

“Crops, ponds destroyed in quest for food safety”

by: Carolyn Lochhead | The San Francisco Chronicle:

The Scorched Earth Policy of HR2749

<http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2009/07/12/MN0218DVJ8.DTL>

As this issue goes to press, HR2740 heads to a vote in the U.S. House of Representatives. If it passes, we will have to stop it in the Senate. Whether it passes the House or not, and in what form, efforts will no doubt continue to implement its destructive policies. The following July 13th article by Carolyn Lochhead, of the Washington Bureau of the San Francisco Chronicle, shows what to expect everywhere if this bill passes. Some aspects of HR2749 are already implemented in California in the form of a leafy green marketing order (following the spinach E. coli scare in California). The order was written by three industrial processors: Disney, Walmart and McDonalds. A proposal was submitted last month in Washington to take these rules nationwide. If HR2749 passes, the mechanism will be in place for every farm in the country to be subject to similar “orders.” A slightly abbreviated form of Lochhead’s article follow.

Washington - Dick Peixoto planted hedges of fennel and flowering cilantro around his organic vegetable fields in the Pajaro Valley near Watsonville to harbor beneficial insects, an alternative to pesticides.

He has since ripped out such plants in the name of food safety, because his big customers demand sterile buffers around his crops. No water. No wildlife of any kind.

"I was driving by a field where a squirrel fed off the end of the field, and so 30 feet in we had to destroy the crop," he said. "On one field where a deer walked through, didn't eat anything, just walked through and you could see the tracks, we had to take out 30 feet on each side of the tracks and annihilate the crop."

In the verdant farmland surrounding Monterey Bay, a national marine sanctuary and one of the world's biological jewels, scorched-earth strategies are being imposed on hundreds of thousands of acres in the quest for an antiseptic field of greens. And the scheme is about to go national.

Invisible to a public that sees only the headlines of the latest food-safety scare - spinach, peppers and now cookie dough - ponds are being poisoned and bulldozed. Vegetation harboring pollinators and filtering storm runoff is being cleared. Fences and poison baits line wildlife corridors. Birds, frogs, mice and deer - and anything that shelters them - are caught in a raging battle in the Salinas Valley against E. coli O157:H7, a lethal, food-borne bacteria.

In pending legislation and in proposed federal regulations, the push for food safety butts up against the movement toward biologically diverse farming methods, while evidence suggests that industrial agriculture may be the bigger culprit.

"Foolhardy" Approach

"Sanitizing American agriculture, aside from being impossible, is foolhardy," said UC Berkeley food guru Michael Pollan, who most recently made his case for smaller-scale farming in the documentary film "Food, Inc." "You have to think about what's the logical end point of looking at food this way. It's food grown indoors hydroponically."

Scientists do not know how the killer E. coli pathogen, which dwells mainly in the guts of cattle, made its way to a spinach field near San Juan Bautista (San Benito County) in 2006, leaving four people dead, 35 with acute kidney failure and 103 hospitalized.

The deadly bug first appeared in hamburger meat in the early 1980s and migrated to certain kinds of produce, mainly lettuce and other leafy greens that are cut, mixed and bagged for the convenience of supermarket shoppers. Hundreds of thousands of the bug can fit on the head of a pin; as few as 10 can lodge in a salad and end in lifelong disability, including organ failure.

Going National

For many giant food retailers, the choice between a dead pond and a dead child is no choice at all. Industry has paid more than \$100 million in court settlements and verdicts in spinach and lettuce lawsuits, a fraction of the lost sales involved.

Galvanized by the spinach disaster, large growers instituted a quasi-governmental program of new protocols for growing greens safely, called the "leafy greens marketing agreement." A proposal was submitted last month in Washington to take these rules nationwide.

(Continued on p. 3)

Letter from the July 2009 VICFA Meeting

by Laura Russell and Deborah Stockton

The July meeting was held at Brian Walden's mother's lovely home in Ivy. We had an abundant summer feast that included watermelon salad (with blueberries and thin sliced red onion, dressed in balsamic vinegar, minced jalapeno and mint—to swoon for!), more fresh fruit salad, homemade kimche, two dishes of green beans, several fresh breads—sweet and non-sweet, fresh milk, cheese and crackers, chicken dishes, fresh peaches and plums, two types of marinated cucumbers, homemade baklava, and ridiculously rich chocolate cake. Big sigh!

After minor corrections to June minutes Kathryn Russell moved to accept them as corrected, Rowena seconded, motion passed unanimously.

OLD BUSINESS and related:

- Farm Food Voices: Kathryn gave a thorough update on preparations. We are getting tremendous support from community businesses and producers. Thank you Kathryn, Laura, and Lois Smith for your hard work!
- VICFA on T.V.: Debbie Stockton and Kathryn will be guests on Jeff Ishee's *Virginia Farming* T.V. show the weekend of Farm Food Voices (see <http://www.virginiafarming.com> to learn where you can watch the show). Kathryn also has several radio spots scheduled.
- *Food, Inc...* Lois Smith will attend screening to hand out VICFA brochures and FFV flyers.

MOTION: Kathryn moved that we look into getting VICFA T-shirts, determine what we can get and that she make an executive decision. Rowena seconded. Lois amended the motion to give Kathryn the authority to order t-shirts with the expectation of FFV staff paying for their own. Willard made a substitute motion to allow Kathryn to spend up to \$150, that Willard will donate, on staff t-shirts. Lorna seconded, it passed unanimously.

- Debbie brought up stewardship of our display materials. After some discussion, Carroll Ann agreed to keep and sign them out for events to track what is where. Thank you Carroll Ann!
- Rowena Morrel created and is running an FFV ad in *In The Kitchen*. Thank you Rowena!

STATE FAIR—Lois paid registration, thanks Christine Solem and John Coles' donation. Lois offered her home for

someone to stay in if they want to volunteer to work at the fair in late September/early October.

NEW BUSINESS

- Christine Solem received a call from Sheri Stelling, who has goats and other animals, saying that she'd gotten a letter from the USDA telling her they wanted to do a goat survey. Sheri did some research and discovered it was voluntary. But USDA agents showed up **Saturday night, July 11, at about 5:45 p.m.** to do the survey!! She said no and made them leave. **If anyone comes on your property or wants to do that, refuse to participate.**
- VDACS proposing new regs: VDACS passed an agreement to file a Notice of Regulatory Action regarding "updating" the health reqs governing admission of livestock and poultry into Virginia. Elements of the proposed regs The notice came out June 8th. There will be a public hearing and initial comment period. Christine suggested the VICFA board express their displeasure with anything it has to do w/ NAIS. As the result of a board phone meeting, and objection letter was sent from VICFA to VDACS. We will have further objections down the line. Kathryn faxed and emailed the letter, and Christine called and verified they got it; so we are on record. (See notes below)
- Carroll Ann Friedmann received an email from Tom Periello about HR875 saying that while industrial food needs a watchdog, small farmers don't and he is committed to making sure any bill that comes through the house is free from burdensome regulations on small farms.
- John: called Webb and Warner and Perriello. Warner's aide said he's aware of NAIS and HR2749 and has gotten a lot of phone calls and emails.

Everyone call your own representatives!!

The August meeting will be a board meeting at Kathryn Russell's. All are welcome.

At 3:27 Carroll Ann moved we adjourn; Debbie seconded, motion passed.

VDACS Proposes New Regs With NAIS

2VAC5-140 Health requirements governing the admission of livestock, poultry, companion animals, and other animals or birds into Virginia. EXCERPT: "The information required on the certificates of veterinary inspection [for admission of animals into Virginia] will be reviewed for

compatibility with current epidemiology practices and record management systems."

"Record management systems" = NAIS.
We will continue to post updates on this.

5th Annual FARM FOOD VOICES VIRGINIA FOOD TASTING AND SEMINAR

Sunday, August 2, 2009 --- 2:00 p.m. – 7:30 p.m.

CULINARY TASTINGS from local restaurants and producers
Musicians: Broda and Alexander Gunn
“GET AWAY” RAFFLE PRIZES

- **VALLEY GET AWAY**; a night at Joshua Wilton House, Lunch at Cranberries, Dinner at Zynadoa's, Tickets to the Black Friars Playhouse.
- **ROMANCE PACKAGE**: accommodations at Rural Ridge Cottage, Tickets to the Contemporary Ballet at the Paramount Theatre, Lunch at Hamilton's, Dinner at C & O restaurant, and more!
- **TOWN AND COUNTRY PACKAGE**; the Inn at Monticello, Live Arts tickets, tickets to Monticello, lunch at The Inn at Court Square, Dinner at Fellini's
- **WINE RACK AND STEMWARE CASE** made by local artisan Nathan Kambic, with wines from area vineyards, cheese from Caramont Farms, and Baklava from Beth's Bounty

Further information and directions: <http://www.VICFA.net> or call Kathryn Russell: 434.760.5514

Sponsored by VICFA and the Weston A. Price Foundation, Charlottesville Chapter.

This is a celebration of 5 years of Farm Food Voices and VICFA going into its 10th year of service!

(Scorched Earth, from p.1)

A food safety bill sponsored by Rep. Henry Waxman, D-Los Angeles, passed this month in the House Energy and Commerce Committee. It would give new powers to the Food and Drug Administration to regulate all farms and produce in an attempt to fix the problem. The bill would require consideration of farm diversity and environmental rules, but would leave much to the FDA.

An Amish farmer in Ohio who uses horses to plow his fields could find himself caught in a net aimed 2,000 miles away at a feral pig in San Benito County. While he may pick, pack and sell his greens in one day because he does not refrigerate, the bagged lettuce trucked from Salinas with a 17-day shelf life may be considered safer.

The leafy-green agreement is based on available science, but it is just a jumping-off point.

Large produce buyers have compiled secret "super metrics" that go much further. Farmers must follow them if they expect to sell their crops. These can include vast bare-dirt buffers, elimination of wildlife, and strict rules on water sources. To enforce these rules, retail buyers have sent forth armies of food-safety auditors, many of them trained in indoor processing plants, to inspect fields.

Keeping Children Out

"They're used to working inside the factory walls," said Ken Kimes, owner of New Natives farms in Aptos (Santa Cruz County) and a board member of the Community Alliance With Family Farmers, a California group. "If they're not prepared for the farm landscape, it can come as quite a shock to them. Some of this stuff that they want, you just can't actually do."

Auditors have told Kimes that no children younger than 5 can be allowed on his farm for fear of diapers. He has been asked to issue identification badges to all visitors.

Not only do the rules conflict with organic and environmental standards; many are simply unscientific. Surprisingly little is known about how E. coli is transmitted from cow to table.

Reducing E. coli

Scientists have created a vaccine to reduce E. coli in livestock, and a White House working group announced plans Tuesday to boost safety standards for eggs and meat. This month, the group is expected to issue draft guidelines for reducing E. coli contamination in leafy greens, tomatoes and melons.

Some science suggests that removing vegetation near field crops could make food less safe. Vegetation and wetlands are a landscape's lungs and kidneys, filtering out not just fertilizers, sediments and pesticides, but also pathogens. UC Davis scientists found that vegetation buffers can remove as much as 98 percent of E. coli from surface water. UC Davis advisers warn that some rodents prefer cleared areas.

Produce buyers compete to demand the most draconian standards, said Jo Ann Baumgartner, head of the Wild Farm Alliance in Watsonville, so that they can sell their products as the "safest."

State agencies responsible for California's water, air and wildlife have been unable to find out from buyers what they are demanding.

They do know that trees have been bulldozed along the riparian corridors of the Salinas Valley, while poison-filled tubes targeting rodents dot lettuce fields. Dying rodents have led to deaths of owls and hawks that naturally control rodents.

Unscientific Approach

"It's all based on panic and fear, and the science is not

there," said Dr. Andy Gordus, an environmental scientist with the California Department of Fish and Game.

Preliminary results released in April from a two-year study by the state wildlife agency, UC Davis and the U.S. Department of Agriculture found that less than one-half of 1 percent of 866 wild animals tested positive for E. coli O157:H7 in Central California.

Frogs are unrelated to E. coli, but their remains in bags of mechanically harvested greens are unsightly, Gordus said, so "the industry has been using food safety as a premise to eliminate frogs."

Farmers are told that ponds used to recycle irrigation water are unsafe. So they bulldoze the ponds and pump more groundwater, opening more of the aquifer to saltwater intrusion, said Jill Wilson, an environmental scientist at the Central Coast Regional Water Quality Control Board in San Luis Obispo.

Wilson said demands for 450-foot dirt buffers remove the agency's chief means of preventing pollution from entering streams and rivers. Jovita Pajarillo, associate director of the water division in the San Francisco office of the Environmental Protection Agency, said removal of vegetative buffers threatens Arroyo Seco, one of the last remaining stretches of habitat for steelhead trout.

Turning Down Clients

"It's been a problem for us trying to balance the organic growing methods with the food safety requirements," Peixoto said. "At some point, we can't really meet their criteria. We just tell them that's all we can do, and we have to turn down that customer."

Large retailers did not respond to requests for comment. Food trade groups in Washington suggested calling other trade groups, which didn't comment.

Chiquita/Fresh Express, a large Salinas produce handler, told the advocacy group Food and Water Watch that the company has "developed extensive additional guidelines for the procurement of leafy greens and other produce, but we consider such guidelines to be our confidential and proprietary information."

Seattle trial lawyer Bill Marler, who represented many of the plaintiffs in the 2006 E. coli outbreak in spinach, said, "If we want to have bagged spinach and lettuce available 24/7, 12 months of the year, it comes with costs."

Still, he said, the industry rules won't stop lawsuits or

Saturday Sept. 12th at Monticello's Montalto
HERITAGE HARVEST FESTIVAL
at Monticello

The Heritage Harvest Festival at Monticello is free, family friendly, educational event that brings together a regional community of organic and sustainable gardening proponents, experts, heirloom plant preservationists and seed savers. This year's event will offer food tastings, a seed swap, workshops, demonstration and hands-on activities for kids and adults.

Come out and support the Festival while enjoying great local music and local food on Saturday, Aug. 8 at Monticello's new Visitor Center. Tickets are \$25 to see Virginia singer-songwriter Devon Sproule and Grammy nominee Adrienne Young and her band, The Old Faithful, while tasting offerings from several local chefs.

You can also lend your support by visiting the Charlottesville Whole Foods from 5 to 7 PM each Friday throughout the month of August. For a \$5 donation Festival organizers will help you sample five different types of great wine paired with delicious food.



For more information including a complete event schedule and workshop descriptions go to
www.HeritageHarvestFestival.com

eliminate the risk of processed greens cut in fields, mingled in large baths, put in bags that must be chilled from packing plant to kitchen, and shipped thousands of miles away.

"In 16 years of handling nearly every major food-borne illness outbreak in America, I can tell you I've never had a case where it's been linked to a farmers' market," Marler said.

"Could it happen? Absolutely. But the big problem has been the mass-produced product. What you're seeing is this rub between trying to make it as clean as possible so they don't poison anybody, but still not wanting to come to the reality that it may be the industrialized process that's making it all so risky."

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Buying local: Media, Hype and Reality

by Kathryn Russell

With the huge increase of publicity surrounding "buying local" it seems like VICFA has come into its own. Our mission statement is "to promote and preserve unregulated direct farmer-to-consumer trade that fosters availability of locally grown or home-produced food products." How much more local can you get? For almost ten years now, VICFA has been a watchdog in the effort to protect local

agriculture and freedom of local farmers and home producers, and to ensure that consumers (essentially all of us) have the choice to buy from our neighbors

VICFA was here before Food Routes Conservancy brought the "Buy Fresh, Buy Local" campaign into the scene; before it became über fashionable to consider the food shed first in food purchases; and before the

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mainstream media was putting out movies like “Fast Food Nation,” “Supersize Me!” and “Food, Inc.”

Longtime VICFA member Rowena Morrel was publishing a “local foods” magazine for years, highlighting CSA’s, farmers’ markets, and a monthly menu pull out that features ways to eat locally, utilize seasonality, and be efficient and effective with our food dollars while supporting local farmers. Now there are two additional regional magazines, and the eat local scene is being picked up by mainstream news outlets.

The glamour of the Locavore movement is great---more people are concerned about their nourishment and where it fits into their lifestyle. People are more closely evaluating their food options.

However, there is a dark side to this media love affair with Eating Local that should be recognized: Local food has become a marketing tool for not just farmers’ markets but for WalMart and the chain stores, which think of “local” in quite a different context than do neighbors and farmers’ markets. Local, neighborly commerce becomes co-mingled with organic, sustainable, natural, biodegradable, etc...., labels that often leave impressions without conveying any real understanding. While organically raising food is laudable, the actual label and certification has lost considerable meaning, to the point where more and more consumers put no trust in it at all. Organic milk, for example, can be factory farmed, inhumanely produced, and is generally ultra-pasteurized, rendering the product worse than that of a “conventional” local dairy that pastures cows and bottles unhomogenized milk. How does the consumer tell the difference? How do they know to question? Or what to ask?

In addition to the increased media coverage of local foods, the number of organizations that proclaim that they are “LOCAL” has grown. Local has become big business, not necessarily to the benefit of local over the long term. While VICFA should be grateful for the increased media coverage, the new converts to neighborly commerce and the burgeoning demand for local, we should be cautious in assuming this surge to be only positive. And we need to NOT rest on our laurels. VICFA has been instrumental in watching for new regulatory and legislative burdens proposed on smallholders, and has worked very hard to mitigate the impact of proposed regulations and laws. We minimized the impact that an “avian flu” bill would have had on pastured chicken producers and backyard chick production. We put through a bill making it legal once again to make butter from your own cow after dairy regulations criminalizing it were pushed through. We were successful in passing a bill restoring the freedom to sell to your neighbor jams, jellies and baked goods.

These projects get little media attention, are time consuming and frustrating work, and are not at all glamorous. But their impact is huge and they must be pursued.

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Many times people have questioned VICFA for its demanding stance on freedom of food choice. By not playing the “jump on the bandwagon” game we will lose a certain amount of opportunity to be more “mainstream.” And that is not all bad---it provides a point of reality where the truth can be evaluated. For example, Farm Bureau—of which I am a member—is now into buying local. But where were they when we were trying to move our Kitchen Bill forward? They were all about “No Pickles Allowed.” Why? Who knows. They claim to support “buying local.” But they are also extremely supportive of NAIS, which is a globalist trade proposal. Which side of the fence are they truly on?

With VICFA, you don’t need to worry about that. We are on the side of food freedom. Period. We do not partner with organizations that would trade our freedoms for a government grant, or presume that an illusion of food safety is more important than the right to feed our neighbors. We do not want to trade good publicity for truth. While we welcome, and are excited about making connections and spreading the good news about local, we will not do it at the expense of our freedoms. We do not expect the taxpayer to subsidize local, but rather we expect the governments to stop putting barriers to true local trade, both in the form of increasing bureaucratic burden and taxpayer subsidies. It may seem like tilting at windmills, but if we do not persevere, eating local may fade into the same black hole as certified organic, increasingly becoming anachronistic and worthless because of the abdication of the process to bureaucrats whose concerns are not about being neighborly.

NAIS/Premises ID...FTCLDF Takes It To The Courts

by Marti Oakley - Proud Political Junkie's Gazette
posted in entirety on: <http://ppjg.wordpress.com/>

A decision by U.S. District Judge Rosemary Collyer, located in the Washington District of Criminals, throwing out a lawsuit brought by Farm to Consumer Legal Defense Fund (FCLDF) asking the court to halt the implementation of NAIS, was based on her assertion that there is no federal law and/or, no federal regulation ordering the implementation of the National Animal Identification System (NAIS). FCLDF brought the suit asking for temporary injunctive relief.....a move that was good in its intentions but obviously filed too early. As no law or regulation exists to authorize NAIS/Premises ID and the claims by USDA and Tom Vilsack go unsubstantiated despite repeated requests to produce the authority they claim, injunctive relief could not be granted as no law has been passed...yet,....although multiple legislative assaults are in the works.

I guess this statement in her opinion would answer the question posed to Tom Vilsack and other officials from the USDA, demanding to know under what authority or law NAIS is being implemented and is scheduled to become mandatory. Turns out, according to Judge Collyer...there is none. It would also answer the question as to why Mr. Vilsack nor the USDA will respond to the question or even acknowledge it has ever been asked.

Apparently, from this ruling, there is no legal, lawful, legislative regulation or statute which allows, establishes or mandates NAIS.

Since the court has ruled in this way, does this not make the bribes ["Cooperative Agreements"] paid to state officials to "voluntarily" implement NAIS an act of collusion? Wouldn't this also make refusal to comply with state enacted mandates, for which the Judge herself has admitted, there is no lawful basis, a legal protection for farmers and ranchers? And would this not also include the prohibition on the SWAT team-like assaults being perpetrated in states like Wisconsin which accepted one of the USDA's multi-million dollar bribes to do a test run on NAIS/Premises ID?

The judge also seemed unconcerned about the impending loss of private property rights which is an intended result of NAIS/Premises ID; apparently having no judicial problem with livestock owners being referred to as [stakeholders, legally implying they have an interest in but are not the owners of their own property] and land owners relegated to the category of [tenants or managers] again removing them from the rightful legal ownership of the land.

Judge Collyer's expert legal opinion went on to say that NAIS is "an identification and tracking program developed by the U.S. Department of Agriculture and adopted by state agriculture departments voluntarily." This is a patently false statement by the court. USDA DID NOT develop the NAIS or Premises ID program. USDA is simply trying to

codify into law Codex Alimentarius and all of its international regulations and standards of which NAIS/Premises ID is a key feature.

Again, paying state officials to implement what the Judge herself identifies as non-existent law or regulation should have warranted the halting of any programs regardless of what non-elected agency had launched them into the public domain.

Collyer continued with, "They [FTCLDF], however, completely fail to address Michigan state law, which authorizes the director of MDA to adopt programs such as NAIS compliance for cattle, and plaintiffs' reliance on federal law is misplaced." The Judge does not admit or allude to the fact that Michigan would not have enacted this law without federal interference or encouragement.

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The Judge seemed not to consider that Michigan officials had illegally entered into an agreement with USDA, which was the catalyst for the Michigan law, and had accepted monetary assistance, cooperative funding or what is in my opinion, legalized bribery to do so.

The Judge seemed not to be aware of a precedence, (a judicial concept continually invoked by courts when their intended rulings are in conflict with actual law) or, as in this

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instance totally ignored by the court as it would have rendered the ruling void, which states:

"The general misconception is that any statute passed by legislators bearing the appearance of law constitutes the law of the land. The Constitution of the United States is the supreme law of the land, and any statute, to be valid, must be in agreement. It is impossible for both the Constitution and a law violating it to be valid; one must prevail. This is succinctly stated as follows: The general rule is that an unconstitutional statute, though having the form and name of law, is in reality no law, but is wholly void, and ineffective for any purpose; since unconstitutionality dates from the time of its enactment, and not merely from the date of the decision so branding it. An unconstitutional law, in legal contemplation, is as inoperative as if it had never been passed. Such a statute leaves the question that it purports to settle just as it would be had the statute not been enacted."

"Since an unconstitutional law is void, the general principals follow that it imposes no duties, confers no

rights, creates no office, bestows no power or authority on anyone, affords no protection, and justifies no acts performed under it.. A void act cannot be legally consistent with a valid one.

An unconstitutional law cannot operate to supersede any existing valid law. Indeed, insofar as a statute runs counter to the fundamental law of the land, it is superseded thereby. No one is bound to obey an unconstitutional law and no courts are bound to enforce it." *Sixteenth American Jurisprudence, Second Edition, Section 177. (late 2nd Ed. Section 256)*

Apparently precedence is only advantageous when it does not conflict with intended encroachment by the government or its agencies.

Although the above opinion is by far not the only opinion of the Courts regarding the illegality of states agreeing to the implementation of what are obviously assaults on constitutional rights and protections, it is the most powerful. © 2009 Marti Oakley

Coming Events

Help with an event, contact Lois Smith: 804.366.6051

AUGUST 2 Sunday. Fifth Annual Farm Food Voices Piedmont Community College, just south of Charlottesville. Sponsored by VICFA and WAPF Charlottesville Chapter www.VICFA.org

SEPTEMBER 12 Saturday Southern Exposure Seed Exchange Heritage Harvest Festival Monticello. VICFA booth. <http://heritageharvestfestival.com/>

SEPTEMBER 24 – OCTOBER 4 Virginia State Fair, I-95 exit 98 next to Kings Dominion (Doswell) VICFA booth <http://www.statefair.com/>

OCTOBER 10 & 11 Sat/Sun Virginia Wine and Garlic Festival, just north of Amherst on Rt. 29, 10 am - 5 pm VICFA booth <http://www.rebecwinery.com/page10.html>

OCTOBER 24 Saturday Fourth Annual Legislators on the Farm Day. Details in September issue.

NOVEMBER 7 Saturday Book signing. David Gumpert, Charlottesville. "The Raw Milk Revolution," to be published this fall, Chelsea Green.

Please come to VICFA meetings.

VICFA meetings are open to the public. Please bring a dish and your enthusiasm to share.

The August, 2009 VICFA meeting will be Sunday, August 9, from 1:00 – 4:00 at Kathryn Russell's in North Garden.

From the north:

- From I-64 (Charlottesville) go south on Rt. 29 for 6.4 miles
- Turn left on Red Hill School Road shortly after flashing yellow lights
- Turn left into fourth driveway, 3539 (driveway lined by tall closely spaced white pines)

From the south:

- From Lovingson and areas south take 29 north
- Approaching North Garden pass Crossroad Store (intersection at Plank Road) on right
- A mile or so later turn right on Red Hill School Road (immediately after large pond on right)
- Turn left into fourth driveway, 3539 (driveway lined by tall closely spaced white pines)

Kathryn Russell: 434.760.5513

VICFA Voice
Editor: Deborah Stockton
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Our purpose is to promote and preserve unregulated direct farmer-to-consumer trade that fosters availability of locally grown or home produced food products.

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