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NEWS

Summer 2011

Volume 4 Issue 3

RIRLA Educational Programs For 2011

Rare Heritage Breeds Conservation Swiss Village Farm

152 Harrison Avenue
Newport, RI
Thursday, July 21, 2011
7:00 p.m.

Take advantage of this rare opportunity to visit Swiss Village Farm and hear how SVF is working to conserve rare heritage breeds of agricultural livestock. Take a tour of the property, hear the history of the site, tour the lab and learn about the procedures and equipment being used to save heritage breeds, including the opportunity to talk with Tufts veterinarians who work with SVF. This tour is more extensive than the one that is open to the general public in June, so plan to take advantage of this event! Pre-registration is required. Free for RIRLA Members, \$10 for non-members.

For biosecurity reasons, wear clothing and shoes that have not been used on-farm, and be prepared to walk through a disinfecting bath and wear provided booties over your footwear for the duration of the tour. There will be a RIRLA sign posted at the entrance to SVF's driveway.

Beef Cutting Workshop

15 Springbrook Rd., Westerly, RI
Friday, September 9, 2011
11:00 a.m.

RIRLA will again be holding a beef cutting workshop at Westerly Packing. Come view this live cutting demonstration and increase your knowledge of beef cuts and what you can get from your animals. You will also hear about challenges and decisions the meat cutters face when cutting. Class is limited to 15 participants. Last year we had to turn some people away, so reserve your space

early! \$20 RIRLA members/\$30 non-members. Call Heidi at 401-575-3348 or email riraisted@gmail.com to reserve your space.

Pork and Lamb Cutting Workshop

15 Springbrook Rd., Westerly, RI
Friday, October 14, 2011
11:00 a.m.

RIRLA will be holding the second hog and lamb cutting workshop at Westerly Packing. This live cutting demonstration of both a hog and lamb carcass is well worth the trip and will clarify any questions you may have had about cuts on these two species. Participants gave great reviews on this session last year. Class is limited to 15 participants. \$20 RIRLA members/ \$30 non-members. Call Heidi at 401-575-3348 or email riraisted@gmail.com to reserve your space.

Breaking News

New Scale at Westerly Packing

After several years of service, and an attempt to do the best job it could, the RIRLA scale at Westerly Packing is being put out to pasture. After some recent discussions with Bruno Trombino, a new digital scale has been ordered. The scale will be the property of Westerly Packing, but RIRLA is making a significant contribution toward its purchase. Processing farms will now be able to include more information in the Farm Name section, such as full mailing address, phone, email and web site if desired. For the first time, logos will now be able to be

placed on the labels also! Not only that, but the elusive Inventory Reports will finally be possible. The DIGI SM 5500 is a PC-based scale that will be able to grow with Westerly Packing and RIRLA, as well as accommodate nutritional information on labels when that becomes a requirement. Numbered farms will be receiving an email soon to ask for the information they want printed on their labels as well as .bmp file for their logo if desired. Look for more information to come on the new scale as information is input into it and the transition is made from old to new.



RIRLA Update

Submitted by Heidi Quinn, Association Coordinator

As I sit at my kitchen table, I can't help but appreciate the beautiful day outside. The strong breeze is helping to keep the animals cool in the bright sunshine, but it's wreaking havoc with the RIRLA paperwork that keeps blowing off my kitchen table workspace. But I'm not complaining; I just need to repurpose a few more items as paperweights. My thermometer reads 74 degrees, a temperature I'd be happy with on any sunny day, but especially at noon on July 14! With a load of hay coming this Sunday, I can only hope the cooler weather lasts, so the hay mow is tolerable. This summer's balance of rain and warm temperatures seems to have our corn up taller than usual, and the fields are still green. I don't suppose it will be able to stay that way for the whole summer, because by the time the Washington County Fair rolls around in mid-August, it isn't surprising to find some hot weather hanging around.

The 45th Annual Washington County Fair will be held August 17-21, 2011 at the fairgrounds on Rte. 112 in Richmond, RI. We are finalizing plans to have a RIRLA booth to promote our organization and provide the public with a bit of insight as to who we are and where our farms' products are available. RIRLA members will be manning the booth to discuss RI Raised, and hand out RIRLA brochures (in

pre-production now.) They can also answer questions about the animals they raise, their farms and where they sell their farm products. We are in the process of creating a few promotional materials for our organization, among them are rack cards (think sturdy, double-sided rest area promotional flyers), reusable grocery bags, bumper stickers and even some t-shirts. It is our hope to have at least one of these items available for sale by the time the fair opens. RIRLA will also be purchasing two pop-up tents, the type many of our members already use for outdoor farmers

...there is a 50% increase in the number of weeks RIRLA members processed animals...

markets. These can be used in many different situations, beginning with our outdoor "booth" at the WCF. They will also be handy in providing a large shaded space for on-the-farm meetings in the summer months, as well as any pasture walks where a bit of shelter from the elements may be welcome.

You may wonder how RIRLA is growing in regards to processing numbers. Below is a brief compari-

son of first quarter 2010 vs 2011.

You will see that there is a 50% increase in the number of weeks RIRLA members processed animals, but there is an 85% increase in the number of animals processed during this same time frame. Current second quarter figures don't show as large a jump, but are still showing a significant increase in the number of weeks available for processing and in the total number of animals processed.

This special Sponsorship Issue is one issue behind in thanking all those who sponsored RIRLA at our 2nd Annual Farm Supper. Please take a look at all the farms, businesses and individuals who once again came together to make our Annual Farm Supper Fundraiser a success. In addition, in this issue, editor Jane Christopher has done an excellent job with an article about tagging your animals and how that helps keep consistent identification of your animal from drop off at RI Beef to Westerly Packing. Since you drop your animals off in Johnston, and pick them up 46 miles south in Westerly, the behind-the-scenes photos will help you see just what lets all involved in the process know which farm owns an animal or carcass. The helpful tagging tips can answer questions I've been asked by more than a few people, as well as provide new ideas for any farm.

Good luck with your hay and your gardens, good health to your

	Total Weeks of Processing 1st Quarter	1st Quarter Beef	1st Quarter Hog	1st Quarter Veal	1st Quarter Lamb	Total Number Animals Processed 1st Quarter
2010	10	33	43	7	25	108
2011	15	52	90	10	48	200

livestock, and best of luck at all the farmers markets you attend. But most importantly during this very busy time of year, try to take a mo-

ment to simply stop and admire the beauty in all the hard work you have done. You deserve it. See you at the fair!

Heidi Quinn



Just For Fun

The Saskatchewan Department of Government Offices claimed a small Yorkton farmer was not paying proper wages to his help, and sent an agent out to investigate him.

Govt. employee: *I need a list of your employees and how much you pay them.*

Farmer: *Well, there's my farm hand who's been with me for 3 years. I pay him \$200 a week plus free room and board.*

Then there's the foolish worker. He works about 18 hours every day and does about 90% of all the work around here. He makes about \$10 per week, pays his own room and board, and I buy him a bottle of bourbon every Saturday night so he can cope with life. He also sleeps with my wife occasionally.

Govt. employee: *That's the guy I want to talk to...foolish one.*

Farmer: *That would be me.*

It's Time to Protect Your Paycheck

By The John T. Howard Agency

Take a moment to consider this scenario. Starting tomorrow, you'll no longer be receiving your paycheck. It isn't because you've lost your job; it's because a sudden illness or accident prevents you from showing up to work and earning that paycheck.

Think it can't happen to you? Think again. You have a 3 in 10 chance that you will be faced with being out of work for three months or more during your career due to a disabling illness or injury, according to the consulting firm Milliman Inc.¹

So, your paycheck has stopped. How would you continue to pay your mortgage or rent, buy groceries and pay your monthly bills? If you answered "dip into savings" or "rely on the government" you may be in for a surprise. Instead, your answer should be: disability insurance. Here's why.

Savings may not cut it. Most people overestimate what they have to cover their expenses if a disabling illness or injury kept them from earning a paycheck. According to a LIFE Foundation survey²

half of working Americans say they couldn't make it a month before financial difficulties would set in. And disabling illnesses or injuries often last for months or even years.

The government may not be there for you. According to the National Safety Council, 90 percent of long-term disabilities are a result of an injury or illness not work-related and therefore wouldn't qualify for state-based Workers Compensation programs.

And if you were hoping for Social Security disability benefits, know that about 65 percent of those who apply are initially denied, and those who are approved receive an average monthly benefit of just \$1,065, which would leave you with an income barely above the poverty line.

That's why it's important to have disability insurance. Think of it as insurance for your paycheck. It provides replacement income in case an illness or injury prevents you from working, and it helps you make ends meet until you're able to return to work.

Take Action

Your next step should be to find out if you have disability insurance coverage through work (both long-term insurance and short-term/partial coverage), and if so how much.

Then you need to find out what your disability insurance needs truly are. Use the free, online Disability Insurance Needs Calculator from the LIFE Foundation, at www.protectyourpaycheck.org, to get a snapshot of your situation. Once you have a sense of your need for disability insurance, speak with an expert. With so many options to weigh, an insurance professional will be able to explain the various features of disability insurance policies and help you strike the appropriate balance between the benefits you desire and the money you have to spend.

1. *The Real Risk of Disability in the United States*, Milliman Inc., on behalf of the LIFE Foundation, May 2007.

2. *The Disability Survey conducted by Kelton Research on behalf of the LIFE Foundation*, April 2009.

The Pork Sauna

Submitted by Patrick Beck

Everyone knows that there's nothing worse than dried out pork. Except maybe a Central American dictator. Or being required to say something nice about your buddy's girlfriend's diaper-wearing Yorkshire terrier. Or missing out on the early registration discount for the World Beard & Moustache Championships (being held in Lancaster, PA this fall) by JUST ONE DAY. However you wax it, dried out pork is pretty bad. Which is maybe why many people are reluctant to smoke ribs on the grill.

The weekend Pitmaster's mantra is "Low and Slow" - the perfect approach to breaking down challenging connective tissue in the tougher and tastier shoulder and rib cuts while protecting the moisture. The key is that you must control the fire - the fire does not control you. But what if you don't have 8 hours and a cold smoker with separate fire box?

We smoked local all-natural Country Ribs over a water bath in much less time for Farmers Market last weekend and got rave reviews for the effort. The moist heat (pork sauna) penetrates the meat while protecting it from burning similar to a bain marie (double boiler) often used for cheesecakes, fondues and delicate Hollandaise sauces. Get a good wood fire going in your Weber with a

nice base (at least 2") of coals and no big raging flames. If you are cooking on gas, soak some hickory, oak or mesquite chips in water for an hour or more (you can add some cider). Pour a good dark beer into shallow metal roasting pan and then add 24 oz. of liquid, water or chicken broth, and place on the grill. Smear your all-natural Sunset Farm ribs from Narragansett, RI with a nice dry rub using your choice of garlic powder, black pepper, cayenne, brown sugar, salt, onion powder, paprika, mustard powder and/or chili powder with a little oil to turn it into a thin paste.

We just used good smoked paprika and salt. Place the ribs on a broiler rack set on the water/beer pan and put the lid on the grill with smoke hole open. Turn the ribs every 15 minutes. Ours were done in a little under 1 1/2 hours. Not falling-apart tender, but done through and yummy. Test for plump moistness. Avoid hard and dry. You can put them direct on the grill rack at the end for a little char if desired. My friend Bob from Hawaii makes a similar preparation in the oven by wrapping the pork and pan with aluminum foil (make sure the foil doesn't touch the meat), setting the oven at 270 and going to work. He smells it in the driveway and finishes them on the grill if he can control himself and wait

that long. Serve with a bright fruit salsa made with pineapple, mango, roasted jalapeno, red onion, and red pepper. If you like, we have the salsa already made for your convenience and will be happy to part with a jar .

Do you know this Farm Fact?

What is the rarest breed of pig in America?

The CHOCTAW is a small hog averaging under 150 pounds in weight that walked to Oklahoma along with the Cherokee and the other 5 Civilized Tribes along the famous "Trail of Tears" in the 1830's following the passage of the Indian Removal Act that opened up the Deep South to white settlement. This small pig with a fused "mulefoot" hoof descends from Spanish stock and is a hardy, vigorous rooter with large fore-quarters and small hind end (where all the money is). Fast and athletic, they are free-ranged in the swampy woods of southeastern Oklahoma, occasionally rounded up and sorted for market fattening, the younger ones ear-marked and turned loose again. There are only a few hundred left offering little economic return in exchange for conservation efforts.

Increasing Biosecurity Awareness

Over the past few years, the Northern RI Conservation District partnered with RIRLA as a part of their Agricultural Outreach Project. Part of the program is funded by RI DEM Animal Health, and so has an emphasis on biosecurity outreach and preventing the spread of disease.

In an effort to encourage farms to implement biosecurity practices on their property, NRICD bought materials to go into a "Biosecurity Starter Kit" which was to include Virkon, a strong disinfectant used to wash boots, etc. prior to entering/leaving a farm. Unfortunately, NRICD can't distribute the Virkon as

intended, but instead will be providing RIRLA with 100 Virkon tablets to be used on farm tours.

This is a great opportunity for introducing people to good biosecurity practices at the RIRLA pasture walks and other farm tours. It will include having all participants wash their boots with Virkon, as well as removing any organic matter (animal waste) from the treads of their shoes upon entering and leaving a pasture walk. This will allow us to help inform the community about the importance of disease prevention, while simultaneously preventing the spread of disease!

Thank you to Northern RI Conservation District for their donation!



Northern Rhode Island
Conservation District

USDA Awards RI Funds For Scrapie Testing

Hello All,

Please feel free to distribute the attached letter to all sheep producing members of your organizations.

RI has been awarded \$2000 by the USDA to enhance surveillance for the disease known as scrapie. This disease affects sheep (and less frequently, goats). Surveillance quotas for the disease must be met for each state to enjoy the benefits of being classified as low risk. The surveillance for the disease can only be reliably done on samples from dead animals. Therefore, any adult sheep that dies on the farm is appropriate for testing.

The University of Connecticut has agreed to apply this money to subsidize 20 RI origin sheep submitted to them for a complete necropsy examination. The benefit of having this money available is two-fold. First, a necropsy examination is critical to knowing the cause of death of the animal, therefore the farmer will gain much more knowledge about that animal's health and often the flock's health. Second, is that maintenance of low-risk scrapie status by meeting surveillance quotas will prevent any interstate movement restrictions being imposed on RI origin sheep.

The usual cost for necropsy at UCONN is \$120 or \$150 depending on the weight of the animal. UCONN will be paid through these funds directly by DEM, so, farmers will only be responsible for the balance of the necropsy fee at the time they submit their animals. This service will be a good value to them and I hope that they take advantage of this opportunity.

Scott N. Marshall, DVM
State Veterinarian
Rhode Island Dept. of Environmental
Management
Division of Agriculture/Animal Health
235 Promenade St.
Providence, RI 02908-5767
(401)222-2781



RHODE ISLAND
DEPARTMENT OF ENVIRONMENTAL MANAGEMENT
235 Promenade Street, Providence, RI 02908-5767 TDD 711

June 1, 2011

To: All RI Sheep Producers

RE: Cooperative Agreement funding available for diagnostics

Dear Sheep Producer;

The RI Department of Environmental Management/Division of Agriculture has received \$2000 in the form of a Cooperative Agreement with the USDA/APHIS. This money has been allocated to RI to support scrapie surveillance in the state's sheep flocks.

As a sheep producer, this money is available to you in the form of support for the diagnosis of mortality in adult sheep in your flocks. The money will be allocated to help defray the cost of a complete post-mortem (necropsy) examination at the University of Connecticut Veterinary Medical Diagnostic Lab. Specifically, this Cooperative Agreement will subsidize the complete necropsy fee of up to twenty (20) RI origin adult sheep. The amount of the subsidy will be \$100 per animal. Each animal will receive a complete necropsy examination, testing for scrapie, testing for at least one other disease based on the clinical history of the animal, and the carcass will be properly disposed of by the lab. The owner of the animal will be responsible for the remainder of the necropsy fee (between \$20 and \$50 depending on the size of the animal) and transportation of the animal to the lab.

The main goals of offering this subsidy to sheep farmers are to assist them in better determining the cause of mortalities in their flocks, thus improving overall flock health, and, increasing the number of animals submitted for scrapie surveillance so that the state meets surveillance quotas, and therefore is not at risk for losing low-risk classification from failing to meet those quotas. I sincerely hope that you take advantage of this opportunity. This program will be administered on a first-come-first-served basis and will end when the agreement funds have been exhausted. Please contact me if you have any questions regarding this opportunity.

Kind regards,

Scott Marshall, DVM
RI State Veterinarian

This information was previously sent to the sheep producers in Rhode Island via the RI Sheep Cooperative. We are repeating it here to underscore the importance of producer participation, whenever possible, to help maintain federal funding.

ID Tips - Marking Your Animals For Processing

Submitted by Jane Christopher

Periodically questions come up as to the best method for identifying animals that are making the trip to RI Beef and Veal, whether one is better than another, and how those numbers are transferred to the skinned carcasses to ensure proper ID'ing when they've reached Westerly Packing.

There are several methods that can be used for marking animals for identification, which are described here, and we've included photos whenever possible as illustration.

Ear tags: these can be purchased at some feed stores, or ordered on line from several sources. You can select from blank tags that you can mark with special indelible ink, to preprinted tags with sequential numbering, or tags specially imprinted with your farm name and sequential numbers of your choice. One option that we have selected is a tag with our farm name imprinted on it, which uses our RIRLA member farm number as the first two digits of the numbering sequence. Ours were purchased from Premier Supplies. (See Photo A)



A. Ear tag with farm name and 4 digit number

Another option for an identifying ear tag for sheep breeders who participate in either the mandatory or voluntary Scrapie program is to use your sheep's Scrapie tag number. (See photo B).



B. Scrapie tag on sheep ear

Marking paint: also purchased at feed stores or on line, these cans of paint spray a fine jet of paint that can be applied to the animal, with assurance that it won't come off. Available in colors. (See photo C)

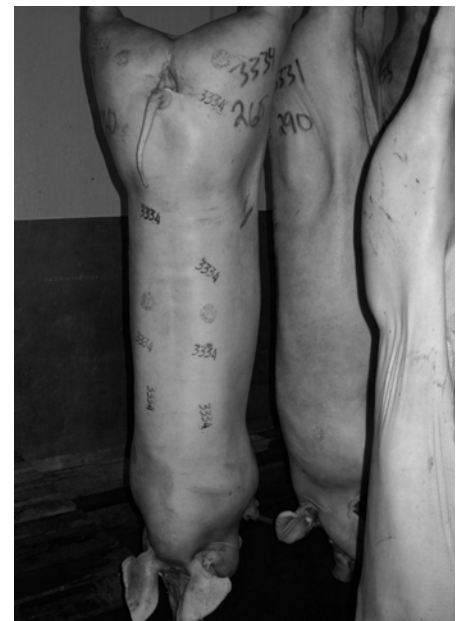


C. Marking paint on sheep

Chalk: applied by hand, chalk can work as well, and comes in various colors. There is some danger of smudging the identifying numbers if the numbers are applied to the side of the animals and they crowd together, so it's best to mark them on their backs to lessen the chance of smudging. See one example at www.premier1supplies.com/list.php?mode=list&species_id=ALL&criteria=marking+chalk&submit.x=14&submit.y=9.

Hip tags: Purchased from Nasco and Ketchum Mfg. Co., hip tags come blank or can be sequentially numbered, mea-

sure approximately 2 1/2" square, are easily readable and are applied with a special adhesive which is applied to the back of the tag and pressed on to the animal. Known as hip tags, but the tags could be applied to other areas of the body. We couldn't get a photo to use, but you can see images of these at www.ketchummfg.com/Weatherproof-Hip-Tags-p90.html or <http://www.enasco.com/Search?q=hip+tags&page=11>.



D. Hog carcass at RI Beef with stamped farm and animal number

Tattooing: Some members may use this method of ear marking, in which a paste ink is applied to the animal's ear, and



E. Closeup of RIRLA's marking tool



F. Beef carcasses at RI Beef with stamped farm and animal number

the plier-like marking tool holding the desired number sequence is squeezed into the ear. If done properly, the tattoo can last a lifetime. The number of letters or digits the tattooers can hold seems to run between four and five digits in the ones we reviewed. Premier has a good selection for viewing at:

www.premier1supplies.com/c/ear_tags_and_tattoo_supplies/tattoo_supplies/

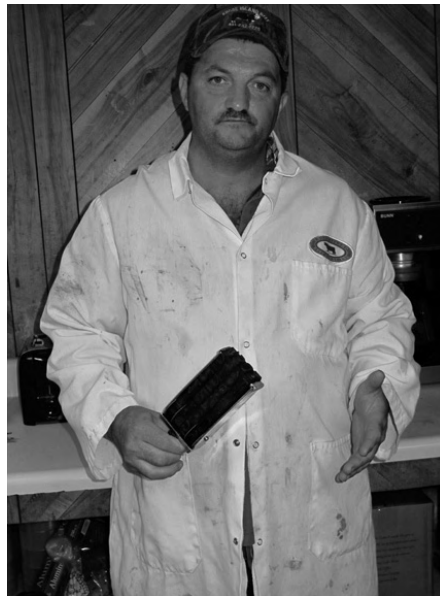
Joe Tucker cautions that while tattoos are easily read on a hog's ear, they are very difficult to read on cattle.

We asked Joel Quattrucci at RI Beef

& Veal if he had any input to offer as to their preference of marking animals. Joel felt that ear tags were best. Chalk could present a minor problem depending on the placement on the body of the chalk; but he also said that they have never had any real issues with any system of marking. Joe Tucker follows the animals through the process from start to finish, and as soon as an animal is skinned, he is marking the carcasses first by hand, followed with the 4 digit marking stamp that will then be the means by which Westerly Packing matches up any animal with the cut sheets they have been sent. (See photos D through G)

Be aware that RI Beef and Veal can only apply a four digit number to any carcass.

Whichever method you choose, record the numbers for each animal



G. Joe Tucker with marking tool in hand

on the paperwork you bring to RI Beef when you drop off your animals. This helps Joe Tucker to cross reference numbers to ensure there are no mixups.

There are multiple sources for purchasing the above items. Here are a few to get you started:

Premier Livestock Supplies

www.premier1supplies.com

Ear tags, chalk and wax markers, spray paint, tattoo supplies

Nasco Farm & Ranch

www.enasco.com/farmandranch

Ear tags, hip tags, marking paint

Pipestone Veterinary Clinic

www.pipevet.com

Chalk markers

Mid-States Wool Growers

www.midstateswoolgrowers.com

Ear tags for sheep, goats and swine, marking pens, paint sticks, spray paint tattoo supplies

Ketchum Mfg. Co

<http://www.ketchummfg.com/>

[Weatherproof-Hip-Tags-p90.html](http://www.ketchummfg.com/Weatherproof-Hip-Tags-p90.html)

Ear tags, hip tags, tattoo supplies

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Jake (Cell) 1-860-625-0676

Fax 1-860-599-2968



Meet The Neighbors Everbreeze Farm, Westerly, RI

Just a few miles from your beach chair at Misquamicut Beach you can still find a bit of old Rhode Island where good food is grown right. You might find old Charlie Panciera watching a Red Sox game at Everbreeze Farm on the Dunns Corners Road. Charlie milked cows morning and night for about 70 years until a bad hip and falling milk prices caused him to reconsider options a decade ago with his son Charlie (Chaz). The elder offers the opinion that "Hard work won't kill you but it sure can slow you down some". Along with the dairy herd, they always raised a few beef cattle for family and neighbors. Extra

animals went off to auction for low money at a year old. They decided to start finishing their animals to slaughter weight and converted over to a beef cattle operation in 2000. "We never fed grain because it's expensive, we have good grass and we weren't on an aggressive production schedule". Today young Charlie raises about 40 head of 100% grass-fed Hereford cattle on 50 acres of pasture and supplies



them with winter hay cut on 30 rented acres. The animals are slaughtered at a USDA facility, and aged, cut and Cry-o-Vac packaged into freezer portions for sale at the farm.

The top-quality, end-market product brings a premium price that justifies the additional time, expense and effort involved. The Panciera chickens produce about 50 dozen eggs per week

and young Charlie maintains a strong position in the rabbit trade raising big plump New Zealand whites. His breeders have given him 79 kits so far this season. When I pulled in the drive the first time last year past a sign advertising "DRESSED RABBITS" I jokingly asked him if he could put mine in a fancy tuxedo with some really fun sneakers. He is extremely helpful to anyone interested in animals and sold me two does and a buck when I was starting my own pastured rabbit ranch last year. You can stop by the farm at 56 Dunns Corners Road or find them at the Westerly Farmers Market on Thursdays. Phone (401) 322-1188

Submitted by Patrick Beck



2011 RIRLA Annual Meeting Report

Meeting was held on March 28, 2011

This year's annual meeting was held again at the West Greenwich Elks Hall, on March 28, 2011. Approximately 75 members and guests were in attendance. Over a dozen vendors had tables displaying information about their products and companies.

This year the Association chose to begin the meeting earlier, and doors opened at 5:00 to enable members time to browse those tables and speak with company representatives. Light dinner fare was provided at 5:30, and the business meeting began at 6:00.

Outgoing President Pat McNiff began with a review of 2010 and a preview of 2011, followed by the Secretary and Treasurer's reports.



Heidi Quinn was introduced as RIRLA's new Association Coordinator. The new slate of officers was approved, as follows: President, Will Wright; Vice President, Lou Vinagro III; Secretary, Martha Neale;

and Treasurer, Jane Christopher.

Ken Ayars and Scott Marshall were guest speakers and spoke of current events and issues within the Division of Agriculture and around the State. Ken made us all aware that the State of Rhode Island is required to utilize local food sources for 10% of all the food provided at State offices for employees, and he is working to ensure that the goal is consistently met.

A forum was held with member input to help the Board ascertain what members want to see in 2011 and beyond.

The meeting was adjourned at 7:30.

Tips For First Time Employers

Submitted by Carolyn Morrison, Farm Credit East

Your business has expanded. You can't keep doing all of the work yourself. Maybe it's time to hire someone to help share the workload. If you are considering hiring employees for the first time, the following is a list of tax related compliance items to be aware of. Errors in the filing and paying of payroll taxes can result in costly penalties and interest. Being informed about your requirements are key to staying in compliance.

Obtain Employer Identification Number (EIN)

- IRS on-line or call 800-829-4933
- Apply for State Tax Registration Number
- Register with EFTPS (Electronic Federal Tax Payment System)

Set up records for withholding taxes

- Form W-4 (Federal & State) from employee before first day of work
- Payroll records system for withholding state & federal income taxes and

FICA, Medicare (if over \$2,500 in wages paid)

Employee Eligibility Verification

- Form I-9 from employee within 3 days of hire
- Documents that employee can legally work in USA

Register with Your State's New Hire Reporting Program

- Agency is often the State Department of Labor
- Report new hires within 20 days of hire

Obtain Worker's Compensation Insurance

- Required for all employers
- Covers employee if injured on the job

Unemployment Insurance Registration

- Federal (FUTA) and State (SUTA) Unemployment Tax (and disability coverage applicable in NJ, NY, RI)

- Small farms exempt (< \$20,000 wages/quarter or < 10 workers in 20 weeks)

Post Required Notices

- Inform employee of their rights and employer's responsibilities
- Available for free from state and federal labor agencies

Pay Your Taxes (pay using EFTPS)

- Form 941/944/943 depending on your business
- Form 940 – Employer's Annual Federal Unemployment Tax Return
State versions also required

Get Organized and Keep Informed

- You can use various accounting software programs for payroll record-keeping or hire an outside payroll service
- Subscribe to federal and state government e-updates for announcements of changes in payroll law

Large Animal Veterinary Services

Dr. Barbara Korry, DVM is available to provide rabies vaccinations for livestock. Appointments will be available on Monday and Tuesday mornings and Saturday afternoons, please call 401-732-4050 to schedule. Rabies certificates will be provided. Please note that if you are planning to show your animals the rabies vaccination must be administered at least 30 days before the show unless it is a booster.

Dr. Dan Hochman, DVM of New Canaan, CT is offering veterinary services for livestock. Please call 203-972-7387 for more information and availability.

Drs. Alice Ennis, DVM, and Cara Kneser, DVM of Brooklyn Canterbury Large Animal Clinic provide veterinary services to Connecticut and Rhode Island. Service is limited to farm livestock, camelids and equine. Call 860-546-6998 to schedule an appointment.

Dr. Laurie Lofton, DVM, CVH, of Chepachet, RI provides veterinary services for large and small animals. Practice is primarily holistic, with classical homeopathy as the treatment of choice. Please call 401-568-4154, for information and scheduling.

New Shoreham Veterinary Services (Dr. Chris Hannafin) in Wakefield, RI, in conjunction with **Seaside Veterinary Services** of Westerly, RI, is now providing mobile livestock services to RI and Southeastern CT. The practices can provide on farm services for cattle, small ruminants, camelids, poultry, swine, exotics, equine and companion animals. Services are by appointment with limited emergency services based on availability. Interested farms can contact Dr. Hannafin directly at NSVS, PO Box 5208, Wakefield, RI 02897, 401-783-7789 or via Seaside Veterinary Services, Westerly, RI at 401-533-1322.

Please visit the website at www.seasidevetervices.com.

Green Valley Veterinary Services, LLC provides medical and surgical care for cows, horses, sheep, goats, llamas, alpacas, and pigs. We also provide at-home euthanasia services for dogs and cats. Dr. Dennis Thibeault has 17 years experience in farm animal care. Routine care available for all of RI, emergency care for Central and Western parts of the state. 860-974-9017.

You can learn more on Green Valley Veterinary Services LLC Facebook page.

Swansea Veterinary Center, Swansea, MA, Dr. Anna Portnogy Providing veterinary service to small animals, ruminants, swine and camelids (some Equine) in MA and RI. Available for farm calls by appointment. 508-676-2705.

Opportunities & Resources

Got Equipment, Animals or Hay to Sell? Services to Offer?

As part of its effort to become a true resource for farmers, RIRLA is looking to develop the "Classified" section of the RIRLA website, but we can't do it without your help! We need listings for For Sale, Services and Wanted. Listing is FREE!! Go to www.rirla.org/bulletin-board-classifieds.htm to list your item, service or need.

List Your Farm Buy Local RI FREE Listing!

Buy Local RI is a program of the Lt. Governor's office. The Buy Local RI website is meant to connect RI's local independent businesses to consumers in the state. There are a LOT of consumers out there who want to buy local meat but don't know where or how to find it. This is a great opportunity to market your farm and its products for FREE! Go to www.buylocalri.org and click on the "Sign Up" icon in the upper right corner of the home page.

Got Meat?

The West Warwick Farmer's Market is looking to add local meat to their Saturday morning market. Baffoni's is already selling chicken, and the market would like to offer consumers other local meat options. They are also interested in adding local dairy and maple products.

The West Warwick Farmer's Market will be held Saturdays from 9-12, from June 11 to October 15. It will be held in the Cowesett Plaza at 289 Cowesett Ave. in West Warwick. If you are interested in becoming a vendor, please contact Barbara Tabak at (401) 828-0450.

Request for Proposal (RFP) for Institutional Market Research

The Vermont Agency of Agriculture in partnership with the Connecticut

Department of Agriculture is seeking a research firm that can determine the institutional demand for regionally-produced beef and dairy beef in all six New England states. Proposals are now being accepted for a contractor to conduct this study, with guidance from the New England State Departments of Agriculture, Northeast Farm to School Network and Health Care without Harm. Results will be summarized in a format appropriate for dissemination to distributors, processors and producers throughout New England. For the complete RFP, please email Chelsea.lewis@state.vt.us or call 802-828-3360 or 802-522-5573.

RI Small Business Development Center

The RI Small Business Development Center (RISBDC), hosted by Johnson & Wales University in partnership with the U.S. Small Business Administration and the RI Economic Development Corporation, is a program designed to provide the highest quality of business assistance services to established enterprises and promising new start-ups, including your farm business! The RI SBDC is a one-stop resource center for small and medium-sized businesses that tailors their services based on client needs. SBDC provides assistance in business plan development, market analysis, sources of capital, technology transfer, inventory assistance and other managerial and technical support services, including short-term professional counseling services e.g. financial analysis and advice (for FREE!), workshops and information services. Go to www.risbdc.org or contact Douglas Jobling, SBDC's agricultural specialist at 401-263-5124 or douglas.jobling@jwu.edu.

Job Openings – USDA-Food Safety Inspection Service

If you are interested in working for the USDA-Food Safety Inspection Service (FSIS) as a slaughter inspector in New Haven and Stafford Springs, CT job openings are or will be coming avail-

able. For more information go to: www.usajobs.gov. Carla Benson, the slaughter inspector at RI Beef & Veal is willing to answer questions about the job and the application process. Please contact Heidi at 401-575-3348 or RIRaised@gmail.com for Carla's contact info.

List Your Farm

As a marketing service to its members the RI Raised Livestock Association is developing a list of farms that sell their locally-raised meat to the public. You must be a MEMBER of RIRLA to participate. This list is distributed to the public at outreach events, restaurants that request it, RIRLA's new consumer members as part of their membership package, as well as being available on RIRLA's website. Contact Heidi RIRaised@gmail.com or 401-575-3348 to have a form emailed or faxed to you.

Farm Hack Invention Blogs

FarmHack is a resource for farmers who embrace the long-standing farm traditions of tinkering, inventing, fabricating, tweaking, and fixing things that they broke. Open to farmers of all ages, it has special relevance to young and beginning farmers, who may want to learn from their peers' and their elders' successes, mistakes and new ideas. Go to <http://www.youngfarmers.org/practical/farm-hack/> for ideas!

\$1.3 Million Available

RI Farm Service Agency (FSA) County Office

The RI Farm Service Agency has \$1,393,000 available to lend beginning farmers to purchase a farm or to make improvements to an existing farm. Call 1-800-551-5144 or 401-828-3120 for more information.

Processing Schedule

The following shows processing availability for BEEF through the end of October.

There is availability for pork, lamb, veal and goats each week shown below.

To check current availability and/or to schedule animals, call Heidi at 401-575-3348 or email:

RIRaised@gmail.com.

July 26	2 Beef Slots available
August 2	6 Beef Slots available
August 9	3 Beef Slots available
August 16	6 Beef Slots available
August 23	5 Beef Slots available
August 30	7 Beef Slots available
September 6	4 Beef Slots available
September 13	7 Beef Slots available
September 20	4 Beef Slots available
September 27	8 Beef Slots available
October 4	7 Beef slots available
October 11	8 Beef Slots available
October 18	8 Beef Slots available
October 25	8 Beef Slots available

5 Tips for Smooth Processing Scheduling;

1) Schedule

Call Heidi at (401) 575-3348 or email ***RIRaised@gmail.com*** to schedule your animals.

Appointments must be confirmed by RIRLA in order to deliver animals to RI Beef.

2) Paperwork must be completed

Processing forms are attached to emails. If you need a master copy in order to make your own copies, call or email Heidi.

PLEASE fill out the Processing Order Form and return it with your payment to RIRLA before your scheduled processing date.

The Processing Order Forms help us with record keeping and assure your payment is properly credited. Many of you are just sending a check for your processing, which while appreciated,

makes it much more difficult on our end as the checks and processing order forms go to different people.

Skin and scald sheets should be filled out and given to the person at the loading dock when you drop your animals at Johnson Beef. This lets RI Beef know what animals have arrived.

Cut Sheets need to be filled out and faxed or mailed to Bruno at Westerly Packing by the scheduled kill date. After faxing them, call Bruno to go over the cut sheet to be sure your requests are clear on both ends.

3) Numbers

Be sure your animal(s) are numbered with both your farm and animal number before delivery to RI Beef. For example, Farm 1 brings 3 animals. They are 1-1, 1-2, 1-3 or 1-01, 1-02, 1-03. Animals with ear tags should still have the farm and animal number placed on the side or hip of the animal. Animal numbers match the animal numbers on the skin/scald and cut sheets.

4) Drop-Off

Be sure to have your animals at RI Beef between 7 and 8 a.m. on your scheduled date.

5) Pick-Up

After being given a pickup date and time from Westerly Packing, please arrive at the expected time and take your entire order at once.

Calendar

RIRLA Monthly Meeting

Monday, July 25, 2011 7:00 p.m.
Chester's
102 Putnam Pike
Harmony, RI

Rare Heritage Breeds Conservation Tour

July 21- Thursday 7:00 p.m.
Swiss Village Farm
152 Harrison Avenue, Newport
Take advantage of this rare opportunity

to visit Swiss Village Farm and hear how SVF is working to conserve rare heritage breeds of agricultural livestock. Take a tour of the property, hear the history of the site, tour the lab and learn about the procedures and equipment being used to save heritage breeds, including the opportunity to talk with Tufts veterinarians who work with SVE.

Pre-registration is required. Free for RIRLA Members, \$10 for non-members. Contact Heidi at 401-575-3348 or ***RIRaised@gmail.com*** to reserve your space.

Swine School

Wednesday, August 17 9:30 am - 2:00 pm

Tufts Cummings School of Veterinary Medicine, 200 Westboro Road, North Grafton, MA 01536.

In this swine school, you will learn the basics of raising, grazing, and breeding pigs. The training will be divided into both classroom and practical skills components. There will also be an optional artificial insemination lab at the end of the day - enrollment for the AI lab is limited, so let us know now if you're interested. The \$40 fee includes lunch and resource materials. Click here to register or email ***sanderson@comteam.org*** with any questions.

Poultry Workshop Series #5: Processing

August 22 and October 3, 2011 - Mondays

4:00 p.m. - 6:00 p.m.

New Entry Sustainable Farming Project
New Entry Training Site
Dracut, MA

The NESFP Poultry Workshop Series will consist of five workshops and will cover all aspects of raising pasture poultry. A focus will be on meat bird production, ranging from coop design to processing. In Workshop Five these hands on field trainings will cover food safety training: including requirements for processing poultry to meet state and federal food code requirements for sanitation and HACCP protocols, product handling, and storage; and slaughter and humane processing: review local, state, and federal slaughter regulations and post-harvest storage and transportation;

cover processing options and conduct hands-on MPPU field training to practice using equipment and implementing food safety protocols. Space is limited, you may pre-register at <http://nesfp.nutrition.tufts.edu/resources/poultryschool.html>. Please email lysisson@gmail.com or sanderson@comteam.org with any questions.

Beef Cutting Workshop

Friday, September 9, 2011 11:00 a.m.
RIRLA will be holding a beef cutting workshop at Westerly Packing. Come view this live cutting demonstration and increase your knowledge of beef cuts and what you can get from your animals. Class is limited to 15 participants. \$20 RIRLA members/\$30 non-members. Call Heidi at 401-575-3348 or email riraiced@gmail.com to reserve your space.

Pork and Lamb Cutting Workshop

Friday, October 14, 2011 11:00 a.m.
RIRLA will be holding a hog and lamb cutting workshop at Westerly Packing. Come view this live cutting demonstration of both a hog and lamb carcass, and increase your knowledge of what you can get from your hog or lamb. Class is limited to 15 participants. \$20 RIRLA members/ \$30 non-members. Call Heidi at 401-575-3348 or email riraiced@gmail.com to reserve your space.

Events

It's that time of year! The fairs have begun, and here are the dates of the local fairs and some other popular New England ones. If you plan on showing or exhibiting livestock, the RI requirements are in a link below.

Foster Old Home Days (RI)

July 29 - 31, 2011

Washington County Fair (RI)

August 17-21, 2011

Brooklyn Fair (CT)

August 25-28, 2011

Woodstock Fair (CT)

September 2-5, 2011

"The Big E" Eastern States Exposition (MA)

September 16- October 2, 2011

Topsfield Fair (MA)

September 30- October 10, 2011

Fryeburg Fair (ME)

October 2-9, 2011

Fair and Show Livestock Requirements for 2011

The following link contains all the information you need if you plan to show any livestock in RI this season. The link is included here and the complete file is attached to this email.
<http://www.dem.ri.gov/programs/bnatres/agricult/pdf/fairshow.pdf>

Classifieds

Sheep Shearing and Farm Work

For quality sheep shearing, dependable and competent farm sitting and farm work, call on Brittany Sederback at: 401-678-6915 or agiwanuku@yahoo.com. If you need help with shearing, or want to take a well-deserved vacation, give her a try!



Rhode Island Raised Livestock Association
P.O. Box 640, N. Scituate, RI 02857
RIRaised@gmail.com
Editors: Chris Ulrich
Jane Christopher
vgeese@verizon.net

RIRLA News is published quarterly by the Rhode Island Raised Livestock Association. RIRLA's mission is "to promote the preservation of our agricultural lands, our rural economy, and our agrarian way of life by creating an organization that will secure a viable infrastructure and provide for the efficient and sustainable production, processing, and marketing of quality, value added, locally produced meats in the state of Rhode Island".

Annual membership begins at \$40 per RI farm, includes the newsletter and free classifieds on our website – www.rirla.org. We also accept unsolicited donations. RIRLA News welcomes articles, photographs, letters and classified advertising for possible publication. Publication of articles or advertisements is not necessarily an endorsement by RIRLA. Articles from this newsletter may not be reprinted without permission. ©RIRLA 2010

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Cost: \$250/issue

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(Dimensions: width x height)

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4X rate: \$85 (4 issues)

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Cost: One time rate: \$50
4X rate: \$175 (4 issues)

1/2 page ad – 7-1/2" x 5"

Cost: One time rate: \$75
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Classifieds: 25¢/word

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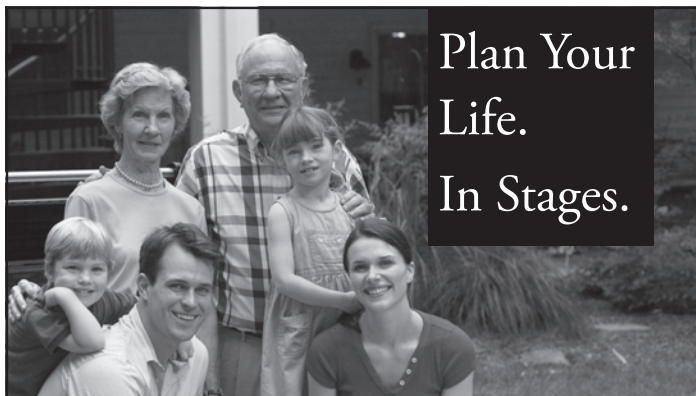
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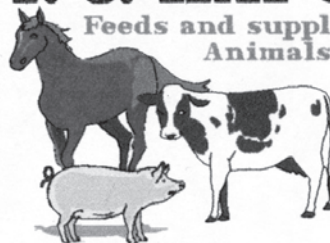
...is a project of local small businesses and the Office of Lt. Gov. Elizabeth Roberts, designed to encourage Rhode Islanders to buy products and services from locally-owned, independent small businesses.

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Beef 401-789-4070 or 401-742-1191

Twin Peaks Land & Cattle Co. – Wakefield, RI

Beef 401-789-8642 betco44@gmail.com

Watson Farm – Jamestown, RI

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Supermarket 401-934-2193

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Potatoes tyler@youngfamilyfarm.com

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hiddenmeadowsfarm@gmail.com

Kids First Farm to School Program

www.kidsfirstri.org 401-751-4503 kimberlyjeanclark@gmail.com

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Northern RI Conservation District

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