

Gleanings

A PUBLICATION OF GLYNWOOD CENTER

WINTER 2007



2007
GLYNWOOD
HARVEST AWARDS

FROM BUTTE
TO BROOKLYN

GLYNWOOD CENTER

GLYNWOOD HARVEST AWARDS 2007

The 2007 Harvest Award winners, selected after a national nominations process, were introduced to the Hudson Valley at a Sunday Supper at Glynwood Center on October 21st. The Awards were formally presented the next day at a luncheon in New York City.

Glynwood Center gratefully acknowledges the many generous organizations that supported the program this year including:

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SPECIAL THANKS FOR IN-KIND SUPPORT TO:

Beacon Restaurant
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Valley Restaurant at
The Garrison
Vere Chocolates
Chef Heather
Carlucci-Rodriguez
Chef Ethan Kostbar
Chef Waldy Malouf
Chef Michel Nischan
Chef Johnathan Sundstrom

Glynwood Center created the Harvest Awards program in 2003 to celebrate those who are helping to ensure that small and mid-size farmers—and fresh, healthy food—remain part of our future.

Glynwood's goal is to recognize and encourage the winners and to inspire others to take action in their own communities.

The Harvest Awards nominations process gives Glynwood Center a unique window into this burgeoning national movement. For example, this year's nominees included more efforts designed to *strengthen the infrastructure that small farmers need* to remain economically viable, and reflected a growing recognition of the importance of agriculture to regional economies.

As you will see, there are also many wonderful projects designed to encourage *urban agriculture*—efforts that help people of all ages understand how food is produced, while making healthy food more available to underserved populations.

A very special thank you. The Harvest Awards luncheon was provided by a wonderful group of chefs who specialize in using regional food.



Top: Server presenting main course featuring local food for the event at the Beacon Restaurant.

Above: Chef Johnathan Sundstrom of Lark preparing first course.

Right: Glynwood's chairman Henry Jordan (center) and President Judith LaBelle (right) pose with chefs (from left to right): Chefs Ethan Kostbar and Michel Nischan of The Dressing Room, Chef Waldy Malouf of Beacon Restaurant and Chef Johnathan Sundstrom of Lark. (Not pictured is Chef Heather Carlucci-Rodriguez)



The Glywood Harvest Farmer Award

THE 1200+ FAMILY FARMERS
OF THE ORGANIC VALLEY FAMILY OF FARMS
LAFARGE, WISCONSIN

In the past 25 years, we have lost 75% of the dairy farms in this country. Market forces have hit small dairy farmers particularly hard and they are often told to “get big or get out.” Very large operations (which may have thousands of cows) now produce more than 40% of the milk in the US.

So consider the farsightedness of the seven farmers who founded the Coulee Region Organic Produce Pool in 1988. Less than 20 years later their cooperative, selling under the Organic Valley brand name, has become the largest farmers’ cooperative in the country. It represents more than 1200 farmers in 20 states and one Canadian province, and sells more than 130 organic products.

In the words of Loretta Jaus, a farmer who supported this nomination:

“Organic Valley’s courage—courage in daring to take on the challenges facing downtrodden family farmers—courage in challenging conventional business models in order to come up with one that goes against every precept dominating

American agriculture today—is what saved our farm. That fair pay price, and keeping that price stable, has allowed us to keep this operation viable, and to do some realistic planning for the future.”

The Farmer Award has traditionally been given to an individual farmer. The reasons for selecting Organic Valley were well captured by Selection Committee member Fred Kirschenmann:

“It is as important to honor farmers in the aggregate as it is to honor them as individuals...Organic Valley stands as a prime example of how small and mid-size farmers can aggregate to reduce transaction costs, become attractive to distributors in a value chain business arrangement in which farmers’ compensation is a key part of the food story that consumers want to support, and do so in a way that retains the integrity of the farmers who envisioned the concept. They are farmers who now demonstrate that this is possible.”



Organic Valley Family of Farms cooperative includes small farms from across the country. Above: Wynton Lewis of Lewis & Lewis Organic Farms in Texas holds a young calf. Below: Chester Abbott-Scheindel and son Noah of Wayside Farm in Vermont in the verdant pastures of their family’s dairy farm.

*Thank you,
Organic Valley,*

*for restoring
dignity and
respect to the
profession of
farming.”*

*– Maureen Knapp of
Cobblestone Valley Farm,
accepting the Harvest
Farmer Award, on behalf
of the Organic Valley
Family of Farms.*



The Glynwood Good Neighbor Harvest Award

GROW MONTANA
BUTTE, MONTANA

Montana is a leading producer of wheat and beef for export. People who live there can rarely find a store or restaurant that sells Montana buns or burgers because the infrastructure needed to process and distribute food within the state is sorely lacking.

Grow Montana considers the daunting task of rebuilding the state's local food infrastructure as an *economic development opportunity*. By consistently casting its message in terms of economic development, *Grow Montana* has successfully generated excitement and support from a diverse set of interests.



Montana Governor Brian Schweitzer holds up his state's generous new food procurement bill—which he signed—accompanied by leaders of *Grow Montana* and state legislators.

In two and one-half years, through research, creation of markets and advocacy, *Grow Montana* has helped public officials and other leaders in Montana understand the importance of rebuilding the infrastructure farmers need to reach local markets.

We believe that *Grow Montana's* message—that supporting local food systems should be a centerpiece of state economic development policy—should be of interest across the nation.



Grow Montana's Food Corps, a team of AmeriCorps VISTA volunteers trained to develop farm to cafeteria programs, talks with University of Montana Dining Services head chef.

“We were able to give the people of Montana a glimpse of what a Montana-based and Montana-owned food system would look like.”

*—Nancy Matheson,
Project Director, Grow Montana*

Prior to the inception of *Grow Montana*, many groups were trying to improve pieces of the state's food system. By forging a broad-based coalition, *Grow Montana* has helped catalyze significant changes in state policy.

During the latest state legislative session, *Grow Montana* successfully championed two local food laws. The first opened the \$33 million dollar institutional food market to local farmers and ranchers by provided institutions with a voluntary exemption from state procurement laws for food grown or processed in Montana. The second created a committee to make recommendations for improving Montana's food processing industry.

Glywood Harvest Award for Connecting Communities, Farmers, and Food

COMMUNITY FOOD SECURITY CENTER
TUCSON, ARIZONA

Tucson Arizona is located in Pima County, in the Sonora Desert, where it is warm enough to grow food year-round, but the availability of water is a constant concern. Tucson also has a great many residents with very limited means.

The *Community Food Security Center* is a department of the Community Food Bank, which serves Pima County. The Center take a comprehensive approach to ensuring access to food for people with low incomes.

Local Food Production and Markets are central to the Center's work. It believes that home gardening is the healthy food "equalizer" for people with low incomes and that growing some of your own food is the first step to participating in the local food system. So the Center demonstrates and promotes appropriate methods for food production in the desert (including habitat restoration and how to conserve water).

The Center's two farmers' markets provide access to fresh food for people of all income levels. Produce reflects the influence of the diverse peoples who have farmed along the Santa Cruz River. The Center's "Good Groceries Mobile Market." also provides rural communities with access to low cost, high quality products.

Kelly Watters, Manager of the Farmers Market, says: "My dream is that one day all the people we've helped with backyard gardening will come in and sell at our markets." The Center makes it easy for them. Through its Community Foods Consignment project, gardeners can sell their extra produce at the markets without having their own stand.

The Center's second major emphasis is Food System Education and Advocacy, which includes innovative partnerships with the Southern Arizona Legal Aid Benefits Clinic and with faith communities.



A home gardener tending crops in her backyard garden.



Above: Community Food Security Center staff member selling produce at Santa Cruz River Farmers' Market. Below: Shoppers with their summer bounty from the Farmers' Market.

"What we want is to let people know that the Food Bank isn't only a place to go when they are hungry, but is also a place where you can go to figure out how not to become hungry."

*Dr. Varga Garland, Director
Community Food Security Center*

Glynwood Harvest Award for Wave of the Future

ADDED VALUE AND HERBAN SOLUTIONS
RED HOOK, NEW YORK

Added Value and Herban Solutions combines the best of after school programs, summer school, job training, nutritional classes and food security efforts. It is based on the belief that nature is the best teacher – that making food grow is an achievement that can change a child's life.

Added Value partnered with the New York City Department of Parks and Recreation to create the Red Hook Community Farm. It transformed a rundown playground into a vibrant 2.75 acre urban farm, which is operated by staff, the youth leadership team and a dedicated core of volunteers and interns. A part of Red Hook that had been covered in asphalt now overflows with eggplant, lettuce, squash, flowers and even a few fruit trees.

The Community Farm is also an urban oasis and an experiential learning environment for community residents of all backgrounds and ages.

The Red Hook Farmers' Market provides access to products from the Community Farm, where it is located, as well as products from regional farmers. *Added Value* also conducts a Community Supported Agriculture program and helps supply four local restaurants, whose customers enjoy fresh produce while supporting a new generation of youth leaders.

*“Added Value is
the future of food
and health in New York City.”*

*—Jack Linn, Assistant Commissioner of the
NYC Department of Parks and Recreation*

Added Value's Youth Empowerment program is designed to help young people develop a strong sense of self and community while learning the skills necessary to grow food from seed to sale. Students assume responsibility for operation of the Farmer's Market, study health and economic issues and develop their personal leadership skills.



*Top: Added Value Youth Leader (pointing) leads the team in the construction of Red Hook Community Farm's first soil bed.
Middle: Added Value Youth Leaders selling their locally grown bounty at the Red Hook Farmer's Market.
Below: Added Value Youth Leader (left) and Farm Intern tend the soil.*



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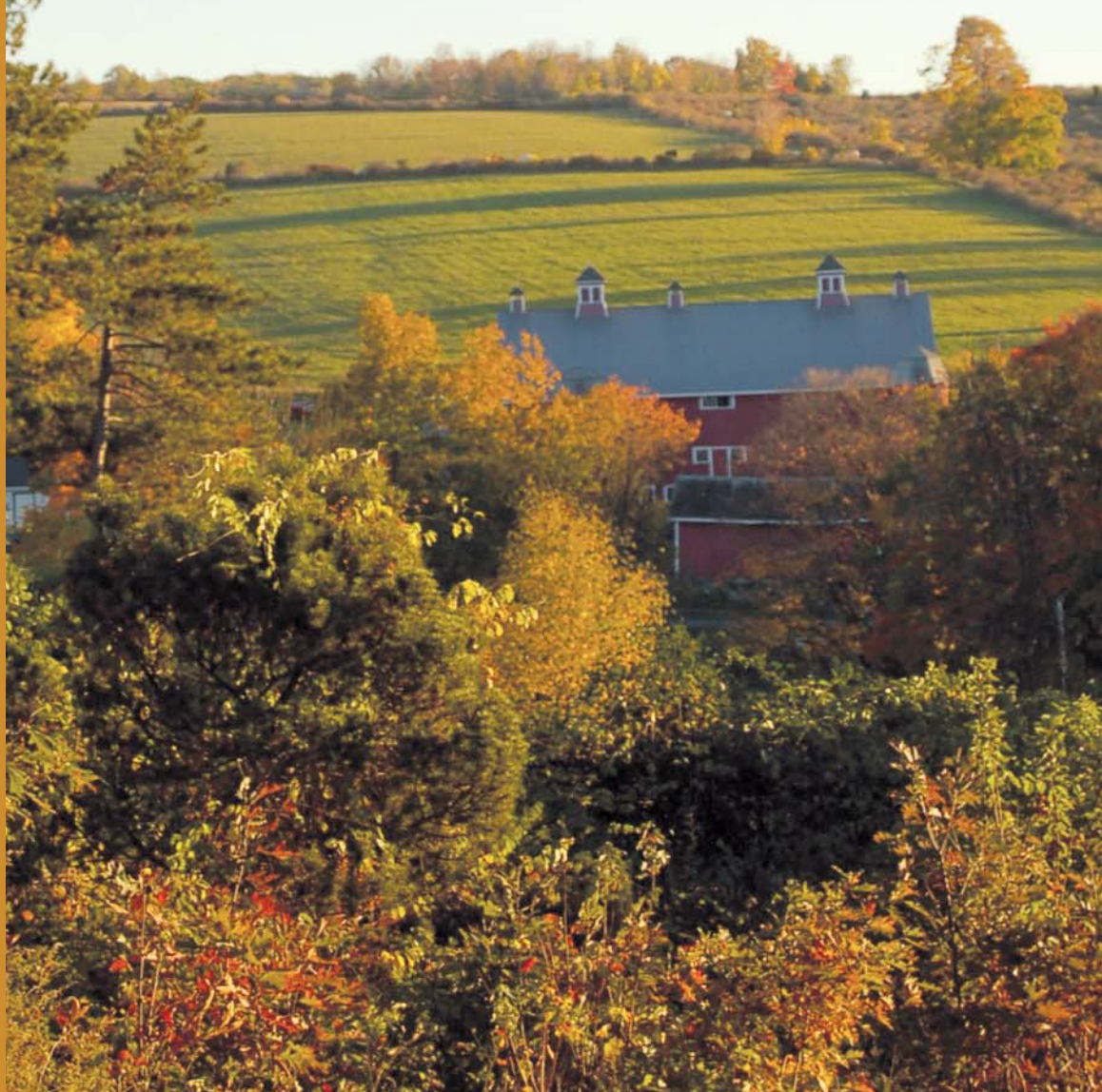
—MAUREEN KNAPP, ORGANIC VALLEY



Harvest Award winners enjoy their stay in the Hudson Valley (from left to right): Ian Marvy of Added Value and Herban Solutions, Paul and Maureen Knapp of Cobblestone Valley Farm representing the Organic Valley Family of Farms, Nancy Matheson and Crissie McMullan of Grow Montana, Judith LaBelle of Glynwood Center, and Dr. Varga Garland, Kelly Watters, and Dana Helfer of the Community Food Security Center.

"FROM BUTTE TO
BROOKLYN —
THAT'S QUITE
A RANGE"

—Jack Linn, Assistant Commissioner
of the NYC Department of
Parks and Recreation, in his
introduction for Added Value.



DO YOU KNOW A POTENTIAL 2008 GLYNWOOD HARVEST AWARD WINNER?

The Glynwood Harvest Award nomination process for 2008 will begin in mid-May.

The categories and schedule will be posted on www.glynwood.org and widely publicized. The nomination process is open to any person or organization across the country who would like to submit a nomination. *We invite your participation!*



Dr. Varga Garland, Director of the Community Food Security Center, and her colleagues, accepting the Glynwood Harvest Award for Connecting Communities, Farmers and Food.

GLYNWOOD HARVEST AWARDS 2007 SELECTION COMMITTEE:

Peter Bienstock, *President, Friends of the Hudson River Valley*
Virginia Clarke-Laskin, *Coordinator, Sustainable Agriculture and Food Systems Funders*
Michael Hamm, *C.S. Mott Professor of Sustainable Agriculture, Michigan State University*
Keecha Harris, *Principal, Harris Associates*
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Yvette Neier, *Management and Marketing Consultant*
August Schumacher, *Consultant*
John Sundstrom, *Chef/Owner, Lark Restaurant*
Carol Whiteside, *President, The Great Valley Center*
Mark Winne, *President, Mark Winne Associates*

Glynwood Center works with communities, and those who serve them, to address change in ways that conserve local culture and natural resources, while strengthening economic well-being. Glynwood Center does this by gathering, developing, testing and sharing ideas and initiatives from the United States and abroad.

Glynwood's Agricultural Initiative is helping to connect communities, farmers and food. The overall goal is to help sustain small and mid-size farmers whose work generates many public benefits including fresh, healthful food, scenic landscapes, wildlife habitat and sound local economies.

For more information about Glynwood Center and its Agricultural Initiative visit www.glynwood.org.



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