applying to lead (or co-lead) a session!

Topic areas for sessions include:

- 1) **FARMING (BEGINNER LEVEL)** and 2) **FARMING (ADVANCED LEVEL)** – for example, beginner OR advanced takes on: soil health, crop planning and rotation, livestock health and management, pest and disease management, land use planning, specific crop/product production methods, specific production styles (e.g. permaculture, biodynamics, etc), post-harvest handling and food safety
- 3) **FARM BUSINESS / MARKETING** – for example: business planning, recordkeeping, certifications, marketing channels (e.g. CSAs, wholesale, marketing to restaurants), taxes, land rental/ownership arrangements, cooperatives, insurance, labor, food hubs
- 4) **COMMUNITY FOOD SYSTEMS AND FOOD MOVEMENT** – for example: farmers markets, school/community gardens, food justice and food sovereignty, nonprofit and group management
- 5) **"GREEN LIVING"** – for example: holistic health, alternative energy, green building, culinary skills, homesteading skills.

Sessions can be hands-on demonstrations, panel discussions, facilitated roundtable discussions (ie including audience members), storytelling, and/or traditional presentations. Interactive,

Are you an ASAN member?

We are recommitting to being a grassroots membership-driven organization! Members drive our direction and our decision-making, and membership dues support our efforts to train farmers, educate consumers and policy makers, and strengthen the bonds that hold together our local food system.

We now have just one membership level (for individuals, farms, households, etc), and a sliding scale rate -- the base recommended membership fee is \$25, but any amount, large or small, will make you a member.

We also invite members to get involved! Maybe join an event planning committee for the Food & Farm Forum, Graze: Birmingham, or the inaugural Graze: Huntsville! If you manage a farmers market, we hope you'll consider joining our pilot Farmers Market Leadership Committee. Contact us if you're interested!

Please join or renew today! Use the form on page 15 or go to <http://asanonline.org/join-asan>.



creative sessions are welcome! Sessions may be led by youth (14-21), adults, or a team of both. We strongly encourage folks with practical expertise and lived experience to submit proposals, as well as more traditional "experts." We value and uplift folk wisdom, practical skills, intuition, emotional intelligence, embodied knowledge, traditional ecological knowledge, creative arts, and

(Continued on page 5)

PROPOSE A SESSION (CONTINUED)

(Continued from page 4)

other forms of knowing. Priority will be given to sessions that reflect:

- Skill-building across cultures, communities, and sectors/roles in the food system
- Collaboration, co-operation, and network-building
- Diversity of presenters and perspectives
- Grounding in racial, social and economic equity/justice and authentic community-building



2017 and 2018 Forum sessions, photos by Kendrick Photo & Video (top) and Kristina O'Quinn (bottom).

In 2019 we hope to better integrate and interconnect the adult Forum and Youth Forum programming. Also, since we will be in a new location and new part of the state, we are interested in highlighting the Gulf Coast's unique ecology, culture, challenges, and opportunities. We want the Forum to connect people to the specific place they're in.

If you've never been to the Food & Farm Forum and don't know what kinds of sessions would be a good fit (or not), feel free to reach out to ASAN staff, or check out past Forum programs (<https://asanonline.org/forum17/> and <https://asanonline.org/forum18/>).

All session leaders (and co-leaders) receive free registration to the event.

Details and the form to submit a proposal:

<http://bit.ly/2019forumsession>

Deadline: Monday, June 17, 2019

GRAZE HUNTSVILLE (CONTINUED)

(Continued from page 1)

collaborations between farmers and chefs who are equally committed to quality, craft, and to growing a rich, locally rooted food system.

We are thrilled to be partnering with the Greene Street Market at Nativity to bring the Graze concept to Huntsville, something we've been wanting to do for a while. Graze: Huntsville has the potential to be a major fundraising contributor to our yearly programming.

Just like in Birmingham, farmer-chef pairs will collaborate each on a single dish. The farmers supply an ingredient, one that's seasonal and/or unique to their farm, and the chef creates a dish that may be unique to the event, or one they'd like to re-visit, or test. Sample sizes will be served to picnickers as they graze from booth to booth on the grassy lawn of Campus 805/SR Butler Green in between Straight to Ale Brewery and Yellowhammer Brewery in West Huntsville.

Other exciting collaborations have evolved during this process. We have a Graze: Huntsville planning committee who has volunteered their time to help us identify, contact, and secure participation from chefs and farmers across the Tennessee Valley. Their contribution has been an integral part of this event coming to fruition. And, our artwork is being designed by a local letterpress and book-binding expert, Sonja Rossow. In addition to save-the-date cards and event posters to advertise the event, she'll be creating an authentic letterpress poster we'll sell during the event.

So far, we're covering all the bases with our many food genres; vegan, vegetarian, and carnivores alike will find plenty of food to satisfy. We highly recommend you come hungry! We also are representing a diverse group of collaborators from women-owned, and people-of-color owned businesses.

For this event, we're featuring chefs of varying levels of experience, from a chef who recently "opened" shop in a converted camper to an upscale, white tablecloth restaurant located downtown.

Come join us Sunday, July 14th from 5pm-8pm for an evening of great food, live music, local beverages, good company, giveaways, and chill Sunday afternoon vibes! Tickets go on sale soon -- keep an eye on our website and follow us @asanonline on Facebook and Instagram for the latest updates!



Scenes from 2018 Graze: Birmingham. Photo credits Bre Saxon and Mary Fehr.



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PARKINSON'S (CONT'D)

(Continued from page 1)

since 1956 (alabamafarmersmarket.org, 2015).

In the late 1930s, my grandfather was one of the early commercial strawberry growers in Chilton County, but in the 1950s, his big cash crop became peaches. Scandinavian immigrants in the early 1900s found the region's climate of "cool but not frosty through the winter and spring, heating up gradually through summer" (al.com, 2009) to be ideal for growing peaches. Our family farm grew half a dozen varieties of peaches. The season began with small, green skinned Halehavens and ended with huge Elbertas. We grandchildren ate them right off the trees, peach juice dripping off our chins.

The increasing production of farm to market cash crops like my family's helped to rebuild Alabama's farming economy in the aftermath of its unjust cotton economy, which left both Alabama's soil and its people depleted.

But with this shift in agriculture, new chemicals also came to Alabama. Pesticides and herbicides developed in pre-World War II chemical research in the late 1930s reached its apex in widespread marketing and sales of DDT by 1950 as "DDT is good for me-e-e!" (Fishel, IFAS, 2009).

These chemicals were often sprayed by hand, tractor and crop dusters onto Alabama crops between 1939 and 1972, when DDT was banned from use in the United States.

Rachel Carson's expose' of native bird poisoning and species decline in her 1962 book *Silent Spring* was the catalyst leading to the banning of DDT in the United States, as well as inspiring the formation of the Environmental Protection Agency in 1970 (Graham, EPA Journal, 1978).

My father John was diagnosed with Parkinson's Disease in his 40s. Parkinson's Disease is a currently incurable degenerative neurologic disease that presents with tremors, walking and balance instability and muscle stiffness and rigidity. Even in the 1970s, our family was asking

physicians if there could be a link between pesticide exposure and early development of Parkinson's.

Decades later, dedicated medical research finally verified our hunch: Yes, prolonged exposure to pesticides and herbicides creates a significant environmental insult to the human body that can, along with genetic predisposition, precipitate the development of neurologic diseases such as Parkinson's Disease (Port, *Parkinson's UK*, 2018).

While we cannot (yet) control the gene makeup we inherit from our biologic parents, relearning and adopting sustainable, non-chemical farming methods may be one way to reduce the incidence

of Parkinson's and related neurologic diseases in our children's and grandchildren's lifetimes.

The mechanisms behind Parkinson's Disease

Parkinson's Disease (PD) is one of the most common adult neurologic diseases, occurring in about 1-2% of people over 60 years of age (Konkel, *Environmental Health Perspectives*, 2013). PD is not a new disease; it was noted in 1817 by the London physician James Parkinson in his essay, "An Essay on the Shaking Palsy." Persons with PD have a deficit of dopamine, a neurotransmitting chemical that enables information to jump from one cell to the next.

Extensive research has shown that dopamine producing brain cells can be damaged from exposure to chemical pesticides, fungicides (e.g., maneb) herbicides (e.g., paraquat), and even the plant-based insecticide rotenone (JAMA, 2014; Gilbert, APDA 2018). Most people exposed to these chemicals do not develop PD. But for some persons with a genetic predisposition, (particularly those with the e4 APOE apolipoprotein gene) chemical pesticides may act as a trigger for developing PD.

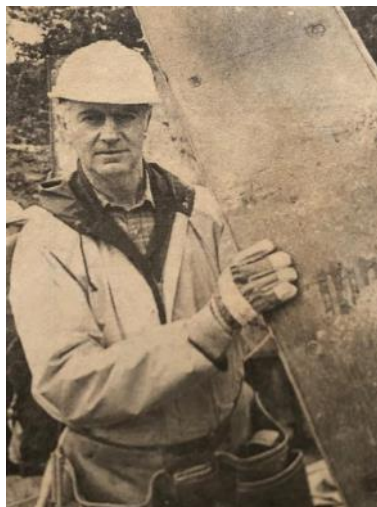
As the U.S. National Institutes of Health graphically states, "For most people with PD, genes and environment may both contribute—genes load the gun, and environmental exposure pulls the trigger" (NIH, 2014).

As medical research and gene mapping leap forward, we are (re)discovering that our body systems are not separated as we see them in a biology textbook illustration but are intricately interrelated and interdependent (much like farming ecosystems!).

Current research affirms that PD is not simply a neurologic disease but is multi-systemic.

Other possible factors

Haydeh Payami, PD research and professor in the UAB Medicine Department of Neurology, is currently investigating the role of the gut microbiome in Parkinson's disease. The gut microbiome refers to the 100 trillion or so bacteria and other microbes that live in the human intestines. Their combined DNA is 100 times larger than the hu-



Top: DDT advertisement flyer circa 1950, via the UF-IFAS Pesticide Information Office. Bottom left: John (the author's father) leaves the farm for the Air Force, 1951. Bottom right: John on a church building mission trip, 1982. Courtesy Janet McDonald.

(Continued on page 7)

PARKINSON'S (CONTINUED)

(Continued from page 6)
man genome (Windsor, UAB News, 2018). Payami believes that by modifying gut microbiome altered by drug and chemical interactions, including exposure to pesticides and herbicides, PD's progression could be slowed or even, over time, eliminated.

"The microbiome connection is still only a hypothesis," Payami cautions, "and there is unlikely to be a single cause for Parkinson's found. Instead, there are probably many different routes that all end in the same outcome" (Windsor, 2018). How are our bodies,



John's wife of 54 years, Juanelle, plants organic cucumbers for her great grandchildren, 2014. Courtesy Janet McDonald.

from fetal development to our elder years, affected by ingesting residual herbicides and pesticides in our food and water?

Some research suggests that

losing one's sense of smell can also be an early symptom of PD. The inhalation of pesticides, particularly chlorinated pesticides like DDT, has been shown to predispose some people to developing PD (Konkel, 2013). After he moved from our family farm, my father John was exposed to extensive airborne doses of DDT residual in topsoil near the infamous Redstone Arsenal/Olin Corporation DDT dumpsite at Triana, Alabama, as he excavated land to build homes for the Redstone Arsenal staff.

How many families in Alabama, nationwide, worldwide have stories of pesticide exposure similar to ours? And how can we help end these stories?

What draws me to ASAN

ASAN's vision statement and

core beliefs as re-visioned at the Food & Farm Forum in December 2018 hold three kernels of wisdom for building a healthy, resilient, pesticide safe agricultural system in Alabama:

- Our work must be ecologically regenerative,
- centered around those who work the land,
- just, intergenerational and rooted in community.

Like our human bodies, ASAN's envisioned agricultural system is interdependent and connected to the health, productivity and flourishing of Alabama's land and its inhabitants. I envision an agricultural future for my grandchildren where both chemical pesticides and Parkinson's Disease are stories from our distant past.

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PRODUCE SAFETY RULE (CONTINUED)

(Continued from page 1)

already heard about new rules that growers will need to follow. If you haven't heard about it, you'll need to make sure that you get up to speed. Farms with over \$250,000 in produce sales will need to be compliant with the program this season, while farms selling \$25,000 - \$250,000 will need to comply next year. Inspections for the largest farms, those selling more than \$500,000, will begin this summer.

What is the Produce Safety Rule?

In response to growing concerns about food safety and multistate outbreaks of pathogens from contaminated foods, the Food and Drug Administration was tasked for the first time with regulating farms. FSMA is a comprehensive regulation that covers food safety over the global supply chain; the PSR is one of seven rules that covers the production and distribution of human and animal food. More information is available online at the FDA's website: www.fda.gov.

Understanding exemptions

Many growers are exempt from FSMA compliance. You'll want to understand whether your farm is exempt and keep good records to be able to demonstrate that. And while you may be exempt now, you'll want to understand the rules and be prepared to comply if your business grows or changes.

- If you're **growing food for personal use**, you are exempt.
- If you **sell less than \$25,000* in produce in a year**, you're not required to comply.
- If **over half of your produce sales are direct to an end-user** like an eater, restaurant, or other food preparer that's located within the state or Indian reservation or a 275-mile radius, **and your farm's total food sales are less than \$500,000***, you will need to start posting a sign at your farm stand or **labeling your product** with your farm name and address to meet the regs. It's called a *qualified exemption*. In addition, you'll need to conduct an annual review of your qualified exemption and keep this paperwork on hand in case an inspector asks for it. The

Produce Safety Alliance has developed a handy review form: <https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/Records-Required-by-the-FSMA-PSR.pdf>

- If your **veggies are going to a processor**, and the process is killing potential pathogens, you are exempt, but you need to send documentation to the processor and receive back documentation that the produce will be processed
- If you're growing things that are **generally not eaten raw**, like winter squash or sweet potatoes? Those aren't included in the rule. You can find the FDA's list here: <https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/UCM623666.pdf>

*All sales numbers are calculated by the average sales over the three previous years. The numbers should be adjusted for inflation.

Voluntary registration

The Alabama Department of Agriculture and Industry (ADAI) is tasked with compliance with the program, including farm inspections. The Alabama Cooperative Extension System, Tuskegee University, Alabama A&M Small Farms Research Center, and the Deep South Food Alliance are all helping roll out training on food safety and FSMA rules.

ADAI inspections begin this spring with the option of an On-Farm Readiness Review (OFRR). The readiness review is an opportunity for growers to understand whether their current practices are adequate for PSR compliance and is meant to be educational rather than regulatory. You can request an OFRR from the ADAI website: agi.alabama.gov.

The partners are also asking farms to register with the state in order to understand who is growing produce and may be subject to the rule. *This registration is voluntary*, but all produce growers are expected to know if their farm is covered by



Cabbage, photo credit Kristin Woods

the rule.

PSR Compliance

A good first step in complying with the PSR is to **participate in food safety training**. The Produce Safety Alliance offers training to help growers understand food safety concerns and compliance with the PSR. Each farm that is covered by the rule will need a manager that has participated in an approved training program, and the training will provide you with the most up-to-date information on implementing the regulations on your farm.

It's important to note that **some areas of the rule are still under review**. Water testing will need to be implemented but compliance will not be required until January 2022 (unless you grow sprouts). Application of raw manure is still being reviewed to understand the risks of contamination and best practices to minimize those risks.

The PSR is only a portion of FSMA. Other rules apply to processing and handling facilities. If you are doing more complex handling of produce, you may need to comply with other parts of FSMA. The National Sustainable Agriculture Coalition is a great resource for staying up to date on PSR regulations and changes. Visit them at sustainableagriculture.net.

And whether you are required to comply with the rules or not, every grower should be aware of potential pathogens and how to minimize contamination. Please take advantage of the trainings being offered to understand how to implement better growing, handling and processing practices on the food you grow. The ASAN newsletter is a great resource to find a training near you.

UPDATE FROM SOUTHEAST ORGANIC PARTNERSHIP AT TUSKEGEE UNIVERSITY

By the Southeast Organic Partnership at Tuskegee

The Southeast Organic Partnership at Tuskegee University has one full year under its belt working with grower partners across the Southeast.

Variety trials on farms throughout the region were challenged by a wet and tumultuous weather season including a hurricane. Despite the unfortunate weather blunders and unexpected life events, many of our partners were able to grow and submit harvest yield data, providing valuable information to the project scientists enabling them to make future recommendations on organic vegetable crop varieties.

They also provided the researchers their observations of pests or disease and project Entomologists provided site specific recommendations in return. This expert consultation is a major benefit of this project because understanding pest thresholds that trigger organic pesticide applications and other details is critical.

Preliminary findings in the market research aspect of our project identified several major barriers why survey respondents aren't getting their organic farms certified.

The survey identified that, "high costs of labor and organic inputs, and finding consistent buyers and price premiums are all challenges with organic production." If you are a producer please consider participating in the survey (see article at right).

Other surveys will be conducted to help create better access to inputs and markets for a growing Alabama organic industry.

The project has also hosted two Organic Food Forums as a means of consumer education for Tuskegee University students and for farmers during a farmer conference in Montgomery, organized by Tuskegee University. At these forums, a panel of researchers and organic farmers answered consumer questions in a live audience format and conducted food demonstrations and organic food taste testing.

In January, some of our partners attended the Southern SSAWG conference in Little Rock and presented three posters highlighting our accomplishments. Project team members reported that there were significant differences in the insect populations on the different varieties of Summer Squash in North Carolina where Spineless Beauty recorded the lowest number of Leafhoppers and Thrips; Gentry recorded the lowest number of Aphids and Cucumber beetles; Zephyr recorded the lowest number of Cucumber beetles; and also, based on the cost of the various bio-pesticides and their similar performance against certain major insect pests, there may be differences in the cost-effectiveness of the different biopesticides. OMRI-approved pesticide and variety trials continue at the Experiment Stations in Alabama, Mississippi, and North Carolina.

The Advisory Board for our grant met in February at the Carver Sustainability Center at Tuskegee University to collaborate and plan for the year to come. Stay tuned!

This project is supported by USDA / NIFA Grant Contract #2016-51300-25725.



Top: Bread N' Butter Farms owner, Musa Hasan, consults with Entomologist Dr. Anitha Chitturi to identify and solve a pest infestation. Bottom: Yawah Awolowo and her crew at Mahalah Farms in Cuba, AL, consult with Entomologist, Dr. Chitturi on a pest issue. Photos courtesy the Southeast Organic Partnership at Tuskegee Univ.

IS ORGANIC PRODUCTION FOR ME? A SURVEY OF ALABAMA FRUIT, NUT, AND VEGETABLE GROWERS

By Brittney Goodrich, Extension Specialist

The decision to certify organic is difficult for any fruit, nut and vegetable grower, as they must weigh the costs of certification against premiums associated with the label. In Alabama, we have fewer than 20 certified organic operations, compared with 33 in Mississippi and 129 in Georgia.

As part of the Southeast Organic Partnership at Tuskegee (see article at left), my graduate student and I began a survey late last year to determine some of the issues Alabama growers face when making the decision of whether or not to certify organic. We want to answer questions such as:

- What percentage of fruit and vegetable production in Alabama is currently being produced with organic practices? (Certified or uncertified)
- What distribution channels are Alabama fruit and vegetable growers currently using for their produce? Does this vary by organic practices vs conventional?
- What constraints do Alabama producers face in producing Certified Organic fruits, nuts and vegetables?
- Are conventional producers interested in entering the organic market?

We have already compiled some preliminary results, but we are still looking for more producers to participate in the survey! ASAN is a natural way for us to reach farmers who may be certified organic, as well as those who grow using organic methods but who have chosen not to certify.

If you are a fruit, nut and/or vegetable grower in Alabama who has not taken this survey yet, we would love to have your response! The more responses we have, the more useful this information will be for Alabama's agricultural industry.

To take the survey, please scan the QR code at right with your smart phone, or visit <http://www.brittneygoodrich.com/organic-market-chain-analysis.html>.



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: POARCH BAND OF CREEK INDIANS

The Poarch Band of Creek Indians Regulatory Affairs Division Director Carolyn White, Program Coordinator Janet Shultz, and Community Garden Specialist Darrell Hollinger have been up to some great things for their community, situated just outside of Atmore, AL. We first reached out to Carolyn last summer to write a profile, but quickly realized it would be a much bigger undertaking than we first thought. It was hard not to get caught up in her excitement as she shared their upcoming plans. They were on the brink of dynamic change on the reservation, and at the top of the list was the development of their Community Garden. So we stayed in touch and held off on writing a longer and more in-depth profile, coming to you now.

Last December, the ASAN team traveled south for our first round of meetings at Camp Beckwith in Fairhope to prepare for our 2019 Forum. We scheduled a stop along the way to meet Carolyn, Darrell, and Janet in person, and talk about what had been happening recently, as well as their plans for the future. Karla Martin (Community Services Director), and Joey Selzer (Cultural Educator) were also present.

When we shared our news related to the Forum and the introduction of a Youth Forum last year, there was a collective cheer, especially since youth are an integral part of the Poarch community. They were also excited to discuss plans for the agenda, extending offers to lead sessions, opening the door for a field trip, and re-

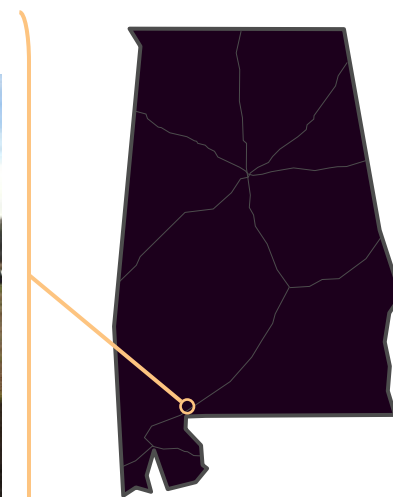


L to R: Jeremy McGhee, Darrell Hollinger, Janet Schultz, and Carolyn White. Photo credit: ASAN.

questing ag-related topics they'll encounter in their upcoming plans. After Carolyn shared diagrams on the dry-erase board of proposed raised bed locations, composting stations, etc., we took a tour to see the spots she had mentioned, and so much more.

With funding from their tribal government, they're able to grow and provide local, healthy foods for tribal members, employees, and community members for free -- all grown in their Community Garden. Elders and youth are at the heart of this movement; the Elders got involved and helped develop the garden from step one.

An educational aspect has also emerged, and lesson plans that include wellness and healthy living plans are being created to raise awareness about the importance of food and nutrition. In August, the Together Raising Awareness for Indian Life (T.R.A.I.L.) grant, will end. TRAIL is a curriculum program that provides youth with a comprehensive understanding of healthy lifestyles in order to prevent type 2 diabetes in Native youth and promote resiliency. Although they're thankful for the best practices the programs instilled in their youth, it's no



longer a good fit. Now, they're incorporating an environmental component into the mix. Their teachers are creating age appropriate lesson plans to teach them about composting, recycling, water quality, etc.

Humble beginnings

Amazingly, this all started on a small 7 acre plot of land on the side of an open road. It was prone to flooding and challenges from through-traffic. Late last year they expanded to a beautiful 39-acre plot blending flat land and rolling hills, not far from their original spot. In their new location they're also constructing a beautiful new building, which will house the Creek Community Garden Program, The Environmental Department, and Land and Natural Resources Department, the Creek Community Garden production room, a lab for water testing, and more.

To break in the new garden last year, Darrell and Janet grew, tested, and harvested some of the best greens, radishes, and turnips any of them had ever seen. During our visit in December, they generously shared some of their harvest with us, their faces were beaming as they dug up plant after plant and handed them to us. We

(Continued on page 11)

POARCH (CONTINUED)

(Continued from page 10)

were all giddy, as we collected all we could hold in our arms. It was so satisfying to bite into a radish or turnip straight from the ground, and then roast them for dinner a few days later.

Big plans for the future

Going forward they'll be testing their crops to see what thrives, and monitoring how the land responds. After a fruitful yield last season, they learned they needed to reduce the width of the rows for easier access.

So far this season they've planted watermelons, cantaloupes and red potatoes at the new garden site; and beautiful, pollinator magnets, sunflowers, surround the garden. Once they've matured, they'll dry them out and harvest them for seeds for the next crop. Seeds are an integral part of their history, and as they plant more, they'll become more prominent in the gardens. In addition to attracting pollinators, the sunflowers are also attracting the occasional photographer who stops to capture the beauty of the tall, yellow flowers.

Another benefit of the larger garden is the ability to grow research beds. Janet recently received seeds for native lettuce, and red okra. As soon as the rain subsides and they get in the new building, they'll assemble the raised beds and plant them. Raised beds will also be built for the kids near the Boys and Girls Club center, and outside of the assisted living facility. Soon after they'll begin construction of a greenhouse.

The Environmental Department, which will be housed in the new building, is responsible for 50 beehives owned by the tribe. The hives, which are currently located off-site, will be housed at the new garden location near the wooded area that runs along the back of the property.

In a spot between the building and garden, they've been working to create a driveway so cars can access bins for composting, and recycling. They'll also plan to initiate recycling at the casinos. Unfortunately, it's been difficult to complete anything because of the amount of rain they've had over the past few months. Everything is still under construction, in-



Clockwise from top left: Waterlogged roadside site of the previous community garden. Hallway of the new Environmental Department building, in construction. New community garden site (already full of turnips and radishes and more) with the new building in the background. Photo credits: ASAN.

cluding the building, greenhouse, and raised beds. However, during the torrential rains, they had a realization about the quantity of water wasted as runoff. That led to a decision to capture water in totes under the gutters and store it in large tanks for access during their hot, dry summer

months. They understand the value of their resources, and are following through with their commitment toward sustainability.

And, although the original spot was a rocky, poorly irrigated piece of land, they haven't abandoned it completely. They're planning on planting sugar cane for mill demonstrations, and gourds that the children at the local Boys and Girls Club can dry and paint for crafts, or even smaller gourds that Janet will turn into earrings. Varieties of multi-color corn will be grown as well, for braiding and decor. They're looking at everything through the sustainability lens, so nothing will go to waste if they can help it.

Also, in 2020, the Community Garden staff will teach tribal members how to build raised bed gardens for themselves, their families, as well as other

community members in need. They'll learn how to grow their own food from seed or plant. One bed is large enough to feed a family of four!

We sat down with several members of the Poarch Creek team, to get their perspectives on the work they do, the community they serve, and more.

MORE FROM: DARRELL HOLLINGER

Darrell Hollinger, Community Garden Specialist, has been enjoying the garden this year. He plants, harvests, and delivers the produce personally, or leaves it at a distribution site where members can pick it up. What excites him most is when he gets to drop the produce off directly to the Elders, seeing the joy on their faces when he shows up makes it all worthwhile. Some of them are even able to help shed a little light on the history of the land and plants indigenous to the area.

Darrell's passion lies in the history of the land and plants, and his desire to get to the root of how to revive traditional plants grown by his ancestors. He's diving deeper into how they grew the food they did, where, and what worked.

Before Robert Thrower, Tribal Historic Preservation Officer, passed away in 2017, he was working

(Continued on page 12)

MORE FROM: JANET SCHULTZ

Last fall, Program Coordinator Janet Schultz started a farmers market selling produce to the whole community, it's been a great success. The Farmers Market is held one day a month, and it is an opportunity for local community gardeners and farmers to come together to sell their fruits, vegetables, jelly, jams, juice, plants, eggs, and other ag related products.

Their Health Department sponsors a VegeBucks program. When elders and tribal members participate in tribe related

(Continued on page 12)

DARRELL HOLLINGER (CONTINUED)

(Continued from page 11)

on collecting and cataloguing an extensive seed bank. As part of his project, he had amassed a large freezer full of native seeds. As he would collect grafts and seeds from plants across the area, he would assign them each a number and map their location with GPS. Darrell is looking forward to being able to discover where they grew, especially those they've discovered along the banks of the Alabama River.

GPS has become an integral part of the work the Poarch Creek are doing all over the reservation. For instance, they used GPS to record and map 200 bald cypress plants that were recently planted. During our visit, we made a stop at a reservation cemetery where a team had been using



Yellow flags indicating unmarked graves in a Poarch cemetery, photo credit ASAN.

Ground Penetrating Radar (GPR) to discover unmarked graves, and GPS to record and map them. Some burial sites had been discovered beneath the asphalt walkway, and others were seemingly buried on top of one another. It was sad to witness the evidence of such utter disregard in the past, and yet fascinating to see that history being reclaimed and retold in the present.

The tribe is doing all this great work related to land, history, culture, environment. How does your own native identity feed (and how is it fed by) the work you're doing?

The youth are getting more involved in the tradition of the people, and the land. They've hired teachers to teach them basket-weaving, dance, and how to hold Pow-wows. Also, they're re-visiting their native language, even the elders have gotten involved. And now, there are classes throughout the year. The youth will also be getting involved in seed growth and the seed bank. All these elements serve a greater purpose, they're re-invigorating a commitment to the land and their native culture.

What made you want to be a farmer?

My family gardened my whole life, it's what I knew. I was on a tractor before I could even turn the steering wheel.

What's your favorite crop to grow? Where do you really shine, what is your specialty?

Squash, peas, okra, and corn. I love gathering info and experimenting.

What about farming do you love the most?

I love to see the process, and the result, a good crop. I also love the joy I bring to the Elders when I deliver food, it's so exciting to give back. So many of them can't get out, I'm glad we're able to deliver and provide for them. They're thrilled.

How has ASAN supported your efforts?

In surprising ways. Recently someone come in for an interview, they referred to ASAN and The Forum. I also meet people who are ASAN members, or affiliated with the organization in some way. The network has helped connect us to people we need.

JANET SCHULTZ (CONTINUED)

(Continued from page 11)

wellness activities, they receive a \$6 voucher they can use to purchase items from the Farmers Market.

How does your identity feed (and how is it fed by) the work you're doing?

I am not a tribal member. However, I feel very connected to this community. I was raised on a small farm in a very rural community. Our family raised our meat and produce as well as hunted and gathered from nature. I was taught that the healthiest foods come from your own backyard and I have taught my son the same values. Now, with my profession, I am given the opportunity to share my knowledge with others which is so rewarding.

My role is to help coordinate and present educational outreach for the community garden. I will be working with the youth at the Boys and Girls Club, as well as with tribal members interested in learning about small space gardening. I will also be coordinating the composting program. I feel it is important for individuals to learn about traditional foods. I will be overseeing the planning and implementation of the traditional foods grown in the gardens, orchard, and vineyard.

What's your favorite crop to grow? Where do you really shine / what is your specialty?

I enjoy watching plants sprout and grow. If I had to choose a favorite, it would be peppers, there is such diversity from sweet to fire hot and in all colors of the rainbow.

I enjoy teaching others how to sustain their families by returning to the basics and growing their own food. To show others that a garden can be grown in a flower pot, or a 4' x 8' raised bed, and be very productive providing for their families' needs. Teaching them that gardening is more than just a field full of row crops.

What's the best piece of advice you've ever been given re farming?

My grandfather told me when I was a young girl, "Take care of the plants and animals and they will in turn take care of you. Always share your harvest and your garden will continue to provide."

What tool, piece of equipment, etc., could you not live without?

(Continued on page 13)

JANET SCHULTZ (CONTINUED)

(Continued from page 12)

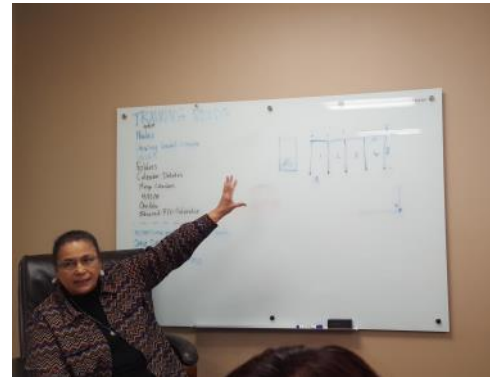
My hands are the ultimate tool. They can prepare the soil, plant the seed, water the sprout, weed the beds, harvest the fruits and compost the waste to create more soil to start the process all over again.

What frustrates or challenges you about the work you do, and/or the broader context in which you do it? What keeps you up at night?

It bothers me that commercial America continues to promote unhealthy options for children and adults by using clever packaging. Good health and healthy food choices are not wrapped in fancy packages or covered with cartoon characters. Nutritious food, however, is full of the colors of the rainbow and it tickles the senses: sight, sound, taste, aroma, & touch. People need to get back to the basics and enjoy nutrition as their ancestors, and we will become a much healthier nation.

MEMBER PROFILE — MORE FROM: CAROLYN WHITE

Regulatory Affairs Division Director Carolyn White's excitement is infectious when talking about all the agricultural plans on the horizon, especially those that benefit Elders and youth. She's concerned about the disconnect of an entire generation of 20, 30, and 40 year olds who have shifted away from the land. They haven't watched their food grow, or know how to grow it, so they don't know where it comes from. That concerns her. The Elders' parents and grandparents taught them and engaged them in the process, and we need to get back to that. She wants to ensure they understand the importance of growing your own food, and that they're able to see the fruits of their labor.



Carolyn White, photo credit ASAN.

During our visit in December you mentioned being part of ASAN for three years. Why did y'all first become a member?

Our history, being tied to the earth, that connection has supported us. We have a common interest and philosophy as ASAN.

What do you love about being part of ASAN?

The partnership, and the excitement. Knowing ASAN is just as excited as we are about the work we're doing, keeps us going. It's infectious, and it helps us to see that in others.

What frustrates or challenges you about the work you do, and/or the broader context in which you do it? What keeps you up at night? (related to food/ag specifically, not just in general)

Things don't move fast enough, not being to get info out to a broader audience. We need to be able to communicate better, especially to those who aren't conveniently located so we are able to offer fair and equal distribution of resources.

NORTH ALABAMA REVOLVING LOAN FUND SUPPORTS SMALL BUSINESSES

The North Alabama Revolving Loan Fund (NARLF) is a Community Development Financial Institution (CDFI) based in Huntsville. NARLF provides access to capital to small businesses and entrepreneurs in North Alabama sup-

porting economic growth in underserved communities throughout the region.

Since extending its first loan in 2013, NARLF has deployed \$1.6 million in loans to small businesses throughout the Tennessee Valley region (11 counties in the very northern part of the state). That total includes \$300,000 in loans to food or agriculture-related entities, from a hydroponic lettuce farm to a producer making and selling kombucha and fermented veg-



NARLF loan recipient Happy Tummy, photo courtesy Neighborhood Concepts.

etables all over the Southeast U.S. Loans range from \$5,000 -250,000 with competitive interest rates and terms. NARLF also provides "technical assistance" (coaching and advisory services) to small business owners.

If you want to know more, please contact John Thornton, Loan Fund Manager, at 256-534-0075 x404 or jthornton@neighborhoodconcepts.org.

NARLF is a project of Neighborhood Concepts, a Huntsville-based non-profit focused on strengthening neighborhoods through the creation of affordable housing and the advancement of economic opportunities.

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ers, and more

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unify and amplify statewide ef-
forts in sustainable agriculture
and local food systems

Contact alice@asanonline.org for
details

NEWS FROM YOUR NEIGHBORS

Congratulations to **Elizabeth Thompson** (of the **Morgan County Decatur Farmers Market**) and her husband **Artie** on the birth of their second child! **Cecilia "Shine" Thompson** was born on April 8, and her big brother **Oliver** can't wait til she's big enough to play in the mud with him.

CLASSIFIEDS AND RESOURCES

FOR SALE: Home and farm in Northport, Tuscaloosa County, AL. 2189 sq ft house, 21ac property, includes brooder chickens with equipment, outbuildings, native fruit trees/bushes, and more. Asking \$449K. See listing at <https://www.realtysouth.com/homes-for-sale/17500-Spencers-Cove-Northport-AL-35475-266703912>.

FOR SALE — ORGANIC LAND: 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.

FOR SALE — ROLLER CRIMPER: ASAN is selling a custom-made 8' two-stage roller crimper.

Attaches to three-point hitch. Located in Shorter, AL.

Must be a current paid ASAN member in order to purchase. Asking price \$2415. For more information and photos go to <http://asanonline.org/rollercrimper>.



FOR SALE — POULTRY PLUCKER: Deluxe Tabletop Plucker 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.

JOB POSTING: Northern Area Gleaning Coordinator, Society of St. Andrew. Ideal candidate is passionate about helping to end hunger, reduce food waste and build caring communities. Part-time position from late May/early June through November, covers North Alabama. Full job description at <https://endhunger.org/PDFs/2019/AGC-NorthernAlabama.pdf>. Send resumes to Adrienne Holloway, al_glean@endhunger.org.

JOB POSTING: Executive Director, Southern Sustainable Agriculture Working Group (Southern SAWG). SSAWG is seeking to hire an entrepreneurial, visionary leader and fundraiser to serve as Executive Director. Full-time, location flexible. Base salary \$50K plus fundraising incentives. For details and full job description go to <http://www.ssawg.org/EDJobDescription.html>. Start date no later than July 1.

SCHOLARSHIP OPPORTUNITY: Farmer scholarships to attend **Southern Cover Crop Conference**, July 16-17 in Auburn. Scholarship covers lodging, registration for farmers (scholarship or not) is free. Apply here (<https://docs.google.com/forms/d/e/1FAIpQLScbcd0b2WRQcVXAt4tb58ViRzYFJsdsTTKgsVxkxd791XoJ6g/viewform>).

RESOURCE — MEAT PROCESSING FOR FARMERS: Marble Creek Farmstead's on-farm USDA processing plant **Marble City Meats in Sylacauga** is now open! "Bring your pork, beef, goat, lamb, chicken, or turkey to us for the best in craft butchery. Immediate openings. More details at <https://marblecitymeats.com/> or 205-936-6120.

UPCOMING EVENTS

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

May 6 - online
Solar Grazing 101

May 7-10 - Durham, NH
Unlocking Our Food Systems
Change Capacity: A Network Leadership Retreat

May 13 - Clayton
BCCD Small Farmer Meeting & Tour

May 14 - Montgomery
May VegOut Potluck

May 14 - Fairhope
Mobile Bay Green Drinks

May 14 - Hartselle
USDA Program Updates and Hemp Production Questions Answered

May 15 - Oxford
USDA Program Updates and Hemp Production Questions Answered

May 15 - online
Success with Interns on Your Farm or Homestead

May 16 - Mobile
Mobile Bay Green Drinks

May 18 - Hanceville
Veteran Farmers Conference

May 21 - Birmingham
Free Small Business Workshop-
What's Next for your Business?

May 25 - Foley
Water Chemistry Monitoring Workshop

May 26 - Sylacauga
Marble Creek Farmstead Monthly
Public Farm Tour

June 1 - Huntsville
Household Hazardous Waste program

(Continued on page 15)

Help us cultivate a resilient agricultural system in Alabama.
Join ASAN or renew your membership today!

Name _____

Business _____

Address _____

City _____ State _____ ZIP _____

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The base membership fee is \$25 annually; however, any contribution is considered a membership due. Please contribute what you can! All donations are tax-deductible.

\$_____ **Membership dues enclosed**

_____ Check number

_____ Date submitted

You will receive monthly e-updates and occasional other email communications. Check here to also receive our quarterly print newsletter: _____

You will receive an email receipt for your contribution.

Check here if you'd also like a paper acknowledgement: _____

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

Questions? Contact info@asanonline.org
 or (256) 743-0742.

UPCOMING EVENTS (CONTINUED)

(Continued from page 14)

June 3-9 online

Hemp History Week

June 5 - Monroeville

USDA Program Updates and Hemp
 Production Questions Answered

June 5-6 - Camp McDowell

Alabama Rivers Educator Workshops

June 6 - New Brockton

USDA Program Updates and Hemp
 Production Questions Answered

June 11 - Fairhope

Mobile Bay Green Drinks

June 14-15 - Bentonville, MS

2019 SUMMER FIELD TRIP: BENTON-
 VILLE, AR

June 15-29 - Missoula, MT

2-Week Intensive PDC in Montana
 with Alan Booker

June 19 - Mobile

Mobile Bay Green Drinks

June 20-21 - Spanish Fort

Alabama Rivers Educator Workshops

June 22 - Spanish Fort

Alabama Water Watch Annual Meeting

June 23 - Sylacauga

Marble Creek Farmstead Monthly Farm Tour

July 4 - Birmingham

Birmingham Black Veg Fest

July 6 - Huntsville

Household Hazardous Waste program

July 9 - Fairhope

Mobile Bay Green Drinks

July 14 - Huntsville

Inaugural Graze: Huntsville (see cover/pg 5)

July 16-17 - Auburn

Southern Cover Crop Conference

July 16 - 8-part online series

Biocompatible Design Online Series With Alan
 Booker

July 18-19 - Loachapoka

Alabama Rivers Educator Workshops

July 28 - Sylacauga

Marble Creek Farmstead Monthly Farm Tour

Submit your event to our events calendar!

Email mindy@asanonline.org and include:

- Name of event
- Host group and contact info
- Location (including full address)
- Date/time
- Price
- Link to event website, Facebook event page, and/or flyer, if there is one.
- Short (3-4 sentences) description 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.

August 3 - Huntsville

Household Hazardous Waste program

August 13 - Fairhope

Mobile Bay Green Drinks

(Continued on page 16)

ASAN

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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.*

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Membership expired?**

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(Continued from page 15)

August 17 - Birmingham
ASAN tabling at Pepper Place
Farmer's Market

August 18-23 - Rhinebeck, NY
Decolonizing Our Hearts, Minds
& Movements

August 24-25 - Huntsville
Permaculture Design Certification (PDC) course

August 25 - Sylacauga
Marble Creek Farmstead
Monthly Public Farm Tour

September 8—Birmingham
5th Annual Graze: Birmingham

December 5-7—Fairhope
ASAN Food & Farm Forum /
Youth Food & Farm Forum