

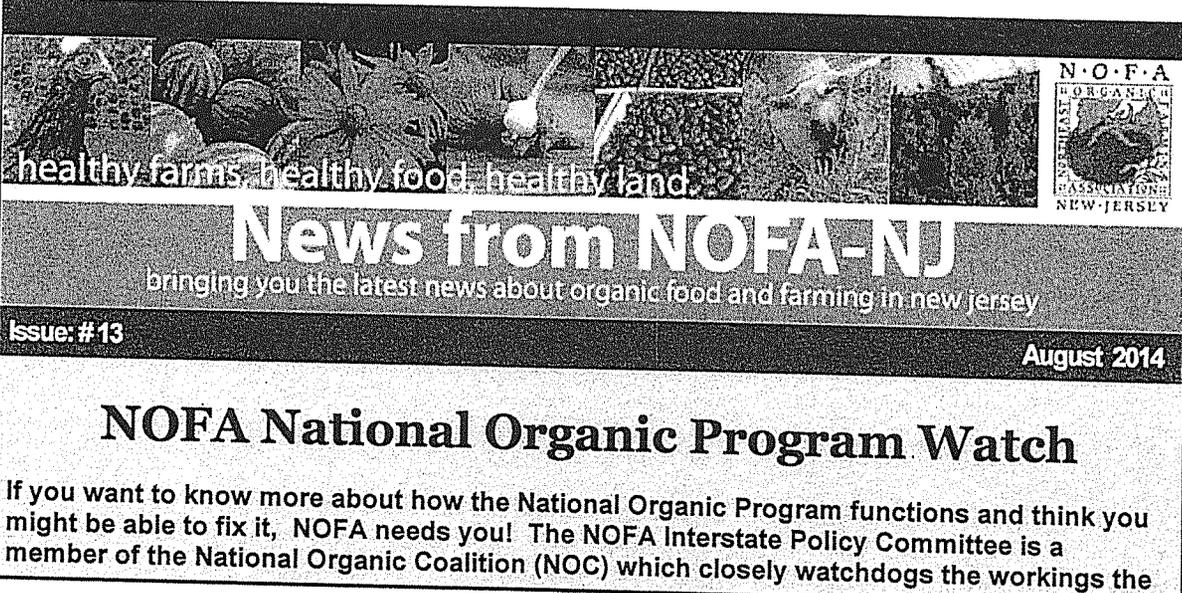
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Gouveia, Susan

From: Lashway, Lisa
Sent: Thursday, August 21, 2014 2:44 PM
To: Canning, Sean; Gouveia, Susan
Subject: FW: NOFA-NJ Newsletter August 2014

Lisa Lashway
Mt. Olive Twp. Clerk
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From: NOFA-NJ [mailto:sclerico@nofanj.org]
Sent: Thursday, August 21, 2014 2:38 PM
To: Lashway, Lisa
Subject: NOFA-NJ Newsletter August 2014



The banner features a collage of organic farming images including pumpkins, a cow, a rabbit, and a field. The text reads: "healthy farms, healthy food, healthy land." The NOFA logo is in the top right corner. Below the collage, the text says "News from NOFA-NJ" and "bringing you the latest news about organic food and farming in new jersey". At the bottom, it says "Issue: #13" and "August 2014".

healthy farms, healthy food, healthy land.

News from NOFA-NJ
bringing you the latest news about organic food and farming in new jersey

Issue: #13 August 2014

NOFA National Organic Program Watch

If you want to know more about how the National Organic Program functions and think you might be able to fix it, NOFA needs you! The NOFA Interstate Policy Committee is a member of the National Organic Coalition (NOC) which closely watchdogs the workings the



National Organic Program.

This includes studying the agendas for the meetings of the National Organic Standards Board (NOSB) and writing comments that reflect the needs and realities of organic farmers and our allies among consumer and environmental groups. Coming up in the near future are important issues like the use of copper on organic farms. NOFA needs a few good people to participate in this work that takes a lot of study, research, negotiating, and writing. Please contact Steve Gilman if you think you might like to give it a try! Email Steve at stevegilman@verizon.net.

ONLINE ORGANIC LAWN CARE CERTIFICATE COURSE

As consumer demand increases for organic lawn care, now is the time to improve your skills and reduce toxins in the environment!

This 9-unit, non-college credit course is a complete introduction to managing grass and lawns organically and will cover how pesticide and fertilizer runoff harms water quality, provide technical training on organic lawn care practices, and discuss successful business and marketing strategies.

Landscape architects, environmental educators, and homeowners will also value this information as it relates to the increasing focus on sustainability.

Visit organiclandcare.net/lawncertificatecourse or call the CT NOFA Office at 203-308-2584 for more information.



Member Farm Tour

Fernbrook Farm CSA

Join NOFA-NJ on Thursday, September 11th from 6:00 - 8:00 PM for an exclusive visit to Fernbrook Farm CSA, located on the grounds of Fernbrook Farm located in Bordentown, NJ. The Community Supported Agriculture (CSA) is a natural fit at Fernbrook Farm where they are dedicated to growing plants, connecting people to the land, and being involved in the community. They are in their 7th growing season at Fernbrook Farm CSA and are very excited to be adding acres and growing food for over 400 families this year.

Besides the CSA, this diverse farm operation is home to the on-farm store (come early for a visit before the tour), the year-round Education Center, Fernbrook Nursery, Inc., and The Inn at Fernbrook Farms.

To register visit www.threerivers.edu/nofa.

NOFA-NJ Board Member Position Available

NOFA-NJ is currently in search of strong leadership at the Board level. With so many changes happening within the organic food movement our organization is growing fast. Our membership is increasing, our programs are going strong and we are in a healthy financial position. Board member(s) are needed to assist us in navigating some strategic issues facing our growing organization and blaze a new path going forward.



Interested parties should contact Camille Miller, NOFA-NJ Executive Director at cmiller@nofanj.org or (908)371-1111 x1 for information on the application and interview process.

HARVEST DINNER tickets on sale now!

Join us for the NOFA-NJ Annual Harvest Dinner on Sunday, October, 5th at the Duke Farms' Coach Barn in Hillsborough, NJ. The Harvest Dinner, our only fundraising event of the year, is a celebration of our local farmers and food artisans.

Tickets for this farm-to-table tasting event are \$75/person and will feature exquisite appetizers, entrees and desserts prepared by Agricola, The Ryland Inn, Kuzina by Sofia,



This is an exclusive farm tour for NOFA-NJ members only. If you would like to become a member please click here - [JOIN NOFA-NJ](#). For more information about this event or to register click here - [FERNBROOK TOUR](#)

Where Do Cranberries Grow?

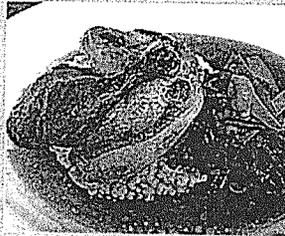
Join NOFA-NJ and Pine Barrens Native Fruits along with 5th generation cranberry growers, Joe Darlington and Brenda Conner on October 20th for an up close and personal "Cranberry Harvest Tour". After viewing "Get the Scoop", a video

Lovin' Oven and the Dessert Plate to name a few. Award winning Alba Winery will provide the wine for the evening's festivities and local, craft beer will also be on tap.

This year's silent auction items include tickets to area theater and musical performances, sporting events and dining certificates to fabulous eateries. And, there will be some exciting surprises!

For more information, a complete list of participating restaurants, silent auction items and to purchase tickets click [HARVEST DINNER](#).

Share the Joy of Eating Seasonally!



Send us your favorite recipe for inclusion in the NOFA-NJ seasonal, organic and local ingredients cookbook.

RULES FOR ENTRY:

At least 50% of the ingredients must be found within 30 miles of the Jersey boarder.

Recipes should be made of whole Jersey Fresh ingredients as much as possible.

We reserve the right not to use any recipe we deem inappropriate for our publication.

Include your full name, farm/business name, recipe



Cranberries harvested from South Jersey cranberry bog

introduction to the history of the cranberry industry, you'll board a specially designed bus where every seat is a window seat for a tour down the sandy roads and narrow dams surrounding the cranberry bogs. At the end of the trip enjoy a walking audio tour of Whitesbog Village and conclude with a Q&A session with Brendan.

For more information and to register for this event please click [CRANBERRY](#).

Upcoming Events

- 9/11 [Members Farm Tour - Fembrook Farm CSA](#)
- 9/14 [Organic Orchard Management](#)
- 9/17 [Twilight Meeting: Beach Plum Farm](#)
- 9/23 [Pest Exclusion Fencing Webinar](#)
- 9/29 [Field & Greenhouse Sanitation Workshop](#)
- 9/29 [Film Screening: Symphony of the Soil](#)

name, ingredients and how much of each, # of people it will serve, preparation time, cooking time, detailed instructions and what SEASON the recipe can best be made in.

All submissions must include your email and phone number so we may contact you with any questions.

Send submissions to: nofanicookbook@gmail.com

- 10/5 [Harvest Dinner](#)
- 10/11 [Incubator Farm Open House](#)
- 10/14 [Tax Prep for Farmers Webinar](#)
- 10/15 [Road to Certification \(10/15, 22 & 29\)](#)
- 10/20 [Cranberry Harvest Tour](#)
- 10/27 [Organic Weed Management](#)
- 11/2-3 [Tractor Maintenance Course](#)
- 11/5-7 [Skills, Scale and Sustainability](#)
- 11/8 [Business of Farming](#)
- 11/10 [Organic Pest Management Panel Discussion](#)

Click on the event for more information & to register!

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Northeast Organic Farming Association of New Jersey | 334 River Road | Hillsborough | NJ | 08844