A group of people walking down a dirt road

Description automatically generated

|  |  |  |
| --- | --- | --- |
| |  |  | | --- | --- | | |  | | --- | | Spring is almost here and what a whirlwind the past week has been!  On behalf of everyone at New Entry, our hearts go out to all those impacted by COVID-19 - not only those diagnosed with the virus, but all of those whose jobs, schools, and daily lives have been impacted in so many ways.  As our communities scrambles to provision their homes for the unknown, the current pandemic draws our attention to the importance of a resilient, local, just, food system.  We are working tirelessly on both the immediate and longer terms needs of our farms and farmers and the community members we serve with fresh, local food access.  Our focus is, as always, to further sustainable and resilient local food systems.   We continue our support of farms and farmers as we prepare for the growing season and have a robust calendar of (virtual) trainings in place.  There isn't a better time to support and shop local, so please consider signing up for a [CSA](http://https:/secure.touchnet.net/C21525_ustores/web/classic/store_main.jsp?STOREID=84) (many farms are exploring home deliveries), swapping your [license plate](http://www.mafoodplate.org), or joining us for one of our upcoming virtual trainings. We also invite you **today, March 18th from 1-2pm EST to share best practices and to collectively think through and apply the CDC and Health Department guidance to our farm and food community environments.**  Details can be found in our below calendar of events and you can access our online resource document [here](https://docs.google.com/document/d/1Wyqh900Uwi2sAE4cHCHYIvG-TvmgTA9fgUS4GeijHGQ/edit?usp=sharing).  We wish all of you good health and some extra time to enjoy a renewed connection to the land, to healthy, locally produced food, and to the hope and promise of spring.  Be well! | | |
| |  |  | | --- | --- | | |  | | --- | | **Upcoming Events & Classes** | |  |  |  | | --- | --- | | |  | | --- | | **March 18th, 1-2pm EST Webinar:** Farm and Community Food Program Response to COVID-19 - keeping our farmers, customers, and communities healthy.  Join meeting [here](https://tufts.zoom.us/j/675393104) or:               One tap mobile +16465588656,,675393104# US (New York)                Dial by your location +1 646 558 8656 US (New York)  Meeting ID: 675 393 104 **March 25th:** [Produce Safety Alliance Grower Training Series](https://umasscafe.irisregistration.com/Form/PSABeverly20) **HAS BEEN CANCELLED\*** **April 5th, 10am-12pm:** [Explore Farming Workshop](https://nesfp.org/farmer-training/explore-farming), Beverly, MA **to be held remotely, see below for detail**  **May 3rd, 10am-12pm:** [Explore Farming Workshop](https://nesfp.org/farmer-training/explore-farming), Beverly, MA at Moraine Farm **June 15th:** New Entry CSA distribution begins! **September 26th:** New Entry Farm Dinner See our **Organic Farming and Food Systems Workshop** Series Below! | |  |  |  | | --- | --- | | |  | | --- | | \* UMass plans to reschedule all of the trainings in the near future, as the situation allows. If you have food safety questions in the meantime or are concerned about meeting FSMA Produce Safety Rule training requirements for the upcoming production season, please contact Lisa McKeag at the UMass Vegetable Program ([lmckeag@umass.edu](mailto:lmckeag@umass.edu), 413-545-1051) or Michael Botelho at MDAR’s Produce Safety Inspection Program ([michael.botelho@state.ma.us](mailto:michael.botelho@state.ma.us), 508-985-8751). | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **News from the Farm** | |  |  |  | | --- | --- | | |  | | --- | | A group of people standing on a lush green field  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Farmer Training**  **Explore Farming Workshops:** Are you interested in exploring what it means to be a farmer?  Come learn about farming and food systems with New Entry in our two-hour long introductory workshop. Upcoming workshop dates:                    Sunday, April 5th:  from 10:00 am-12:00 **will be held remotely via Webex**.                    Please note the link for this session is located [here](https://tufts.webex.com/tufts/j.php?MTID=m147298aec1c368aed259d242c44efc8d).                   Sunday, May 3rd in Beverly, MA at Moraine Farm from 10:00 am-12:00 pm\*                   [Registration and more info here](https://nesfp.org/farmer-training/explore-farming)  (\*we will continue to assess the need to reschedule this session remotely as well)  **Organic Farming and Food Systems Workshop Series:** Through hands-on experiential learning at Moraine Farm in Beverly, MA, workshop participants will learn basic horticulture principles and practices associated with organic vegetable production. Each workshop in the series will focus on different production-related themes such as soil health, nutrient management, and post-harvest handling. The series also explores food systems, comparing different types of farming operations and their environmental, social, and economic impacts. Taught by experienced staff of New Entry Sustainable Farming Project, participants will meet at Moraine Farm in Beverly for three-hour long sessions each Sunday with approximately ½ hour of formal instruction followed by hands-on learning in our 1-acre demonstration plot. Online course content and mini lectures will provide additional context for understanding different types of farm management to promote sustainable, community-based food systems. More details on costs and enrollment will be available soon [here](https://nesfp.org/farmer-training).  Upcoming workshop dates:  Workshop 1: 5/17 - 6/14:     Organic Farming and Food Systems (1):  Spring Preparation  Workshop 2: 6/28 - 7/26:   Organic Farming and Food Systems (1):  Summer Management  Workshop 3: 8/9 - 9/6:        Organic Farming and Food Systems (3):  Fall Harvest  **Advanced Workshops:** Stay tuned for more announcements about additional workshops for farmers this spring - covering food safety, composting, and wholesale readiness.  **Farm Labor Resource Guides:** For farms looking to hire labor throughout New England, New Entry worked with [Farm Commons](https://farmcommons.org/) to prepare the below farm labor resource guides.   [Connecticut Guide](https://mcusercontent.com/ba84295c3b6fbf6fc8bb4d196/files/a15264f9-e33a-447f-8b77-008a62e7c7f7/Combined_VT_Guide_2019_09.pdf) [Maine Guide Massachusetts Guide](https://mcusercontent.com/ba84295c3b6fbf6fc8bb4d196/files/99d60135-5c74-4a7a-9286-94361b10398d/Combined_ME_Guide_2019_09.pdf) (developed with Conservation Law Foundation) [New Hampshire Guide Rhode Island Guide](https://mcusercontent.com/ba84295c3b6fbf6fc8bb4d196/files/d1db4124-eabf-4439-b0d5-61b55a5769c8/Combined_RI_Guide_2019_09.pdf) [Vermont Guide](https://mcusercontent.com/ba84295c3b6fbf6fc8bb4d196/files/a15264f9-e33a-447f-8b77-008a62e7c7f7/Combined_VT_Guide_2019_09.pdf)  **VT Farm Focus Groups: Exploring Novel Approaches to Farm Labor:** Do you struggle with getting all the work done on your farm or have challenges attracting and retaining employees?  Are you interested in working with other farmers to design solutions to labor challenges?  If so, consider attending the farmer focus group, Exploring Novel Approaches to Farm Labor. We will discuss four potential farm labor models and the opportunities, challenges, and interests of each one. There will be 3 groups: two for farm owners on 3/19 11am-1pm in Burlington (now remote) and 3/26 11am-1pm in the Upper Valley (now remote) ; and one for farm employees on 4/9 7-9pm virtually.  An electronic gift card of $50 will be provided. For questions about this project - and for accommodations for virtual focus groups - and to RSVP, please contact Sydney Decker at [Sydney.Decker@uvm.edu](mailto:Sydney.Decker@uvm.edu).   New Entry also hosts several other farm and farmer resources in our online resource library located [here.](https://nesfp.org/farmer-training/library) | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | A box filled with different types of fruit  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **New Entry Food Hub**  **Registration is Underway:** In addition to our traditional CSA program, our "CSA, Your Way" program has been really popular, with several folks already signing up.  Secure your share now: [Learn more and sign up today!](https://nesfp.org/NewEntryCSA)  **Pickup Locations for 2020\*:** In addition to The Flatbread Company in Bedford, Pemberton Farms in Cambridge, Tufts University in Chinatown and Medford, and The Landing Cafe in Brighton, we are thrilled to announce that we also have new pickup locations at [Cape Ann Farmers Market](https://www.capeannfarmersmarket.org/) at Stage Fort Park in Gloucester and at [Endicott College](https://www.endicott.edu/) in Beverly! [Learn more about our pickup locations and how to sign up.](https://nesfp.org/NewEntryCSA)  \*We will be monitoring COVID-19 updates from our CSA host sites and communicating any modifications to pickup logistics, delivery options or other changes to our planned distribution sites.  **Questions about the CSA Program?  Visit our upcoming tabling events!**  Our March and April outreach events have been postponed, but stay tuned for updates this spring. | |  |  |  | | --- | --- | | |  | | --- | | A picture containing food, boat  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | A screenshot of fruit and vegetables  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Featured Farm:  Moraine Farm** | |  |  |  | | --- | --- | | |  | | --- | | A person standing on top of a dirt field  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **New Entry Celebrates One Year at Moraine Farm in Beverly!** Last March 2019, the New Entry team moved offices from Lowell to Moraine Farm in Beverly.  This new location allowed the incubator farm program, the Food Hub, and New Entry staff to all be in the same spot to better utilize resources, engage community volunteers, and provide comprehensive farmer support.  This month marks the one year mark, and the team is busier than ever getting ready for the spring. We are in the process of ordering and receiving farm supplies and the greenhouse is ready for seedling production.  The team is organizing the farm and checking all equipment to make sure it is in good working order.  In the above picture, Ben is out frost seeding clover on some of our fields.  We seeded both medium red clover and dutch white clover depending on production and rotation plans for the given field.  The warm winter has led to drier than normal fields, and we are considering getting out on the tractor soon if the good weather keeps up!  This first year on the farm has been a very positive and productive one, and we look forward to many more and hope you will come visit us at one of our upcoming summer Open Farm Tour or our Farm to Table dinners this fall! | |  |  |  | | --- | --- | | |  | | --- | | A picture containing food  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Upgrade Your Plate!** | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  |  | | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  | | --- | | A dog standing on grass  Description automatically generated |  |  | | --- | | **Upgrade Your Plate with the MA Fresh and Local License Plate**:  The Fresh and Local License Plate is a New Entry initiative to promote awareness and drive sustainable funding to support local farms and farmers across the state, and 100% of proceeds go to do just that.  We are seeing more and more plates on the road, but **we need your help**!  We need to meet the state minimum's required number of these plates on the road in 2020, and still need several more to meet our goal.  [Find out how it works](https://www.mafoodplate.org/), and you can sign up online and the RMV will mail the plates right to your home.  No waiting in long lines, or over the phone.  Thank you for supporting local food! | | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **What We're Eating and Reading** | |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  | | --- | | A picture containing cup, indoor, table, food  Description automatically generated |  |  | | --- | | **Green Soup with Sweet Potatoes** [recipe link](https://nesfp.org/world-peas-food-hub/world-peas-csa/produce-recipes/green-soup-sweet-potatoes) This kale, swiss chard and sweet potatoes has a beautiful complexity, and given today is St. Patrick's Day, why not add a little green to your meals today?   It's slightly sweet, with some bright notes of lemon and subtle aromatics of sage and garlic.  We love the flavors and nutritional benefits of this healthy soup! | |  |  |  |  | | --- | --- | --- | | |  | | --- | | A wooden door  Description automatically generated |  |  | | --- | | [**Restoration Agriculture**](https://www.amazon.com/Restoration-Agriculture-Mark-Shepard/dp/1601730357/ref=sr_1_2_sspa?dchild=1&keywords=sustainable+farming&qid=1584383387&sr=8-2-spons&psc=1&spLa=ZW5jcnlwdGVkUXVhbGlmaWVyPUExQzZITzZNRUJLRlBSJmVuY3J5cHRlZElkPUEwNTczMjIyMVo2MFM0U1hSVjRFMiZlbmNyeXB0ZWRBZElkPUEwOTEyNzA0MlFDQTNPSzlGSlNaRSZ3aWRnZXROYW1lPXNwX2F0ZiZhY3Rpb249Y2xpY2tSZWRpcmVjdCZkb05vdExvZ0NsaWNrPXRydWU=)**by Mark Shepard**  Around the globe most people get their calories from annual agriculture - plants that grow fast for one season, produce lots of seeds, then die. Every single human society that has relied on annual crops for staple foods has collapsed. Restoration Agriculture explains how we can have all of the benefits of natural, perennial ecosystems and create agricultural systems that imitate nature in form and function while still providing for our food, building, fuel and many other needs - in your own backyard, farm or ranch. This book, based on real-world practices, presents an alternative to the agriculture system of eradication and offers exciting hope for our future. | | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Volunteer Opportunities** | |  |  |  | | --- | --- | | |  | | --- | | A person standing in front of a box  Description automatically generated | |  |  |  | | --- | --- | | |  | | --- | | **Are you Interested in Helping Create a Stronger, More Vibrant  Local Food System?  Volunteer With New Entry!**  We welcome new volunteers who bring energy, creativity, knowledge, and fun to our work. Starting in June\*, we will be looking for all types of volunteers:  Event Planning Committee, [Share Packer](https://nesfp.org/foodhub/volunteer)at the Food Hub, Farm Volunteers and more!   **Ready to Join Us?** Fill out a [Volunteer Inquiry Form](http://www.tfaforms.com/387577) today! \*we will be continuing to monitor guidance around COVID-19, so feel free to sign up and we will be in touch about potential needs or alterations to our volunteer activities on the farm. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | | **Our Mission**  A close up of a sign  Description automatically generatedWell-trained farmers are key to building sustainable local food systems, and New Entry prepares new and beginning farmers for success through comprehensive training and technical assistance in all aspects of farm production and management. Our mission: work with new farmers to build strong businesses, expertise in the field, and a resilient food system. **To learn more, visit** [www.nesfp.org](http://www.nesfp.org). | |  |  |  | | --- | --- | | |  | | --- | |  | | |