



## **GLYNWOOD HARVEST AWARDS TO HONOR INNOVATION AND LEADERSHIP IN THE SUSTAINABLE FOOD MOVEMENT**

**The sixth annual awards to Honor Winners on October 27 in New York City**

**Fred Kirschenmann, Organic Farmer, Educator, Distinguished Fellow at the  
Leopold Center for Sustainable Agriculture and the President of Stone Barns,  
to receive the first Glynwood Medal for Distinguished Leadership**

*Cold Spring, NY, October 2008* -- Glynwood, the not-for-profit organization that helps communities save farming and conserve farmland by empowering them through educational and community-based agricultural initiatives, will honor the winners of its sixth national Harvest Awards on Monday, October 27 at Beacon restaurant in New York City. Fred Kirschenmann, organic farmer, educator, Distinguished Fellow at the Leopold Center for Sustainable Agriculture and the President of Stone Barns Center for Food and Agriculture, will receive the first annual Glynwood Medal for Distinguished Leadership in Sustainable Agriculture. Mr. Kirschenmann will present the keynote address at the luncheon, which will feature a menu (see below) of locally produced foods prepared by top chefs from New York City and the Hudson Valley.

The Harvest Awards were created by Glynwood in 2003 to highlight the creative work by individuals and organizations from across the country that do an exceptional job of supporting local and regional agriculture and increases access to fresh, healthy food. The Awards help to identify and promote "best practice" ideas with the goal of inspiring others to take action within their own communities and build urban-rural coalitions in support of regional farms

"It is a testament to the growth of the sustainable agriculture movement that Glynwood received over 60 nominations from more than 20 states to consider for our sixth annual Harvest Awards," says Judith LaBelle, President of Glynwood Center.

"We are inspired to see a continued raising of the bar as to what is regarded as special and exemplary from our candidates. This year we saw a trend towards efforts designed to encourage increased production of food in urban areas and to expand access to underserved communities. There has also been an increase in projects designed to bring farming back to regions that until recently had been written off and in the development of innovative techniques that work to extend the farming season in regions where the growing months had previously been considered too short to bother."

### **The 2008 Harvest Award Winners**

#### **The Glynwood Farmer Harvest Award**

- **Robert Hastings, Farm Manager, Rivermede Farm, Keene Valley, New York**

Robert Hastings, the farm manager at Rivermede Farm in the Adirondack region of New York State, is both an exceptional innovator and recognized community leader. Hasting has successfully pioneered advances in season extension and pesticide-free production on his farm; he has installed a photovoltaic system for the farm's electrical needs and a geothermal system to heat his greenhouses with the hope of being 90 percent oil independent in the next three years. Hastings is strongly committed to the philosophy that sharing innovation and successes with his fellow farmers makes for a stronger agricultural community. His generosity of spirit has helped build a strong direct marketing community – his most recent project was to open a farm store that serves as a retail outlet for his and other farmers' products and that helps educate visitors about the importance of supporting local farms. A founding board member of Adirondack Harvest and a member of the Cornell advisory committee to prioritize grant funding for agricultural projects, Rob is committed to mentoring and propelling the next generation of farmers, working tirelessly to conduct outreach to farmers across seven counties.

*More...*

## The Glynwood Good Food for Health Harvest Award

- **Garden Resource Program, Detroit, Michigan**

Community and backyard gardens play an important role in the city of Detroit, providing thousands of pounds of fresh, nutritious produce for Detroit families, and improving communities by connecting neighbors, providing an alternative to trash-strewn vacant lots, improving property values, and reducing crime. In an effort to maximize those benefits, the Garden Resource Program was created by local organizations including The Greening of Detroit, Detroit Agriculture Network, EarthWorks Garden/Capuchin Soup Kitchen, and Michigan State University to help provide gardeners with the supplies and resources they need to grow healthy, fresh food in the city.

Now in its fifth year, the Garden Resource Program provides support for 320 family gardens, 160 community gardens, and 40 schools gardens in Detroit. Participants in the program receive resources for their garden, including seeds and Detroit grown transplants. The collaborative provides hands-on educational opportunities for gardeners of all skill levels and ages, including advanced training in season extension techniques, beekeeping and marketing; it also facilitates neighborhood-based cluster groups, which connect gardeners, build community capacity and provide local access to resources and opportunities.

## The Glynwood Harvest Award for Connecting Communities, Farmers and Food

- **FoodRoutes Network & the Buy Fresh Buy Local® Program, a national network based in Pennsylvania**

Since its founding a decade ago, FoodRoutes Network has played a critical role in rebuilding local food systems and promoting sustainable agriculture by educating consumers and helping them connect to fresh, locally grown and produced foods. FoodRoutes combines the resources of a centralized national organization that provides communications tools, organizing support and networking resources with the power of its grassroots Buy Fresh Buy Local® chapters to make changes on the community level. This strategy has now been utilized by 72 local chapters spanning 43 states offering a real impact on local farming communities across the US and internationally. In helping to change the way people think about purchasing their food, FoodRoutes has had a measurable impact on the future of sustainable farms and food across the country.

## Wave of the Future Harvest Award

- **Nuestras Raíces, Holyoke, MA**

Nuestras Raíces is a model approach to developing meaningful economic, cultural, and leadership opportunities in a small industrial city fallen on hard times. Started by the members of one urban community garden in 1992, Nuestras Raíces has grown to a network of community gardens through the city, secured thirty acres of prime farmland along the Connecticut River, organized farmer training and youth leadership programs, assisted in the creation of 25 food and agriculture businesses, community-led environmental and food policy councils and provided opportunities for hope, employment, healthy foods, and cultural celebrations in this Puerto Rican community. The scale, approach, and depth of Nuestras Raíces programs make it an exceptional example of a holistic approach to food systems and social change, by and for those most needing access to healthy foods and economic opportunities.

**To arrange for interviews with Glynwood President Judith LaBelle or any of the Harvest Award winners or if you are interested in attending the October 27 Harvest Awards event at Beacon restaurant, please contact Geralyn Delaney Graham, Resources Communications [geralyn@resourcescommunications.com](mailto:geralyn@resourcescommunications.com) or tel/ 281. 980. 6643.**

Find out more about Glynwood and its agricultural initiatives by visiting [www.glynwood.org](http://www.glynwood.org).

### Harvest Awards Luncheon Menu

*Hors d'oeuvres*

**Chef Waldy Malouf, Beacon Restaurant, New York City**

Wood Roasted Blue Point Oysters with Shallots ♦ Pumpkin Apple Soup with Cinnamon Croutons

Wild Mushroom Pizza with Grated Goat Cheese ♦ Smoked Duck Cones

*Flowers Oyster Farm, Bayville NY ♦ Paisley Farm, Poughkeepsie NY ♦ Mushrooms and More, Golden's Bridge NY*

*Coach Farm, Pine Plains NY ♦ Jurgliwicz Duck Farms, Moriches NY ♦ Bohringer Farm, Hudson NY*

*Love Apple Farm, Tivoli NY*

*Appetizer*

**Chef David Shea, Applewood, Brooklyn**

Pork Confit, Caramelized Butternut Squash Salad, Pork Cracklins, Fresh Sage

*Lovejoy Brook Farm, Andover VT ♦ Lucky Dog Farm, Hamden NY*

*More...*

*Main Course*

**Chef Galen Zamarra, Mas (farmhouse), New York City**

Wild Striped Bass with Smoked Celery Root Puree, Carrot and Turnip Stew, Leek Fondue  
*Edenbrook Fish Co, Monticello NY ♦ Migliorelli Farm, Rhinebeck NY*  
*Paffenroth Gardens, Warwick NY ♦ Vermont Butter and Cheese Company, Websterville VT*

*Dessert*

**Chef James Jennings, Red Devon Restaurant & Market, Bangall, NY**  
**Madolyn Noll, Pastry Chef**

*Assorted Petit Fours*

Ginger Gold Apple Turnover, Oat Streusel Crumb  
'PBJ' - Organic Peanut Mousse, Concord Grape Jam Tartlet  
Pumpkin Cake, White Chocolate Glaze, Orange Gran Marnier & House-Made Cream Cheese Filling,  
Candied Spiced Pumpkin Seeds  
Organic Valhrona Dark Chocolate Genoise, Cassis Ganache with Silver Leaf Fondant  
and Cypress Black Lava Sea Salt  
*Minard Orchard, Clintondale NY ♦ Ronnybrook Farm Dairy, Ancramdale NY*  
*Edmond's Edibles, Hyde Park NY ♦ Rocky Reef Farm, Stanfordville NY ♦*  
*Clinton Vineyards, Clinton Corners NY*