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# NEWS

Spring 2013

Volume 5 Issue 2

## RIRLA Annual Meeting will be held Monday March 18, 2013

**RIRLA** will be holding its annual meeting once again at the Elks Hall in West Greenwich, and we hope to see you there. We will be having our usual trade show with a number of vendors who are happy to answer questions about their products and services. In an effort to make it easier for our members to attend, we will begin an hour later than last year. This year the trade show segment opens at 6:00 pm, with a light sandwich supper beginning at 6:30. The business meeting will begin at approximately 7:00 pm, and will consist of reports from the President, Secretary, Treasurer and Coordinator.

There will be a few speakers - Farm Family and Farm Credit East will each be speaking briefly to inform us of any updates in their businesses and provided services. Scott Marshall will be joining us and will bring us up to date on the workings of DEM/Division of Agriculture. Michael Keilty from UConn and the SARE Grassfed Project will speak briefly on upcoming events.

The Association will also be holding an election for the Board of Directors. A couple of slots have opened up and a few people have expressed an interest in serving. All existing members have also

indicated they will be happy to renew their term and continue their efforts on behalf of the organization. We will be providing a ballot to each farm with a current paid membership; each farm gets one vote. So, please make an effort to come to this meeting and cast your vote! See page 6 for details

Farm Credit East and Farm Family have once more generously sponsored our meal. Our participating vendors will again be donating door prizes that we will be giving away. Please come and join us and enjoy each other's company.

## 2013 RIRLA Annual Meeting Agenda Monday, March 18, 2013

Coventry-West Greenwich Elks Lodge  
42 Nooseneck Road, West Greenwich, RI

### **Trade Show 6:00 p.m.**

(Please note start time is 1 hour later than last year)

Light Meal Sponsored By Farm Family Insurance and Farm Credit East

Come visit with old friends, meet new members, network and discuss plans for 2013 and beyond.

### **Business Meeting 7:00 p.m.**

Welcome and Remarks- Will Wright, President

Secretary's Report- Martha Neale, Secretary

Treasurer's Report- Jane Christopher, Treasurer

Coordinator's Report- Heidi Quinn, Association Coordinator

### **Speakers**

Scott Marshall, RI State Veterinarian

Lynn Weaver, Farm Credit East

John Howard Agency Representative, Farm Family Insurance

Michael T. Keilty  
Sustainable Ag Educator, UConn  
Project Coordinator, SARE Grass Fed Project

### **Nomination and Election of Officers and Board**

**Raffle of Items Donated by Vendors (Free! Door Prizes!)**

## Membership Renewal

**Please renew your annual membership using the enclosed mail-in form or renew by paying your dues at the Annual Meeting on March 18th.**

**Thank you for your continued support!**

# RIRLA Update

Submitted by Heidi Quinn, Association Coordinator

What a difference a year makes. Last year's winter was incredibly mild, nearly lulling us into the belief that perhaps this year might be similar. Not. Quite. From Hurricane Sandy hitting us hard just before Halloween, to the snow and wind that have hit our region over the winter, the weather could hardly have been different. Snow still remains where tractors and plows pushed it out of the way, and if the forecast is to be believed (and we have learned to believe it this winter) there may be a lot more on the way in about 24 hours. What does that teach us? Well, it reminds us that we DO, after all, live in New England. You know, "If you don't like the weather, wait a minute." It means backup power, having batteries and gasoline on hand and emergency plans. And don't forget the bread and milk! For the folks who live off farm, the loss of power can be quite an inconvenience. It can mean a dark, cold house. As the house cools, ironically the fridge and freezer grow "warm". It may mean loss of water, so you fill the bathtub and buy some gallon jugs to brush your teeth. But when you live on a farm, a winter storm is an entirely different thing. The impending storms may require a change of pasture for livestock, or bringing in those normally left out. It means guaranteeing a source of fresh water, maybe hundreds of gallons a day, and a way to get through the snow and

past downed trees to feed the livestock. It can mean huge freezers of locally raised meat left to spoil if the power outage stretches into days. It becomes more than an inconvenience when the animals rely on you. The only realistic way to combat the loss of power and all that brings is to have a generator. While you may not need a "whole house" generator, even one that can run power to provide water, and keep refrigerators and freezers cold is invaluable. Generators aren't exactly cheap, but when you compare them to the financial loss a power outage can cause as your food spoils, all of a sudden that generator isn't that expensive. And speaking from experience, having been without power for over a dozen nights over the last 4 months, having some lights on at night is NOT overrated. To say nothing of running water and all the convenience that brings.

This winter has reminded us once again to be prepared. Along with that preparedness, and the generators and chain saws, tractors and snowplows that help us to help ourselves, there must be always be concern for safety. Be smart with generators; never use them indoors, make sure they are wired in properly when you are not just running an extension cord to single appliances. If you have never used a chain saw, either get the right saw and good instruction, or trade some of that good local meat for someone skilled with a saw to clear your driveway and paths.

Likewise, be sure those operating tractors and plows in bad weather are well skilled also. There is little worse than a devastating injury to bring a farm, and a family, down.

Be smart, be prepared, be careful.

Our Annual Meeting is nearly here, and with it will come new RIRLA Officers for 2013-15. Look for the slate of incoming officers in this newsletter, along with some bios of the candidates for the RIRLA Board for 2013-14. Because all of our members don't know all of the candidates for the Board, we felt that the best way for you to get to know the folks you are voting for was to have each one write a short bio so you could learn a bit about them. It is a great way to see just how diverse our members are.

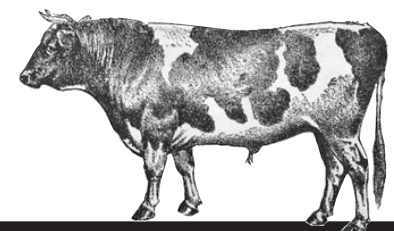
As renewals come in this year, you may notice a new addition in the Farm Marketing List part of the forms. After having been asked about CSA's by a number of people over the summer and fall, I have included it on the form. Interested in running a CSA, but not quite sure how to begin? Agricultural Writer Sanne Kure-Jensen has written a couple of articles about successful CSA's, and we've included one of them in the newsletter. Go to the RIRLA Website to find links to additional articles on CSA's by Sanne.

I hope to see you at the Annual Meeting! Come see old friends, meet some new ones, check out the vendors and renew your membership. It's always fun!

See you there--

*Heidi Quinn*

Heidi Quinn



For an update on RIRLA Processing Numbers, here is a comparison of 2011 vs 2012.

**RIRLA Processed 50 vs 47 weeks 2012 vs 2011.**

**Total YTD 1019 vs 910 (12% increase, last year was 15%)**

**Up by 109 animals. Every species increased.**

Totals	2012	%		2011	%
Beef	256	25		241	26
Hog	370	36		358	39
Veal	43	4		30	3
Lamb	342	34		275	30
Goat	8	1		6	1
Total Animals	1019	100		910	99*

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# Generators Ready For Any Emergency

**W**e have been experiencing some intense weather patterns the last couple of years, with more severe storms than usual. This raises concerns and heightens awareness about the possibility of power outages, and more people are equipping their homes with generators to ensure they can function through a lack of electrical power and don't lose their refrigerated and frozen food.

We expect that many of you have wondered if and how our processor facilities, RI Beef and Veal and Westerly Packing, have equipped themselves to cover the potential issue of keeping such large quantities of meat at the proper temperatures in the event of a sustained power outage. We posed the question to Ruth Trombino from Westerly Packing and Joel Quattrucci at RI Beef and Veal, and were reassured with their replies.

Joel tells us that RI Beef and Veal has only once lost power for just a few hours in the last 15 years; though never through any storm or hurricane that has occurred. Their generator system handles all their coolers and freezers.

Ruth Trombino responded to report that Westerly Packing's diesel-powered



Kohler generator is capable of running their whole operation; the consumer portion plus the cold storage areas for carcasses and their freezer rooms. Their diesel fuel supplier also has a generator to pump fuel and keep diesel deliveries coming to Westerly to run their generator, so a regional power outage doesn't keep either operation down. Ruth says that their area was without power for 3-4 days

after Hurricane Sandy, but their generator kept all their refrigerators and freezers going, and enabled them to keep the retail store up and running through the outage.

The next time the wind howls as a storm rages, any product you may have at these two facilities will be one less thing to worry about!

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## Events You May Not Want To Miss

### **March 23rd, 2013 2nd Annual 4-H Auction Washington County Fairgrounds, Route 112, Richmond, R.I.**

Livestock and selective farm implement auction to be held Saturday, March 23rd, 2013 at the Washington County Fairgrounds, RT 112, Richmond, R.I. Auction starts at noon with animals and farm implements to be logged in starting at 9:00AM. Commission proceeds to fund scholarships for SRI 4-H Youth. All buyers and sellers welcome. Refreshments will be available at the auction. Please come out and support our 4-H Youth, they deserve it! Please pass this on to others that might be interested.

All animals must have proper paperwork

and meet RI DEM requirements. Contact phone number for specifics is 401-222-2781 ext. 4515 ask for Marissa.

Contact Ron Pierce with any questions at 401-369-0125.

### **April 6, 2013 RI Sheep Co-Op Annual Meeting & Pot Luck Supper South Foster Fire Station 5 Mt. Hygeia Rd. South Foster, RI 02825**

Dinner to start at 6:00 PM.

At approximately 7:30 P.M. there will be a presentation by Sam Anderson, Livestock Program Coordinator at New Entry Sustainable Farming Project.

#### **"More Lambs, More Often"**

A look at some strategies for getting

more lambs - without getting more ewes. In particular, we'll discuss accelerated lambing and selective breeding. If time permits, we'll also get into management tips for fall lambing and strategies for selective breeding.

Anyone who is interested is more than welcome to attend. If you would like to come to the pot luck, just bring along a main dish to share, or feel free to attend the presentation only.

Have questions? Contact Deb Hopkins at [cdcdorset@cox.net](mailto:cdcdorset@cox.net).

### **April 25, 2013 Ag Day State House, Providence**

Mark the date - details as it gets closer on [RIRLA.org](http://RIRLA.org)



# CSAs Can Be Very Profitable

By Sanne Kure-Jensen

Successful Community Supported Agriculture (CSAs) share basic features. Many farmers have added unique member perks. CSAs help build relationship between members and farmers through regular interaction. Customers love knowing where their food came from and how it was grown. Most CSA customers renew year after year.

Six successful farmers described their CSA programs at UConn's CSA School in Haddam, CT.

## Farmer Perks

Since the first CSAs began nearly 30 years ago, farmers have benefited from collecting money before the growing season. The money helps buy seeds, fertilizers and equipment at pre-season discount rates and helps lower farm debt and exposure.

## CSA Member Perks

Many farmers share these discounts with customers by offering produce in CSA shares below retail prices. Some farms offer a debit card stocked with more points than the dollars paid. Other farmers deliver a box of produce worth more than the weekly price paid up front.

Most CSAs offer customers fresh produce for four to five summer and fall months. Some offer separate spring, fall and/or winter CSAs. Shares may be weekly, alternate weeks or monthly. Some farmers offer basic shares with additional egg, flower, fruit, meat or specialty shares.

## Tips from Successful CSAs

Paul Buccigaglia of Fort Hill Farm in New Milford, CT ([www.forthillfarm.com](http://www.forthillfarm.com)) offers a Mix and Match CSA that allows shareholders to choose their share, up to set limits. Extra produce is for sale when available.

Buccigaglia suggested farmers lay out their pick-up site carefully. After a friendly greeting at the check-in table, his customers collect produce from four stations: Salad Greens, Heads & Bunches, Roots & Fruits and Special Harvest. Each has a list of weekly share allotments or limits. Limits reflect the crop abundance that week. Buccigaglia recommended making limits lower at the beginning and end of that crop's season and raising limits



as yields peak.

Steve Munno of Massaro Farm CSA in Woodbridge, CT ([www.massarofarm.org](http://www.massarofarm.org)) advised beginning farmers to be CSA customers at another farm to learn about customer expectations.

Munno advised calling CSA members "Subscribers" not "Shareholders."

Customers must understand their farm also sells produce to farmer's markets, restaurants or wholesale customers. While CSAs may be a large focus of the farm, a subscriber to a 200-member CSA should not expect 1/200th of the farm's harvest.

One farmer advised others to offer full and two-thirds shares, not half shares. The two-thirds shares still include a variety of produce. The half share is hard to make appealing without overloading it and losing money.

Farmers often trade shares for talents. Many CSA customers have skills or expertise to trade for fresh produce. Farmers can get a variety of services in exchange for partial or full shares. Options include web design and updates, newsletter editing, email or social media campaigns, nutritionist newsletter columns, order taking, processing or packing.

Be sure to send out an end-of-season survey. The Monahans of Stone Gardens Farm, Shelton, CT ([www.stonegardensfarm.com](http://www.stonegardensfarm.com)) adopted several customer suggestions.

## Make More Money

Be sure to offer more than just the prepaid share at your pickup site. Many customers pick up extra items. The Monahan's run a small farm stand where sales triple on pickup days. Many customers also order extra produce ahead of pick-up days.

Think outside the box. When the Monahans' Bok Choy started to bolt, they did not plow under and write off their crop. Stacia used the internet to discover this was a Cantonese specialty and included a recipe in her newsletter. Now her customers look for the tiny yellow flowers and pay specialty prices for extra bolted Bok Choy.

Fort Hill Farm CSA shares include some crops as Pick Your Own. Customers pick labor-intensive crops like strawberries, peas, beans and flowers. When asked how he handled trampled crops, Buccigaglia said, "We plant ten percent extra to allow for wobbly toddlers."

The Monahans offer "farm credit" which is like a reloadable debit card for add-ons at their farm stand. They track the balance on an index card. Customers initial transactions. Customers pay \$90 for \$100 in credit. This eliminates the expense of credit card processing and cash machines. Parents love the convenience. They don't need to carry cash and can send their kids in for snacks. The farm credit carries into future years.



Rick Hermonot of Ekonk Hill Turkey Farm in Sterling, CT ([ekonkhillturkeyfarm.com](http://ekonkhillturkeyfarm.com)) said he limits the number of meat shares but not the number of poultry shares. He said, "Large animals [like pigs and cattle] need a lot of land. It is easy to add a few more birds for extra CSA members."

Hermonot said the best thing they ever did was start making cider donuts. They sell out every weekend.

Michelle Collins of Fair Weather Acres in Rocky Hill, CT ([www.fairweatheracres.com](http://www.fairweatheracres.com)) wants to grow her CSA. She said, "We make much more money this way than from our wholesale accounts."

## Excess Product

Many of the CSA School speakers advised against giving a bonus when farmers have a large crop harvest. Customers quickly come to expect it again. Instead, offer the extras as add-ons at your stand or find alternate markets.

Fort Hill Farm offers a generous amount of bountiful items without overloading shareholders. They also offer that crop at an attractive price for shareholders who wish to put up crops for storage.

Brad Isnard of Bishop's Orchard CSA in Guilford and Northford, CT ([www.bishopsorchards.com](http://www.bishopsorchards.com)) said his CSA helps him move extra produce. He adjusts his weekly CSA offering to use up the "excess" from his wholesale orders.

Hermonot said his CSA shares help him move all meat cuts, not just the premium ones. His meat CSA members get first pick on most premium cuts. The retail store is allocated a small percentage as well.

What should a farmer do with uncollected shares after pickup day? Buccigliaglia suggests having alternate markets like restaurants or farmers markets scheduled the day after pickup days. Like many farmers, Fort Hill Farm donates produce weekly to a nearby food bank.

The Monahans work with processors and chefs to turn excess produce into value added sauces, salsa, pestos and frozen vegetables.

With a state inspected, certified commercial kitchen and bakery, the Hermonots can sell rotisserie-cooked chickens not just frozen poultry and meats. They also make and sell jams, salsa, ice cream, pies, pastries, muffins and popcorn using ingredients grown on the farm.

## Keep Customers Coming Back

Farmers agree customer satisfaction is critical. "Don't over-promise and under-deliver" was a recurring message at the

# First New England Meat Conference

*The first New England Meat Conference is taking place at the Grappone Conference Center in Concord, NH on Friday, March 22, 2013 and Saturday, March 23, 2013.*

This is the first conference to focus on meat production in New England and will bring together those involved in meat production, including farmers, processors, distributors, chefs, technical assistance providers, members of our state and federal governments, and many others.

The conference will feature 26 educational sessions, which cover a range of topics. Three of RIRLA's members - Heidi Quinn, Martha Neale and Jane Christopher, - are attending with the intent to gather information which can be later shared with other members at round table discussions that the Association is planning in 2013 to benefit the

membership. And, we understand other members are planning on attending the conference as well.

The goal of the New England Meat Conference is to enhance the production, processing, and marketing of sustainable, nutritious, humanely-raised, and delicious meat from New England farms by providing educational and networking opportunities for meat producers, processors and industry stakeholders.

The fact that this conference is happening is a good indicator of the rising interest in and growth pattern of locally raised meat. If you get a chance, take a look at the show website:

<http://www.newenglandmeatconference.org/>



CSA School. Choose appropriate prices when you start your CSA. Set realistic expectations with a pre-season contract and Shareholder Guide. Maintain good communications all season with newsletters. Include a printed copy in members' boxes or send an electronic newsletter via email or social media.

## Resources

A guide called "Tools for CSA Members" offers suggestions on how to start and manage a CSA. The guide includes contract recommendations, sample seasonal share descriptions, insurance options, steps for SNAP benefit acceptance, CSA case studies, CT NOFA's Farmers' Pledge, a list of Connecticut CSAs and other resources. Download the full guide at [www.ctfarm-risk.uconn.edu](http://www.ctfarm-risk.uconn.edu).

Eighty participants from across southern

New England attended CSA School at the Middlesex County Cooperative Extension Annex in Haddam, CT. The program was sponsored by the University of Connecticut and the USDA Risk Management Agency as part of the Targeted States Crop Insurance and Information program for Connecticut Agriculture.

For another explanation of the CSA model, and to find a CSA near you, see [www.localharvest.org/csa](http://www.localharvest.org/csa).



Sanne Kure-Jensen  
Agricultural Writer and  
NOFA/RI Administrator

Serving Farmers, Gardeners and  
Consumers with Education & Outreach  
c/o 168 Fairview Lane  
Portsmouth, RI 02871  
cell: 401-369-3303  
email: [sannek-j@cox.net](mailto:sannek-j@cox.net)  
web: [nofari.org](http://nofari.org)  
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# 2013 Annual Meeting Election

*Each farm with a current membership casts one ballot at the annual meeting.*

*There are seven Board slots to be filled, from the following nine candidates.*

*Please take the time to read through these bios before the meeting to help determine your decision.*

*These same bios will be available to you with the ballot.*

## Candidates for the RIRLA Board of Directors 2013-14.

*(In alphabetical order)*

**Patrick Beck** lives in Hope Valley where he raises pastured Silver Fox meat rabbits for restaurant and Farmers Market sales. He also contract grazes beef cattle on farms owned by others. He purchases mixed-weight yearlings and feeders from family farms in RI, CT, MA, NY & PA and processes and markets them through his company New England Grass Fed. He will work to advance our message and marketing impact to the general public and would like to help the association build or acquire a mobile poultry processing unit for the benefit of our members.

**Greg Breene** has been an Agriculture teacher and FFA advisor at Narragansett High School for 26 years. With the help of his wife, Karen, and daughters Morgan and Lauren, they run Breene Acres Family Farm in West Greenwich. There they raise turkeys, broilers, pigs and layer hens for eggs. Greg currently serves on the Board.

**Bill Coulter** Bill and Kim Coulter, along with their son, Josh, and Kim's sister, Nina Luchka, own and operate Stoney Hill Cattle Co., located in Charlestown, Rhode Island. A cow/calf operation, they also raise hogs, turkeys, broiler chickens, as well as layer hens. They sell from the farm and at local Farmers Markets. Bill is a founding member of RIRLA, a past Board member, and the Association's second President. He is a member of the Eastern States 4-H Beef Committee, and a Trustee of the Eastern States Exposition. Bill was responsible for the carcass identification system for the Association which is still used today.

**Wendy Knowlton** worked her way through college cooking, and has lived on a large scale farm for over 20 years. She has a degree in Pre Vet/Animal Science from URI. Wendy has worked at DEM Division of Enforcement for 28

years. Wendy and her husband Matt run Timberdoodle Farm in Scituate with the help of their children Lauren, Matt Jr. and Mike. The property has been in Matt's family over 100 years. The younger generation is working to bring it into the next 100 years. They raise beef cattle, turkeys, rabbits and hay.

**Patrick McNiff** is farming in East Greenwich where he raises and sells pasture and grass fed beef, pork, heritage breed turkeys and poultry. Patrick, a farm manager and former director of the Southside Community Land Trust, founded Pat's Pastured in 2002, and has a Master's degree in Economic Development. Pat is a past President and ex-officio of RIRLA.

**Terrie Oatley** lives in Exeter with her husband and 3 children. They raise and show Belted Galloways, Maine Anjou and Chi crosses around New England. Their kids also raise beef for the Eastern States 4-H sale every year. Terrie is the Beef Superintendent with the 4-H Beef program at Eastern States, and is the Co-Head Chaperone of the RI Beef Team along with Sherry Griffiths. Terrie has been with RIRLA since its beginning. Terrie's son Ethan is the new Youth Liaison for RIRLA.

**Mike Victor** Mike began dairying and raising livestock at a young age in his hometown of Mendon, MA. He attended SUNY Cobleskill where received a degree in Animal Science, after which he pursued a career in dairy farming. Mike is currently the Manager of Aquidneck Farms Livestock operations in Portsmouth where he lives with his wife and 2 children.

**Lou Vinagro** and his wife Maria own and operate Hill farm in Foster. They offer pasture-raised pork, eggs and blueberries. Louis and Maria also own and operate Full Circle Recycling out of Johnston, RI. Lou was most recently Vice President of RIRLA.

**Peter Whitman** and his wife Diane own and operate The Mission Farm located in Wakefield. They raise and direct market pastured lamb, pork, poultry, eggs and produce from the farm. They offer educational visits to school children as well as agriculture students from URI. Pete initiated our practice of donating meat from RIRLA cut workshops to the Providence Rescue Mission.

## New Officer Slate

### President

**Jane Christopher** lives in Foster on the former dairy farm that has been in her family since 1918. She and her husband Chris raise sheep and sell lamb direct to customers and other producers. Jane has been active with RIRLA since 2007 as a Board member and has filled the Treasurer position for the last three years. She and Chris also produce the RIRLA newsletter.

### Vice President

**Don Hopkins** and his wife, Deb operate Hopkins Southdowns with the help of their daughter and son-in-law, Jess & Nick Minter. They raise purebred Southdown and commercial sheep, and sell purebred breeding stock. Hopkins Southdowns also sells lamb cuts and whole carcasses. Don is the Past President of the American Southdown Breeders Association and a member of their board for 22 yrs. He also serves on the ASI Board. Deb is the Executive Secretary of the Continental Dorset club.

### Secretary

**Martha Neale** grew up on a dairy farm in North Kingstown and now operates Windmist Farm in Jamestown with her husband George and their family. They are committed to providing their community with a healthy and safe source of meats from animals that have been raised naturally. They sell from the farm and at various farmers markets as well as through Farm Fresh RI's Market Mobile program. Martha has been involved with RI Raised since the beginning and has



## Election *continued*

served as secretary for the last three years.

### Treasurer

**Sherry Griffiths** and her husband, Jared, operate Griffiths and Sons Farm in Foster, RI, where they raise beef cattle to be sold as custom cut. Sherry was active in FFA and 4-H growing up, and is currently the Co-Head Chaperone of the R.I. 4-H Beef Team along with Terrie Oatley. Sherry is one of the original members of RIRLA, and has most recently served on the Board with the same dedication and energy she has shown since the beginning.

### RIRLA Youth Liaison - Ethan Oatley

Ethan is from Exeter, and is a member of the "Gotchataalkin" 4H Club. Ethan has a reputation as a hard working, resourceful and well spoken young man. He raises and shows laying hens, and has funded that project through selling bagged manure. Ethan has worked hard with his show steers and has won Grand Champion steer two years in a row at Big E.

## Will Wright, RIRLA's Outgoing President

This Annual Meeting marks the end of the Association presidency position for Will Wright. We want to thank Will for all his dedication and hard work, his good humor and level thinking.

Will is one of the first founding members of RIRLA, participating in all those early meetings back in 2004 and 2005, playing a pivotal role in the shaping of the organization. He took on the position of treasurer for the first few years, has in turn been vice president and president.

Will has always been the cool head to prevail when emotions and opinions on issues ran high, with the ability to bring a calm/common sense perspective to any issue, and inject a little humor to break up conflict. One of his primary concerns has always been to make the organization work for the benefit of EVERY member, large producer member or small.

And, it's not fair to give credit only to Will; he is one half of an excellent partnership. We want to thank Heidi Wright, too, for all her time and assistance over the years,



from the very beginning. She has often provided a table and food for meetings at their home, as well as attending many Board meetings and lending her voice as a producer. Heidi's willingness to share her work and experience with 4H has been a great resource, her ideas for farm tours based on personal experience invaluable when we began our pasture walk programs. Both Heidi and Will are warm, caring people who never hesitate to push up their sleeves and pitch in where they are needed, and they have been a tremendous asset to this organization.

Thank you, Will and Heidi, for all you have done - and stay close!

## Publication 225 (2011) Farmer's Tax Guide (For use in preparing 2012 Returns) *Cost-Sharing Exclusion (Improvements)*

*Eric Scherer brought this to our attention, for those of you who may be participating in an EQIP or WHIP program, or similar government cost-share program. This is an excerpt from page 11 of a much larger document; but may be of use to some individuals to take up with your tax advisor.*

You can exclude from your income part or all of a payment you receive under certain federal or state costsharing conservation, reclamation, and restoration programs. A payment is any economic benefit you get as a result of an improvement. However, this exclusion applies only to that part of a payment that meets all three of the following tests:

**1.** It was for a capital expense. You cannot exclude any part of a payment for an expense you can deduct in the year you

pay or incur it. You must include the payment for a deductible expense in income, and you can take any offsetting deduction. See chapter 5 for information on deducting soil and water conservation expenses.

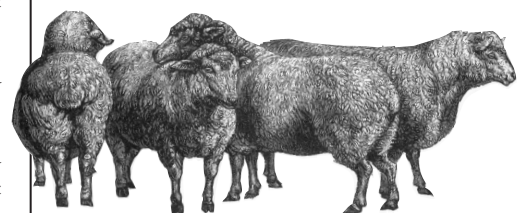
**2.** It does not substantially increase your annual income from the property for which it is made. An increase in annual income is substantial if it is more than the greater of the following amounts.

- 10% of the average annual income derived from the affected property before receiving the improvement.
- \$2.50 times the number of affected acres.

**3.** The Secretary of Agriculture certified that the payment was primarily made for conserving soil and water resources,

protecting or restoring the environment, improving forests, or providing a habitat for wildlife.

This publication further describes qualifying programs. To view or download Publication 225, go to:  
<http://www.irs.gov/uac/Publication-225,-Farmers-Tax-Guide>





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- Comprehensive Nutrient Management Plans (CNMPs);
- Nutrient Management Plans (NMPs) and
- Grazing Management Plans (GMPs).

As a certified TSP, Scherer Consulting Services is listed on the NRCS TSP online registry at TechReg. <http://techreg.sc.egov.usda.gov/CustLocateTSP.aspx>

or contact:

J. Eric Scherer  
16 Parkwood Drive  
Kingston, RI 02881  
401-378-3681  
[j.eric.scherer@gmail.com](mailto:j.eric.scherer@gmail.com)

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## MEMBERSHIP RENEWAL 2013 -2014

RI RESIDENT

Name \_\_\_\_\_

Farm Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Farm Ph. \_\_\_\_\_ Cell Ph. \_\_\_\_\_

Email \_\_\_\_\_ Fax \_\_\_\_\_

- ☐ **\$40 Basic Farm Membership**  
For those farms who will process less than 2 beef OR 3 pigs OR 4 lamb in the 2013-2014 membership year.
- ☐ **\$65 Producer Farm Membership**  
For those farms that will process less than 4 beef OR 6 pigs OR 8 lamb in the 2013-2014 membership year.
- ☐ **\$100 Large Producer Farm Membership**  
For producers that will process at least 4 beef OR 6 pigs OR 8 lamb in the 2013-2014 membership year.

Please check the boxes below if you do **NOT** want to be listed in:

- ☐ Membership directory – RIRLA website
- ☐ Membership directory – printed

Both these directories are distributed among RIRLA farmer members ONLY and are NOT available to non-members or the general public.

### LIST YOUR FARM

As a marketing service to its members, RIRLA has developed a list of farms that sell their locally-raised meat to the public. This list will be available on RIRLA's website, available to the public at outreach events, and to restaurants that request it. Please fill out the information below if you would like to be listed, or simply make changes to your current listing found at <http://www.rirla.org/find-farm.htm>.

Farm Name \_\_\_\_\_

Contact Name \_\_\_\_\_

Address \_\_\_\_\_ Town \_\_\_\_\_

State \_\_\_\_\_ ZIP \_\_\_\_\_ Farm Ph. \_\_\_\_\_

Alt. Ph. \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_ Website \_\_\_\_\_

Species Available (e.g. beef, pork, etc.) \_\_\_\_\_

Products Available (e.g. sausage, stew meat, etc)

Available at:

Farm Stand Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

Days of Week/Hours of Operation \_\_\_\_\_

Farmers Market Name \_\_\_\_\_

Address \_\_\_\_\_

Dates of Operation (e.g. May – September) \_\_\_\_\_

Days of Week/Hours of Operation \_\_\_\_\_

CSA/Buying Club Available? Yes \_\_\_\_\_ No \_\_\_\_\_

Type? (Veggie? Meat? Combination?) \_\_\_\_\_

Additional Info/Brief Details \_\_\_\_\_



## MEMBERSHIP RENEWAL 2013 -2014

### NON-RESIDENT

Name \_\_\_\_\_

Farm Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Farm Ph. \_\_\_\_\_ Cell Ph. \_\_\_\_\_

Email \_\_\_\_\_ Fax \_\_\_\_\_

- ☐ **\$65 Producer Farm Membership**  
For those farms that will process less than 4 beef OR 6 pigs OR 8 lamb in the 2013-2014 membership year.

- ☐ **\$100 Large Producer Farm Membership**  
For producers that will process at least 4 beef OR 6 pigs OR 8 lamb in the 2013-2014 membership year.

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Farm Name \_\_\_\_\_

Contact Name \_\_\_\_\_

Address \_\_\_\_\_ Town \_\_\_\_\_

State \_\_\_\_\_ ZIP \_\_\_\_\_ Farm Ph. \_\_\_\_\_

Alt. Ph. \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_ Website \_\_\_\_\_

Species Available (e.g. beef, pork, etc.) \_\_\_\_\_

Products Available (e.g. sausage, stew meat, etc) \_\_\_\_\_

Available at:

Farm Stand Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

Days of Week/Hours of Operation \_\_\_\_\_

Farmers Market Name \_\_\_\_\_

Address \_\_\_\_\_

Dates of Operation (e.g. May – September) \_\_\_\_\_

Days of Week/Hours of Operation \_\_\_\_\_

CSA/Buying Club Available? Yes \_\_\_\_\_ No \_\_\_\_\_

Type? (Veggie? Meat? Combination?) \_\_\_\_\_

Additional Info/Brief Details \_\_\_\_\_



# Calendar

## March 22 & 23, 2013 First New England Meat Conference

### Grappone Conference Center Concord, New Hampshire

This conference offers 26 educational sessions covering a broad range of topics relating to meat producers, processors and consumers. A Meat Industry Trade Show will feature innovative products and services. There will be networking opportunities, as well as a festive "Meat Ball" for attendees on Friday night. Check it out at: [www.newenglandmeatconference.org](http://www.newenglandmeatconference.org)

## April 6, 2013 RI Sheep Co-Op Annual Meeting & Pot Luck Supper

### South Foster Fire Station 5 Mt. Hygeia Rd.

South Foster, RI 02825

Dinner to start at 6:00 PM.

At approximately 7:30 P.M. there will be a presentation by Sam Anderson, Livestock Program Coordinator at New Entry Sustainable Farming Project.

### "More Lambs, More Often"

A look at some strategies for getting more lambs - without getting more ewes. In particular, we'll discuss accelerated lambing and selective breeding. If time permits, we'll also get into management tips for fall lambing and strategies for selective breeding.

Anyone who is interested is more than welcome to attend. If you would like to come to the pot luck, just bring along a main dish to share, or feel free to attend the presentation only.

Have questions? Contact Deb Hopkins at [cdcdorset@cox.net](mailto:cdcdorset@cox.net).

## SVF Lecture Series Swiss Village Farm 152 Harrison Avenue Newport, RI

The SVF Lecture Series features topics pertaining to local farming systems, sustainable agriculture and conservation. These events are free to the public. Space is limited and advance registration is required. Please contact Jill DeLeo at [jill@svffoundation.org](mailto:jill@svffoundation.org) or 401) 848-7229 x 10 to register. Please check back soon for additional

dates and topics to be presented in this ongoing series.

## March 27, 2013 Rebuilding the Foodshed: Remapping Our Expectations for the Food We Share 7:00 - 8:00pm

Presented by Philip Ackerman-Leist

It's not enough to say "local food" and declare victory. We need to consider that as consumers, our decisions at the grocery store, farmer's market and restaurant, make an impact on the foodshed. Rebuilding the foodshed happens when we create local and regional food systems that are sustainable and just, and doing so can improve how we eat, shop, grow, and connect. Farmer, professor, and author Philip Ackerman-Leist explores local scale from a national perspective and proposes strategies for creating more democratic and secure food systems.

## April 9, 2013 High Tunnel Vegetables for Early Spring Sales 4:00pm - 7:00pm

### Twilight Meeting University of Rhode Island Agronomy Farm

Watch the RIRLA website for details to be posted.

# Processing Schedule

RIRLA processes livestock year-round. All upcoming dates shown below are still open to hog, lamb and veal unless otherwise noted. Scalded hogs are only processed on Wednesdays. Available beef slots are shown.

March 19, 2013 Tuesday-5 Beef Slots Available

March 26, 2013 Tuesday- CLOSED to ALL SPECIES (Easter)

April 2, 2013 Tuesday - 6 Beef Slots Available

April 9, 2013 Tuesday- 8 Beef Slots Available

April 16, 2013 Tuesday - 7 Beef Slots Available

### AVAILABILITY CHANGES DAILY

If you would like to schedule processing, please reply to Heidi by email ([riraied@gmail.com](mailto:riraied@gmail.com)), or call 401-575-3348.

## Rhode Island Raised Livestock Association P.O. Box 640, N. Scituate, RI 02857 [riraied@gmail.com](mailto:riraied@gmail.com)

Editors: Chris Ulrich  
Jane Christopher  
[vgeese@verizon.net](mailto: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 through 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](http://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 2013

### RIRLA Executive Board

Will Wright, President, 392-3469  
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Jane Christopher, Treasurer, 647-3292  
Martha Neale, Secretary, 423-1809  
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