

VICFA Board Members

Questions or comments about VICFA?
We want to hear from you!
Get in contact with a board member!

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Write For VICFA!

We'd love to feature your article in an upcoming newsletter.
Contact suzicroes@gmail.com

VICFA

Virginia Independent Consumers and Farmers Association
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Share this newsletter with a friend - encourage others to join VICFA!

Annual membership is \$25.00.

Please make check payable to VICFA and send to PO Box 6838, Charlottesville, VA 22906.

MEMBERSHIP FORM (please print clearly) * Required fields

*Date _____

*First Name _____ *Last Name _____

Company /Farm Name _____

*Address _____ *City _____ *State _____

*Zip _____ County _____ Congressional District _____

*Phone (_____) _____ - _____ E-mail _____

Website _____ Producers, please list the products that you sell: _____

*Do you want to be listed in the Membership Directory? Yes No

Note. Your directory listing will contain all of the above information unless you indicate otherwise below.

How did you hear about VICFA?/Comments: _____



Our Mission: To promote and preserve unregulated direct farmer-to-consumer trade that fosters availability of locally grown or home-produced food products

September 2015

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Food Freedom Fest
VICFA makes a strong showing at the annual Food Freedom Fest, held August 14, 2015 in Staunton

Media Spotlight on VICFA's Anne Buteau
Nelson County Times newspaper publishes article on our own Anne Buteau, who shared her personal perspective on raising a voice for food freedom and how VICFA works to do just that

Update on H5N-2
What you need to know about this disease affecting millions of poultry

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Food Freedom Fest - Staunton, VA

By Suzi Croes

Friday, August 14, 2015 was the kickoff for the Annual Freedom Fest hosted by FTCLDF (Farm To Consumer Legal Defense Fund). A three day outreach event started with a conference held in Staunton, Virginia, ending with an intimate dinner at Joel and Theresa Salatin's of Polyface Farm. This years event was well attended...with people coming from all over to learn more about farming and food freedom.

Lois Smith, Anne and Elizabeth Buteau, Christine Solem and myself attended the conference on Friday manning the VICFA booth and answering questions about what we do here in Virginia. The raw milk and fresh raw cheese Anne brought to share was a big hit. I remember the first time I tried raw milk I was a bit nervous, but most just dived right in and were happy to leave a donation after receiving some cheese to take home.

Keynote Speaker Congressman Thomas Massie spoke about his legislation the PRIME Act-Processing Revival and Intrastate Meat Exemption). Intended to help local farmers be able to sell their products directly to local consumers without all the red tape the PRIME Act will allow states the freedom to permit intrastate sales of custom-slaughtered meat. Meat can only be sold if processed at a USDA approved processing plant, sadly these are far to few to meet the demands of farmers and ranchers large or small.

In addition to the PRIME Act Congressman Massie urged everyone to also pay attention to upcoming legislation that effects all of us. COOL- Country Of Origin Labeling is in jeopardy. Allegations from Mexico and Canada implying that the labeling promotes unfair trade advantages to U.S. meat producers has the WTO investigating the claims. Fearing possible punitive tariffs U.S. manufacturing and agricultural interest groups are pushing for legislative repeal of COOL, which went into effect for meat in 2013, requiring that packaging indicate the country, or countries, where animals were born, raised and slaughtered. If the repeal goes through it will leave consumers wondering where their meat comes from.

Thirdly, the Safe and Accurate Food Labeling Act of 2015, better known as the DARK ACT. This bill single-handedly reneges states label laws and prevents any future attempts to label by state, it allows the term "natural" to be listed on products containing GMO and pretty much gives biotech companies the upper hand in cloaking their creations from the public. Having passed the House this bill has been read in the Senate twice and referred to the Committee on Agriculture, Nutrition, and Forestry and is currently pending.

Several other guest speakers were present, notably Mark Kastel from the Cornucopia Institute, a non-profit that supports farming, offering education, research, and investigation to meet the needs of the organic consumer. Senator Frank Nicely from Tennessee a very uncommon politician by today's standards...plain speaking with a dose of common sense!

Joel Salatin rounded out the day with some thoughts on communication. Often we find ourselves in conflict with others that may still be under the impression that the government knows best. Many people are unaware of the corporate monopoly on food and food policy with our lawmakers. Is there a way to share ideas without constantly being in a state of polarization on issues? The key may be in conversations.

Joel outlined a Socratic style of question and dialog to bridge the gap in ideas by guiding the conversation through pointed questions like- "Do you ever buy or eat food that is purely your choice without any oversight by the Government?" and "If so, doesn't that scare you?" and "If it doesn't, why not?" Getting answers to these questions help lead to deductive reasoning that can help some get to that Ah-HA! moment when you realize that you may really think more openly about food that isn't government sanctioned. It is a beginning of sorts.

In the end, more people need to become aware of the issues food and the procurement of if we are to make serious headway to farm profitably on a small scale and to have access to foods that are of our own choosing. Getting together with national organizations like FTCLDF, Cornucopia Institute, Institute for Justice and many more helps. I'm glad we could be part of it. ■

For More information please visit the following:

- <http://massie.house.gov/press-release/press-release-us-representatives-massie-and-pingree-introduce-bill-revive-local-meat>
- <http://farmandranchfreedom.org/?s=dark>
- <http://www.cornucopia.org/>
- <http://www.farmtoconsumer.org/>

Freedom for Food: Nelson Woman Advocates for Less Regulation

Reprinted with permission from Nelson County Times. Originally published August 12, 2015. Story by Rachael Smith.

Anne Buteau Virginia Independent Consumers and Farmers Association VICFA

Anne Buteau walks with her Jersey cow Coca, who found a shady spot to relax. Buteau advocates for local farms making products without regulation and being able to sell directly to consumers through the Virginia Independent Consumers and Farmers Association.



Anne Buteau hands over a jar of pickles and another of preserves to Christine Solem, who gives her money in return.

Buteau makes both products locally, without regulation, on her farm in Shipman and sells them direct to consumers — a practice that she now advocates for through the Virginia Independent Consumers and Farmers Association.

"It all started with pickles," Buteau said.

When she and her husband Dan came to Nelson in 1999, the two moved into an old 1950s trailer and started a garden, where peppers eventually grew.

"I thought, 'Cool! I'll be able to grow pickles and sell them at the farmer's market,'" she said. "I went there and they said, 'oh no, they have to be inspected and you'll have to have your kitchen inspected.' I thought it was ridiculous."

It was soon after that Buteau noticed a flier in Waynesboro for

the Virginia Independent Consumers and Farmers Association, and decided to join.

The nonprofit organization began in 2001, when some Virginia farmers grew concerned that regulations over small farms selling directly to consumers were denying people the right to have fresh, locally grown foods from farmers they knew and trusted.

"Neighbors traded with neighbors in the old days, but selling a pint of fresh milk from your cow, or a piece of homegrown and homemade bacon from your pig, is illegal today," Buteau said. "VICFA works to promote direct, unregulated trade between farmers and consumers, and preserve rights, which agribusiness would like to be taken away."

"A lot of people say, 'oh yes, I love local food,' but they don't realize the struggle it takes to get the food to the market," she said. "We really need people who are interested in local food to join."

The organization mainly lobbies for the right to sell on the farm or direct to the consumer's unregulated food, Buteau said.

However, the Virginia Department of Agriculture and Consumer Services say all of these regulations are for the health and safety of the people who consume the food. ■

To read the original article, in full, visit:

- http://www.newsadvance.com/nelson_county_times/news/freedom-for-food-nelson-woman-advocates-for-less-regulation/article_1be2c686-4132-11e5-a664-efdb5a7de2a8.html

H5N-2 Update

As of August 2015, large poultry producers have been caught off guard by a disease that has killed almost 50 million birds. H5N2 Avian Influenza.

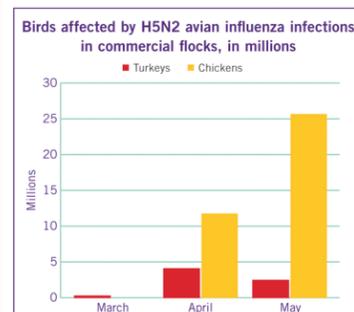
- 42.1 million chickens

- 7.5 Million turkeys

231 locations infected and most of them in concentrated in industrial-scale farming. While the egg industry's huge 'layer operations' that can house millions of birds in one place are supposedly designed to protect birds from contamination. They failed to do so:

That industry standards failed to keep H5N2 out of hen houses this year is puzzling and unsettling to observers, and a matter of active inquiry. Center Fresh, a leading egg producer in Sioux Center, Iowa, passed its USDA biosecurity audit just two months its birds came down with the flu. "With this highly infectious disease, there are just some points of entry that we hadn't conceived of," says Olson. "We're not even sure what those points of entry are." (Erika Fry, http://fortune.com/2015/06/25/bird-flu-outbreak-farms/)

Also of note: So far the H5N2 has not crossed over to humans, factory workers were given anti-virus medication...just in case. ■



VICFA Notes



Don't miss our Sept. Meeting

Our next monthly meeting will be held just north of Charlottesville, VA on Sept. 13, 2015

VICFA would like to extend our appreciation to our host for this month's meeting. Thank you to Lois Smith!

We will share in a potluck lunch at 1:00 pm, followed by our general business meeting from 2:00 - 4:00 pm. VICFA membership meetings are open to the public. Please bring a dish and a big helping of enthusiasm to share. Broaden our reach - invite a friend or neighbor to join you.

Sunday, September 13, 2015 at 1:00 PM

hosted by Lois Smith

4949 Partlow Road • Partlow, VA 22534

(804) 366-6051

DIRECTIONS:

From the Richmond Area: Take I-95 North towards I-64 West. Travel for 35 miles. Take Exit #110/ VA-639/Ladysmith. Turn LEFT onto Ladysmith Rd. Travel for 5.7 miles. Bear right onto Partlow Road. Travel for 8.8 miles. Destination is on the right.

From Charlottesville Area: Locate East High St (US-250-BR). Turn RIGHT onto Long St (US-250). Travel for 4 miles. Continue on Louisa Road (VA-22). Travel for 5 miles. Bear right to stay on Louisa Road (VA-22) and travel for 17.7 miles. Continue onto W Main Street (US-33) for 1.5 mile, then Bear RIGHT onto Jefferson Hwy (US-33) and travel for 6.6 miles. Turn LEFT onto Pendleton Rd (US-522) and travel for 3.8 miles. Turn RIGHT onto E. 1st Street (US-522), then turn LEFT onto Louisa Ave (US-522) and travel for 5.4 miles. Turn RIGHT onto New Bridge Rd (VA-208) and travel for 7.2 miles. Turn RIGHT onto Lewiston Road. Travel for 3.8 miles. Turn LEFT onto Dickerson Road. After 1.6 mile, Turn LEFT to stay on Dickerson Road. Travel for 2.3 miles. Continue on Duerson Lane for 1.9 mile. Turn RIGHT onto Partlow Road. Destination is on the left after 0.6 mile.

RAW MILK

Share Your Stories...

Do you have a raw milk story that you can share with us for our upcoming issue of VICFA Voice?

We'd love hear from you! This important topic is of particular interest to our readers and we want to share your thoughts, experiences, opinions and perspective.

Simply contact the VICFA Voice newsletter editor at: suzicroes@gmail.com.

Your story could be featured in an upcoming issue of our VICFA newsletter!

VICFA Special Membership Rate

VICFA is now accepting a lifetime membership fee in the amount of **\$375.00**. This was approved by the Board at it's March 8th, 2015 meeting. Take advantage of this great deal now: live to be old and save!

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"This magical, marvelous food on our plate, this sustenance we absorb, has a story to tell. It has a journey. It leaves a footprint. It leaves a legacy. To eat with reckless abandon, without conscience, without knowledge; folks, this ain't normal."

- Joel Salatin, Folks, This Ain't Normal: A Farmer's Advice for Happier Hens, Healthier People, and a Better World