

GLYNWOOD

GLYNWOOD ANNOUNCES THE 2011 HARVEST AWARDS WINNERS

Congratulations to this Year's Agricultural Entrepreneurs:

Blue Hill Farm's Sean Stanton, Buffalo Hump Sanctuary, Farm255 and AmpleHarvest.org

**Meet these Innovators at a Public Forum & Reception on October 24
at the 92YTRIBECA in Manhattan**

Cold Spring, NY, September 28, 2011 -- Glynwood, the agricultural non-profit whose mission is to save farming, has announced the winners of its annual Harvest Awards. The Harvest Awards were created by Glynwood in order to highlight innovative work being done on a community level to increase access to fresh, locally-produced food and to recognize leaders across the country whose exemplary work support their regional food systems.

This year the winners will participate in a panel discussion open to the public to take place on Monday, October 24 at the 92YTRIBECA in downtown Manhattan. Moderated by Glynwood President Judith LaBelle, the winners will discuss their work, their challenges and the models they've created to increase their community's access to locally produced foods. Guests will have the opportunity to speak with the winners at a reception immediately following the event; they will enjoy small plates prepared with regionally-produced food by chefs whose restaurants support local food on their menus -- Chef Jimmy Carbone, Jimmy's No. 43; Chefs Charles Rodriguez and Heather Carlucci-Rodriguez, Print Restaurant; Chef Bill McDaniel, The Red Cat, and Chef Alex Raij, Txikito – as well as Slyboro Ciderhouse and Doc's Draft ciders, real ciders produced in New York.

This year's Harvest Award Winners [read about the winners and their work below]

The Glynwood Farmer Award: Sean Stanton, Blue Hill Farm, Great Barrington MA

The Good Food Entrepreneur Award: Farm 255, Athens GA

The Award for Connecting Communities, Farmers and Food: Buffalo Hump Sanctuary, Pine Ridge SD

The Wave of the Future Award: AmpleHarvest.org, Newfoundland NJ

Details of the Manhattan Event on October 24

The panel discussion is free and open to the public, but space is limited and reservations are required.

Location: 92YTRIBECA, 200 Hudson Street near Canal

Time: Panel Discussion 6pm, Reception 7:15pm to 8:15pm

For reservations: email msmith@glynwood.org; a confirmation will be sent via return email.

About Glynwood

Glynwood's mission is to save farming by strengthening farm communities and regional food systems. The goal is for small- and mid-sized farmers to thrive, on the land and in the marketplace. Located in the Hudson Valley and operating its own sustainably managed farm, Glynwood's unique niche is to empower communities to support farming and conserve farmland through its community programs, public education and leadership in environmentally sustainable agriculture. Major Glynwood programs include Keep Farming™, the Modular Slaughterhouse Initiative, the Glynwood Institute for Sustainable Food and Farming, and the Apple Project: Saving Orchards with Cider, [and this year's organizer of Cider Week in NYC, Oct 16 – 23]. To learn more about Glynwood and its initiatives, visit www.glynwood.org.

For media: to arrange for interviews with the Harvest Award winners and Glynwood President Judith LaBelle and to attend the October 24 Harvest Awards Event [reservations are required], please contact

Geralyn Delaney Graham, geralyn@resourcescommunications.com or telephone 281. 980. 6643.

Read about the Glynwood Harvest Award Winners and their Achievements below:

The Glywood Farmer Award: Sean Stanton
Blue Hill Farm, Great Barrington MA

A first generation farmer and self-proclaimed “hands-on learner,” Sean started farming at age 25 with 10 acres of family-owned land called North Plain Farm. There he raised heritage breed pigs, broiler chickens and laying hens within an all-natural model he crafted on time-honored principals of sustainable farming and some 21st century technology. Sean’s products were so delicious that Chef Dan Barber and his brother David of Blue Hill restaurants took notice, not only buying his meat and all the tomatoes he could plant and harvest, but eventually offering Sean the opportunity to manage their family’s own Blue Hill Farm. At Blue Hill Farm, Sean now operates 135-acres that include dairy cows, pigs, laying hens and veal; his meat products and tomatoes go to Blue Hill’s two restaurants, and his raw milk is sold to a loyal clientele in his community who drive to his farm weekly for the fresh, delicious milk.

Sean’s philosophy on sustainability is a simple one: “You learn how to make the most of the soil terrain and the natural ecosystems found on the farm. If one tries to fight against nature, it becomes a constant battle as opposed to a cooperative relationship.”

But the 35-year old Stanton is not just a successful agricultural entrepreneur – he shares his hard-earned knowledge and his successful models for an economically viable small-farm operation by mentoring other young, beginning farmers through internships on his farm. In addition, he serves on the Board of the National Young Farmers’ Coalition, acts as a USDA reviewer for the Beginning Farmer and Rancher Development Program, and Chairman of Great Barrington’s Board of Selectmen.

The Good Food Entrepreneur Award: Farm 255, Athens GA
Olivia Sargeant & Jason Mann, Co-Owners

The public face of an ingenious model of vertical integration in the sustainable agriculture sector, Farm 255 restaurant is part of a cluster of businesses: *Full Moon Farms*, their own farm operation which supplies up to 50% of the produce served at Farm 255 and also supplies food to 45 families via its CSA; *Farm Cart*, a food cart that serves “street food” at the farmers market; *Farm Burger*, two neighborhood burger joints using 100% local, grass-fed beef; and *Moonshine Meats*, a collective of pasture-based-producers that raise all the meat for Farm 255 and Farm Burger, in addition to operating a CSA for families in Athens and Atlanta, GA. Everything is raised using sustainable and organic agricultural methods. This creative business model has proven to be successful: it supports the owner-farmers of Farm 255, the member-farmers of the cooperative, and the health and wellness of the patrons of their businesses.

Farm 255 is also a community hub, serving as a meeting place for those who appreciate locally grown fare and for those who want to learn more about it. Co-owners Olivia Sargeant and Jason Mann consider themselves agricultural entrepreneurs who wear many hats – as mentors for beginning farmer interns, young cooks and service industry professionals; as educators, teaching classes to local Future Farmers of America high schoolers, as well as lecturing at the University of Georgia; and as food activists, providing ongoing awareness about the importance of supporting local food systems to their community.

“We believe,” says co-owner Olivia Sargeant, “that our tireless work within our extended community has been a key piece to introducing the South to a new perspective on farming and food that positively contributes to all points on the food supply chain.”

The Award for Connecting Communities, Farmers and Food: Buffalo Hump Sanctuary, Pine Ridge SD
Henry John Red Cloud, Founder & President

Buffalo Hump Sanctuary is the result of Henry Red Cloud's father's vision of reclaiming the land of their Lakota tribe (which for generations had been leased out to non-indigenous people and businesses), and building a successful bison ranching operation that would better support their family economically and culturally. The work was started in 2000, beginning with the complex process of identifying and reclaiming the land, then restoring the overgrazed land to fertility. With the help of Village Earth, an organization that helps communities reconnect with resources that promote human well-being through empowerment and community self-reliance, Henry implemented an "Adopt a Buffalo" program; this enabled the release of over 100 head of buffalo onto the reservation, helping native bison ranchers to start or expand their ranching operations. By 2005 Henry, along with two other families on the reservation, formed the Lakota Buffalo Caretakers Cooperative, composed of Lakota ranchers who agree to comply with strict ethical standards for the care of the animals. Participating producers are then able to market their meat under the Coop's label. To further assist in distributing the Coop's pasture-raised and field-harvested bison, Henry and Village Earth partnered with a local entrepreneur who markets the products online and sells throughout northern Colorado. Today, even the smallest producer can find a market for their meat through the Cooperative.

The financial and cultural implications of this work for the Lakota families cannot be underestimated. About two-thirds of the reservation's lands have been leased for generations, stripping the families of their connection to their land as well as economic opportunity – leasing the land brings only one-third of the potential profit that working the land can offer. Additionally, the reservation has been identified as "food insecure," with little access to fresh, healthy food and a history of related medical issues that result. The production of fresh bison meat has given members of the Lakota access to nutritious protein. To further the goal of supplying fresh healthy food to its community, the Lakota Buffalo Caretakers Cooperative recently created the Tatanka Talo project to help the elderly members of the reservation by distributing fresh meat to them.

The Wave of the Future Award: AmpleHarvest.org, Newfoundland NJ
Gary Oppenheimer, Founder & Executive Director

In 2010 America had 50+million "food insecure" people living in our country; the same year, more than 40 million Americans grew fruit, vegetables and herbs in home and community gardens. Two years earlier, when Gary had become the director of a community garden, he discovered that local food pantries and shelters rarely had access to fresh vegetables or fruit. Gary did some research and discovered that an outdated, hierarchical delivery system of donated food – including fresh fruits and veggies – is first routed to a community's regional food bank before it's delivered, days or weeks later, to local pantries. It was then that Gary created AmpleHarvest.org, an innovative internet model that fights hunger and improves nutrition for the under-served by connecting fresh food produced by home and community gardens directly to local organizations that help feed their community.

AmpleHarvest.org is the nation's only registry of food pantries. And the need was so dire that within one years of its launch, more than 2,000 food pantries across all 50 states had registered to receive locally-grown produce, providing an estimated 3 million pounds of fresh food to local pantries. Today, the site serves more than 4,300 food pantries nationwide and is growing at a consistent rate of about 70 more each week. In addition, the AmpleHarvest.org website is a go-to primer for those who want to learn more about hunger in America and how they can help. The inspiring work of AmpleHarvest.org was highlighted last year when CNN named Gary Oppenheimer one of their CNN Heroes for his work as a Community Crusader and when First Lady Michelle Obama's "Let's Move" campaign asked AmpleHarvest.org to be one of their partners. AmpleHarvest.org has since been added to the White House web site.