



THE ALABAMA
SUSTAINABLE
AGRICULTURE
NETWORK

ASAN UPDATE

2019 Fall

Published Quarterly

FIRST-EVER GRAZE: HUNTSVILLE DRAWS 500+ ATTENDEES!

A few short months ago, if you would have told us that our first-ever Graze: Huntsville would be a sold-out event, we would have scoffed. Sure, we had an absolutely stellar on-the-ground planning committee, and a critical partnership with the Greene Street Market... but sold out? In our first year? No way.

But, that's exactly what happened, and we're beyond thrilled! More than 500 people showed up to Butler Green at Campus 805 in mid-July to help us raise over \$13000 for our inaugural event. THANK YOU!!!

As mentioned, the Greene Street Market at Nativity was an integral part of the event coming to fruition. Many of our Graze farmers and chefs are vendors at this Thursday night market currently in its 9th season. The ASAN team traveled to Hunts-

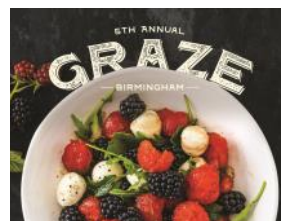


All photos credit: Jessica Murphy @farm_mom_life

(Continued on page 5)

GRAZE: BIRMINGHAM TURNS FIVE! JOIN US SEPTEMBER 8

Fresh off of the immense success of our inaugural Graze: Huntsville, we're thrilled about diving into



QUICK DETAILS:
Sunday September 8, 5-8pm
Avondale Brewing Company
Tickets \$25-75, Children \$5-15
<http://asanonline.org/grazebsv>

our fifth year of Graze: Birmingham. This is where it all started. Birmingham boasts a wide array of amazing restaurants and a direct-market customer base that draws farmers from a wide radius – so the field is rich, from which we draw our farmer and chef participants for Graze. We wanted to take things up a notch for our 5th annual event, so we are shooting to add a few more pairs for an even more star-studded menu

(Continued on page 4)

INSIDE THIS ISSUE:

Letter from ASAN Board President	2
Introducing the 2019 Youth Council	3
What to Expect: 2019 Forum and Youth Forum	6
Member profiles	7
Farmer Inventory and Winter Internships	9
News from Your Neighbors	10
Classifieds & Resources	10
Upcoming Events	10

C.R.A.F.T. NETWORK FORMS FOR FARMER TRAINING AND NETWORKING

In May ASAN held a meeting with farmers interested in bringing CRAFT to Central Alabama. CRAFT stands for Collaborative Regional Alliance for Farmer Training. The original

CRAFT network formed in upstate New York as a way to provide diverse on-farm training and a shared social network for farmers and people working on farms.

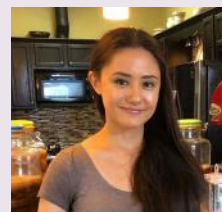


The original CRAFT was specifically for farm interns, apprentices, and employees, but the Central Alabama CRAFT (like many others) will include farm owners and operators as well.

We will be having four "pre-pilot" workshops this summer and fall to begin gauging interest and working out some of the bugs. CRAFT days will consist of a farm tour and workshop followed by a

(Continued on page 6)

ASAN MEMBER PROFILES



SEE PAGE 7

LETTER FROM THE ASAN BOARD PRESIDENT



Dear ASAN family,
When I think about our Network, it reminds me of an ecological system, especially, a specific place that I love to be in: my garden. I love just

being in my garden. I feel comfortable and at peace, while nature is offering up her free gifts to me. In the soil, worms and microbes are hard at work creating the perfect conditions for resilient, life-giving, crops. The sun is sending energy to the plants, and the songbirds are making their joyful noises. The wise oak stands by giving stability to the surrounding soil, and its shade gives a peaceful coolness to the breeze. The basil plants stand with spunk, sending a blessing of fragrance as I brush past them. The kind okra plants are everyday sharing their abundant fruit! Each part of the ecosystem has its unique gifts!

Like a beautiful ecologically regenerative garden, we as ASAN, depend on each person to fulfill their role! We share our gifts, values, stories, and work! We as ASAN are inter-generational. Some of us are like the oaks who bring wisdom, peace, and stability. Others

of us are like the sun that brings energy, or like the basil sharing our unique perspectives. We as ASAN strive to be just, and to everyday build a better society through the fruits of our work. Similarly, the okra, every day, puts out new okra. We as ASAN are centered on farm workers, who, like the soil biology, work towards a bountiful harvest. We as ASAN are rooted in community. Like the songbirds, we express ourselves with love and creativity, bringing joy, awareness, and hope through our story telling, singing, art, and cooking! It is my joy to be part of this garden, and to share these values with you!

Our newsletter this quarter shares with you the programs in which we can share our gifts with each other. The Graze events are a fun time for gift sharing and appreciation. They are an excellent way that you can show your support for ASAN! Our CRAFT (Collaborative Regional Alliance for Farmer Training) events are an engaging opportunity for farmers to collaborate and train each other to continually improve their farms. The youth and adult Forums foster places of community

Advertise in the ASAN Update!

Print and electronic distribution to 3000+ across Alabama

Diverse, informed readership of farmers, foodies, community leaders, and more

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

Contact alice@asanonline.org for details

where everyone can help each other develop their skills, interests, and work around sustainable agriculture. Please take a peek at our many amazing and incredible programs shared in this newsletter! Thanks for your gifts, and let us know how you would like to be a part of this Network!

Peace and joy!

Gabriel Denton
ASAN Board President

CONTRIBUTORS: FALL 2019

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.

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>.

2019 BOARD OF DIRECTORS

Holly Baker — Climate Justice Alliance, Weogufka

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

INTRODUCING THE 2019 ASAN YOUTH COUNCIL

Our 2019 Youth Council has been hard at work since the spring, alongside our Youth Forum Coordinator Mawiyah Patten (who you met in our last issue). These six youth from across the state bring a wealth of knowledge, creativity, and passion to the Council, to the Youth Food & Farm Forum they are tasked with planning, and to ASAN's network as a whole. We are so lucky to have them! Please take some time to get to know these amazing youth, and keep an eye out for them at the Forum in December!



Jayvonte Grant lives in Tuskegee, Alabama. He is a college student and is also involved in 4-H, which is what got him interested in farming and agriculture. What he likes about farming and agriculture is being outside and working in nature. He is excited to be a part of ASAN because it gives

him the opportunity to meet people all over Alabama, to develop further skills in agriculture, and to learn about what other people are doing in the state.

Cami Cleveland is a 15 year old with a passion for cooking and an interest in agriculture. She is a Sophomore and has been homeschooled all her life. Cami started cooking when she was 4 and started agriculture work when she was 9. She lives in Gadsden, AL but was born in New Orleans, Louisiana. Cami has experience with cooking through teaching classes and entering competitive events. She has been in 4-H for roughly 6 years and is also apart of Civil Air Patrol. All of these activities has opened up new opportunities and learning possibilities. Cami strives to be a leader and tries daily to sharpen her cooking and agriculture skills. ASAN opened up so many new opportunities and Cami is overjoyed to be a part of such an amazing organization.



Alexandria Moore is 15 years old and from Gulf Shores, Alabama. She is a sophomore at Broad Church Academy. Alexandria volunteers at Swift-Cole Historic Mansion where she leads guided tours. Alexandria plans to attend the New Orleans Culinary and Hospitality Institute. Alexandria believes in all natural living

— she makes her own soap and tries to help with the environment any way she can. Alexandria feels she is very lucky to be a part of the ASAN youth council. She loves working with people and hearing everyone's different opinions. One day she hopes to own a restaurant where everyone is welcome.



Ash Reddy is a junior at the Donoho School and lives in Oxford. Ash started an organic garden at his school this previous year. He has also taken steps to rehabilitate the community garden in his area and make plans for another one. Ash's school has now become a certified wildlife habitat. Ash really loves gardening because not only do you get healthy food from it, you learn how to grow something out of nothing. In his spare time Ash loves reading. Agriculture is something he is very passionate about, and he looks forward to being a part of ASAN and meeting other people who are knowledgeable and passionate about ASAN.



Matthew Platon Speros is a 15-year-old junior organic farmer. He is homeschooled. He lives on a sustainable 60-acre farm in Banks, Alabama with his parents and two younger brothers. He is currently pursuing his goal to become a Veterinarian. His passions are being a good big brother, helping others, or-

(Continued on page 4)



Zee Wilson is currently a second year Apprentice at Jones Valley Teaching Farm (JVTF) in Birmingham. Zee graduated from Woodlawn High School where he held an intern position at the WHS Urban Farm. JVTF is a non-profit located in Birmingham AL. Zee loves the people at JVTF and they've become his 'Farmily!' Start talking to him about Aqua-

(Continued on page 4)

YOUTH COUNCIL (CONTINUED)

(Continued from page 3)
MATTHEW:

ganic farming, sustainable agriculture, environmental sustainability, 4-H, showing heifers, and baseball. He is in 4-H, Alabama Junior Cattlemen, Junior Black Hereford Association, Junior Tunis Association, and ASAN Youth Council. He got into farming when he was old enough to be responsible to help with chores. He loves raising his own Black Hereford cattle, Tunis sheep, and Light Sussex chickens. He also loves using his knowledge to help others become sustainable stewards of the land. Being part of ASAN has been an amazing experience for Matthew. Being part of the Youth Council gives YC members a chance to help get other youth involved and interested in agriculture. Matthew is happy that there are other youth that are more interested in agriculture than being on their phone or being indoors.

(Continued from page 3)
ZEE:

ponics, Hydroponics, or even small trucks and he'll ask you so many questions it'll drive you wild. Zee is a quick learner, consistent communicator, and a curious engineer, all of which he applies in his job and life settings. Zee has always been into food, as he used to want to be a chef who owned land with some animals, but now Zee sees the broader scale of that which is farming. Zee was on the Youth Council last year and decided to take another dive! If you run into him say hi!

GRAZE: BIRMINGHAM (CONTINUED)

(Continued from page 1)

than in past years. You won't want to miss it!

Once again, we'll be hosting this event at Avondale Brewing Company located in the heart of Avondale. Graze has called the brewery home since our first year in 2014, and we continue to love working with the team there. We couldn't do this event without solid partnerships like theirs.

If you're unfamiliar with the Graze format, it works like this: more than 16 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 revisit, or test. Sample sizes will be served to picnickers as they graze from booth to booth on the shady lawn while enjoying live music and local brews.

As always, we plan to have plentiful offerings across a wide range of food genres – from food truck fare to white-tablecloth offerings, traditional meat-and-three establishments to 100% plant-based raw bars, we can guarantee that vegans, vegetarians, and omnivores alike will find plenty of food to satisfy. We are intentional about recruiting farmers and chefs/restaurants that

represent the FULL diversity of folks who have a stake in the local food/farm movement. We'll even be featuring (for the fourth year running!) a team of students from a local high school culinary program, the Pelham Culinary Academy (see profile of Chef Doug Allen on page 7).

We're thrilled and immensely grateful to have a strong, enthusiastic planning committee to help us recruit farmer and chef participants from across Central Alabama. A few of them have even thrown their own names in the ring to participate! And the graphics this year are top-notch as well, designed by friend of ASAN Penny Roulston (who also designed the Forum graphics) of Brilliant So Brilliant.

Tickets are on sale now -- keep an eye on our website and follow us @asanonline on Facebook and Instagram for all the latest updates!



5TH ANNUAL
GRAZE
— BIRMINGHAM —

A picnic with your favorite local farmers, chefs, and friends



Presented by
EBSCO

Benefiting the
Alabama Sustainable
Agricultural Network
(ASAN)

SUNDAY
9/8
5-8PM

AVONDALE
BREWERY
asanonline.org/graze

f @asanonline
#grazebirmingham

Design by: @brilliantso brilliant

GRAZE: HUNTSVILLE (CONTINUED)

(Continued from page 1)

ville to table at the market in early May, where we were able to meet many of our partners face-to-face, and talk up the event to market attendees.

Big thanks to Sonja Rossow of At Some Point Press, who approached us in early 2019 (when we had just announced our plans to hold a Graze: Huntsville), offering to provide artwork for the event. She shared a few initial design sketches, and we were sold. She created a beautiful Huntsville-themed poster featuring a cow and chicken in a carrot-shaped rocket, and even hand-printed a limited run of posters that we sold at the event!

We'd like to express our gratitude to the following folks for the success of this event:

- Our fearless chefs and farmers (listed at right) who didn't hesitate to say YES to an event (and in some cases, an organization) they were completely unfamiliar with.
- Our planning committee members who filled critical anchor roles before, during, and after the event, and brought creativity, joy, connections, and enthusiasm to the whole process.
- The additional volunteers who pitched in wholeheartedly the day of the event.
- Microwave Dave for bringing just the right musical vibe to get everybody grooving.
- Our sponsors (listed at right) for their generous support and for believing in this event from square one.
- Tori and the team at Yellowhammer Brewing Company for being such a great partner.
- Jessica Murphy aka farm_mom_life for her photography skills.
- And, to the Rocket City for welcoming us with open arms -- we'll be back in 2020!



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 Huntsville Hospital
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FARM/RESTAURANT PARTICIPANTS

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 Chef Rick Vonk
 Chef Will The Palate
 Chupper Time Catering
 Earth & Stone Wood Fired Pizza
 Farm Burger Huntsville
 Gemini Kitchen & Cocktails
 Good Company Café
 Hippea Camper
 Manic Organic Food Truck
 Phat Sammy's
 Piper and Leaf Artisan Tea
 Simp McGhee's
 The Bottle
 The RailYard
 The Veggie
 What's for Supper?
 Alchemy Farms and Plants
 Bill's Honey Farm
 Champion Farms
 Corella Farms
 DSR Farms
 Happy Flappy Farm
 Humble Heart Farms
 North Alabama Wagyu
 Oakwood Farms
 Reed's Farmers Market
 Reseda Nursery & Stone Yard
 Scott's Orchard
 Sherrill Family Farms
 South Eden Foodscapes
 Sweet City Micros
 The Wild Berry Farm
 Whirlwind Farm



CRAFT (CONTINUED)

(Continued from page 1)

potluck social. We will kick off the pre-pilot series at Walden Farms (Bessemer) with a workshop on permaculture on Monday, August 26th. On Monday, September 23rd Hepzibah Farms (Talladega) will host the 2nd CRAFT day on cut flower production. Our 3rd event will be on Sunday, October 13th at Jones Valley Teaching Farm (Birmingham) and will be about perennial fruit production. We will wrap up on Sunday, November 17th at BDA Farms (Uniontown) with a workshop on no-till farming.

Registration cost for the pre-pilot events will be \$5 per workshop. Attendees under 18 are free.

We have convened a farmer steering committee to guide the development of the network this year. This winter the steering committee made up of farmers will convene to formalize a structure for the group, establish a CRAFT membership, and plan the events for 2020. Possible topics for 2020 include soil health, tractor cultivation, equipment selection and maintenance, and propagation.

We are excited to be part of this effort to bring CRAFT to Alabama for the first time. This effort builds on past efforts to build community and share knowledge – including but not limited to the Central Alabama Farmer Socials, and ASAN's crop mob workdays and Tailgate Trainings.

Visit our website (<https://asanonline.org/craft/>) as well as our Facebook and Instagram for updates and more details.



CENTRAL AL CRAFT

SUMMER/FALL 2019

MONDAY, AUGUST 26TH
Permaculture @ Walden Farms
Bessemer

MONDAY, SEPTEMBER 23RD
Cut flowers @ Hepzibah Farms
Talladega

SUNDAY, OCTOBER 13TH
Perennial Fruit @ Jones Valley Teaching Farm
Birmingham

SUNDAY, NOVEMBER 17TH
No-till @ Bois d'arc Farm
Uniontown

FOR MORE INFORMATION
[HTTPS://ASANONLINE.ORG/CRAFT/](https://asanonline.org/craft/)


Alabama Sustainable Agriculture Network

WHAT TO EXPECT: 2019 FORUM AND YOUTH FORUM

It may not feel like it not, but December will be here before we know it! Our phenomenal Forum Committee and Youth Council have been hard at work planning the Forum and Youth Forum, which will be in South Alabama for the first time in several years.

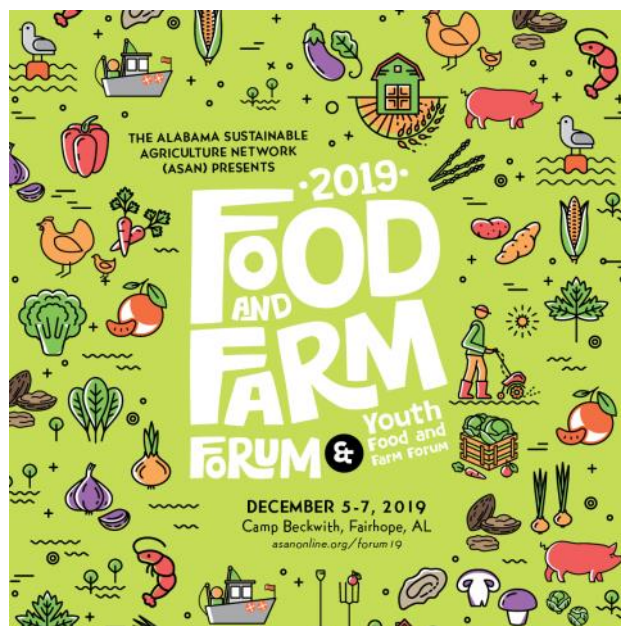
We received almost 50 (!) proposals in our first-ever formal session proposal process. Proposals came from folks across the Southeast region, and cover a wide range of hot topics — we can certainly guarantee you an exceptionally strong program!

Here's a schedule for what you can expect this fall:

- **September:** registration opens mid-month. Scholarship application published, deadline rolling. Draft program available!
- **October:** early-bird registration closes mid-month
- **November:** registration closes mid-month

Start making plans now, and tell yer friends!

(And big thanks to Brilliant So Brilliant / Penny Roulston for her beautiful graphic design work!)



THE ALABAMA SUSTAINABLE AGRICULTURE NETWORK (ASAN) PRESENTS

2019 FOOD AND FARM FORUM & YOUTH FOOD AND FARM FORUM

DECEMBER 5-7, 2019
Camp Beckwith, Fairhope, AL
asanonline.org/forum19

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: DOUG ALLEN



Doug Allen (right) was the recipient of the Birmingham Chapter of the American Culinary Federation's Educator of the Year Award in 2019.

Chef Doug Allen has been an integral part of Graze: Birmingham for several years. Quietly showing up to support his students from the Pelham High School Culinary Program to feature their creations, teaching our first ever youth participants to cook with the pork of their recently butchered pig, and now serving on the planning committee for our fifth annual Graze: Birmingham to help bring even more talent into our pool of participating chefs/restaurants. We're grateful for his enthusiasm and talent, both of which shine through in every interaction he has.

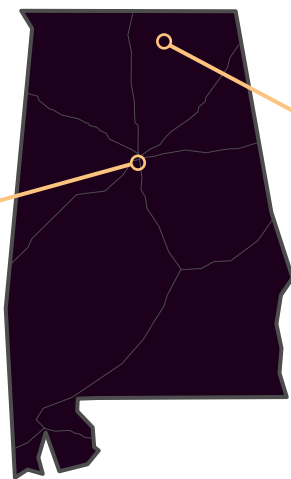
Doug says, "I am one of those people that is doing exactly what I should be doing. When I was that little kid standing and watching my family cook, I always said that I wanted to be a cook. And here I am."

In those times, cooks didn't make the money or get the notoriety that they enjoy today, Doug says, so the old timers did it for the passion. Not that current cooks and chefs don't have the passion, they do. But they are enjoying much higher pay than ever, and it is cool to be a chef/artist.

In Michigan, where Doug grew up, there was plenty of farming. However, he lived in the suburbs and got all his inspiration from the cooks and chefs in his family. And, after traveling around the world to places like Europe and Africa, he got to see new angles of the connection between farming and eating.

"From watching the local Gasthaus operator picking fresh lettuce for my salad in Germany," Doug says, "to squatting down around a small fire in Kenya to eat freshly cooked peas and potatoes, these gave me the visual of farm-to-table way before anyone used it as a marketing term."

(Continued on page 8)



MEMBER PROFILE: DANICA ABEJON



Photo courtesy: Sweet City Micros Facebook page

It was mid-2018, and Danica Abejon of Sweet City Micros (as in microgreens) in Huntsville had been searching for more connections to like-minded folks in sustainable agriculture. ASAN's director Alice Evans was reaching out to presenters for the upcoming Food & Farm Forum, and asked Danica if she would lead a session on microgreens.

Danica agreed, but was apprehensive about the kind of audience she might have. In her mind she was asking herself, "Are they all old, middle-aged men, using conventional farming methods on land that had been passed down through generations? Would the audience be open to the information I was sharing with them?" Turns out the answers were no, and an enthusiastic yes. Looking back, she's grateful she agreed to lead a session. When she looked out over the diverse audience in her class, she knew she had found her like-minded folks.

In 2019 when ASAN was exploring a second Graze event in Huntsville, Danica was an early champion of the idea. She became an invaluable member of our Graze: Huntsville planning committee. Her unwavering belief in what we're doing for local food systems, along with her strong relationships with her customers and her restaurant clients, fueled each interaction she had with potential participants. If things were moving slowly in some aspect of the planning, she would ask if we needed her to "harass" somebody to get things moving. We jokingly referred to her as "the bulldog". We're grateful for her commitment, and that she's on our side.

(Continued on page 8)

DOUG (CONTINUED)

(Continued from page 7)

So today he teaches at the high school level and has started a website selling his own spice blend creations, and soon will have more kitchen-related items as well. All we hope is that Doug keeps sharing the vision and love of food!

How long have you been a member of ASAN? I think I have been hanging around for four years?

Why did you become a member of ASAN? You guys are really a fun group! Really though, I appreciate the effort ASAN is doing to help and promote our local farming community. As a chef, I know where food comes from and it is not Winn Dixie or Publix.

What is your favorite ASAN event, and why? Well Graze is a great way to meet people and network with the other chefs and farmers in the area. After my first Forum last year though, I learned a lot there and met some awesome people with a similar passion for food.

What do you love about being part of ASAN / part of the food movement in Alabama? This is what my career passion is all about: food! Now I get to show the young people at Pelham High School what is going on in the culinary world today.

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? I don't really have any frustrations, except when I see food waste. Some of it is inevitable but ugly produce can still taste great!

What excites you about the future of ASAN? Seems like the organization is on the right track and growing. Just hope that even more farmers get on board.



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>.



Doug (center) and Pelham Culinary Academy students at 2018's Graze: Birmingham

DANICA (CONTINUED)

(Continued from page 7)

How long have you been a member of ASAN? 2 years

Why did you become a member of ASAN? I was looking for connections to people in the local food system. I also wanted to find tomatoes that weren't from Honduras!

What is your favorite ASAN event, and why? Graze, I like the concept of presenting local food in a palatable way, what can I do with this tomato? It's a good showcase that attracts a diverse group of people, and is very accessible. I appreciate the active participation between product, creator, and consumer.

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? I feel

Alabama is disconnected from its agricultural background and how that's reflected in the food scene. We associate so many recipes from our ancestors with fried, smothered, heavy, fat-laden dishes. It's the criterion for how many chefs choose their ingredients. Although chefs claim they want the freshest ingredients right off of the farm, they're not willing to give microgreens a chance. Since they're a live product, they're either unwilling to make the effort to maintain them, or they prefer to stick with ingredients they understand, no matter how nutritionally beneficial they are.

What excites you about the future of ASAN? I'm excited about the opportunity ASAN provides to a diverse and devoted population of people of color, sexual orientation, gender, or financial means access to farming and the tools necessary to help these people make it happen. Raising money to fund new programs and reach new folks. Providing opportunities and tools for non-conventional methods.

Describe your farm – where is it, how big is it, what do you raise, who helps manage it with you? How long have you had your farm? My farm is located just outside the Huntsville city limits. I chose a vertical farming method to grow my microgreens because it's more accessible, and I can grow more in a smaller footprint—the room is 250-300sq ft. My husband, interns, and family help me occasionally, but most of my time is spent feeding and watering as opposed to harvesting. To harvest I move the greens from one tray to another, they can also be transported and sold directly in the trays.

(Continued on page 9)

DANICA (CONTINUED)

(Continued from page 8)

I grow and transport my greens on food-safe structures like stainless steel and coconut core husk mats. This is important to me, I don't want chemicals like lead leaching into my food. I also like the idea of re-purposing the husk that would have otherwise been discarded. It also makes it easier to feature the product, you can pick it up effortlessly out of the tray to show to your customers at farmer's markets, restaurants, etc.

What made you want to be a farmer? The documentary, *Food, Inc.*, it opened my eyes to the difference between conventional food and growing locally.

What's your favorite crop to grow? Where do you really shine / what is your specialty? Cilantro, it lasts a long time, harvesting is tricky—I like the challenge. I also enjoy growing red garnet amaranth.



Danica's indoor microgreens farm, photo courtesy Sweet City Micros Facebook page

What's the best piece of advice you've ever been given re farming? Persistence—it's easy to want to give up, you're exhausted, failing, and discouraged. And, bring value to every interaction, your product, and everything you touch.

How has ASAN supported your efforts? What could ASAN be doing to better support your efforts and the efforts of others like you?

They've given me the opportunity to showcase myself and my work. I feel credible. Ability to have credentials. It also provided experience, and networking connections, like my collaborations with my Graze farmer partners.

ASAN FARMER INVENTORY AND WINTER INTERNSHIPS

ASAN is gearing up to conduct a comprehensive inventory of the needs, assets, and goals of farmers and aspiring farmers in ASAN's network. This inventory will help us develop programming, advocate for our constituents with better data, pair resources and needs within our network, and track progress of ASAN's work and impact. Questions will touch on details about the farm and farm family/ies, the business and legal sides of the farm, farm product and market information, and more, as well as some broad qualitative questions.

We'll share more about the farmer inventory – and ask for your help connecting with farmers interested in sharing their story – in the November newsletter.

If you are interested in helping us conduct this inventory: ASAN will be hiring several interns to help conduct surveys. Internships will likely start at the beginning of 2020. Please contact alice@asanonline.org if you would like more details or are interested in an internship position.



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NEWS FROM YOUR NEIGHBORS

Congratulations to **Trae Watson** who moved from Birmingham to Auburn this summer to start a graduate program in Landscape Architecture!

Congratulations to **Anne Randle**, who in April became the new city arborist for the City of Auburn!

Congratulations to **Cassandra Searight** of **USDA-FSA** in Montgomery and her husband **Jerry**, on the birth of their third child, **Josie Layla**, on July 22. Josie's two older sisters are taking excellent care of her so far.

CLASSIFIEDS AND RESOURCES

JOB POSTING: Communications Intern & Membership Engagement Volunteer, both remote opportunities with The Farmers Market Coalition, a 501(c)(3) nonprofit. For more information about each position, click here: <https://farmersmarketcoalition.org/joinus/employment/>

VOLUNTEER OPPORTUNITY: E.A.T. South is launching its first after school program in August, and they're looking for a few great garden volunteers. Are you interested in working with children in the garden? The program runs on Tuesdays and Thursdays from 3:30-5:30 for eight weeks starting in August. You can volunteer for either day. Training provided. Email goodfoodday@eatsouth.org for more information.

FOR SALE: GAUCHO FARMS, Slocumb, AL. Custom-built farmhouse on 30 acres outside of Dothan. 7ac pond, barn, guest house. 1.5ac of established commercial blueberries, goats, sheep, turnkey farmstead - ready for livestock, fenced and crossed fenced, garden spot, chemical free farm for 10 years! Full listing at <http://alfredsalibarealty.com> Listing # 173699.

FOR SALE: MIGHTYGROW PRODUCTS at deep discounts. Sadly, MightyGrow is out of business. Their remaining inventory of OMRI-

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.

approved organic fertilizer is for sale at deep discounts. For a price list email sales@mightygrow.com with the subject "pricing."

FOR SALE — HOME AND LAND in Pinson, AL. 1908 sq. ft. on 10.5 acre lot. Mature trees provide shade. Pastures are fenced and rolling. Currently set up for goats and horses. Horse and walking trails run all the way to Turkey Creek. Tons of potential for any mini-farm endeavor. Adjoining land owner to free lease another 10+ acres if buyer desires. Asking \$199,999k. For listing search <https://www.valleymls.com/> for 7276 Cherry Drive, Pinson, AL 35126.

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 IRRIGATED LAND in Slocumb, AL. 180ac for sale by owner, certified organic, \$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. **REDUCED PRICE \$2000**. For more information and photos go to <http://asanonline.org/rollercrimper>.

RESOURCE: MEAT PROCESSING FOR FARMERS, Sylacauga. Marble Creek Farmstead's on-farm USDA processing plant **Marble City Meats** is

now open! "Bring your pork, beef, goat, lamb, chicken, or turkey to us for the best in craft butchery." Immediate openings. Details at <https://marblecitymeats.com/> or 205-936-6120.

SCHOLARSHIPS AVAILABLE: Holistic Management International (HMI). Scholarships available for farmers/aspiring farmers practicing holistic management, to participate in any of HMI's in-person or distance training courses. People of color especially encouraged to apply. Separate pool of scholarships available for women farmers/ranchers, landowners, or government/NGO personnel. Go to <https://holisticmanagement.org/scholarships/> for more details on both scholarship funds.

UPCOMING EVENTS

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

*August 10 - Cullman
Sewing Camp 103*

*August 13 - Montgomery
VegOut Montgomery*

*August 13 - Birmingham
ASAN's 10% Tuesday at Rojo*

*August 14 - Fairhope
Mobile Bay Green Drinks*

*August 15 - Cullman
Heritage Skills Sacred Harp Singing*

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

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

*August 19-20 - Theodore
Produce Safety Alliance -PSA Grower Training Program*

(Continued on page 11)

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

Name _____

Business _____

Address _____

City _____ State _____ ZIP _____

Phone _____

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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.

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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 10)

August 20 - Montgomery

Alabama Herb Society Meeting

August 21 - Mobile

Mobile Bay Green Drinks-Mobile

August 24-25 - Huntsville

Permaculture Design Certification
 (PDC) course

August 24-26 - Decorah, IA

Queer Farmer Convergence 2019

August 25 - Sylacauga

Marble Creek Farmstead Monthly Public
 Farm Tour

August 26 - Bessemer

Central Alabama CRAFT: Permaculture

August 28-29 - Alexandria, LA

Building Equity Through Strength
 Workshop

September 6-7 - Swannanoa, NC

6th Annual Harvest Conference

September 7 - Huntsville

Household Hazardous Waste program

September 8 - Birmingham

5th Annual Graze: Birmingham

September 9-11 - Richmond, VA

National Conference for Outreach and Agri-
 culture Development

September 11 - Fairhope

Mobile Bay Green Drinks

September 17 - Montgomery

Alabama Herb Society Meeting

September 18 - Mobile

Mobile Bay Green Drinks-Mobile

September 20 - Tuskegee

Integrated Approach for Managing Diseases
 and Parasites in Small Ruminants-Role of
 Browse

September 21 - Flomaton

Alabama Rivers Educator Workshops

September 22 - Sylacauga

Marble Creek Farmstead Monthly Public
 Farm Tour

September 23-26 - Green Bay, WI

Food Sovereignty Summit

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.

September 23 - Talladega

Central Alabama CRAFT: Cut Flowers

September 27-29 - Washington DC

Reducetarian Summit

(Continued on page 12)

ASAN

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person? Email
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read about? Send us
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Online at www.asanonline.org/join-asan, or mail us your donation along with the form
on the inside back cover of this newsletter **Thank you for supporting ASAN!**

(Continued from page 11)

October 7-9 - Rosemont, IL
2019 National Direct Agricultural
Marketing Summit

October 13 - Birmingham
Central Alabama CRAFT:
Perennial Fruits

October 15 - Montgomery
Alabama Herb Society Meeting

October 27 - Sylacauga
Marble Creek Farmstead
Monthly Public Farm Tour

November 3 - Tuscaloosa
The Garden Party

November 9 - Cheaha
Alabama Rivers Educator Workshops

November 17 - Uniontown
Central Alabama CRAFT: No-Till

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