


AGRARIAN ADVOCATE



CULTIVATING HEALTHY FARMS, FOOD, & COMMUNITIES



Keya Patel, daughter of garden volunteer Melissa Patel. Background from left: Liz Snyder, Keya's sister Mansi Patel, and Helen Liles.

Farm to School Comes Full Circle

BY ILDI CARLISLE-CUMMINS

*I*t would have been easy to overlook Full Circle Farm this past spring. The farm sits on a mainly empty eleven-acre plot of land adjacent to the Peterson Middle School in Sunnyvale, California, a town just northwest of San Jose. But, by summer, the long rows of beans, sprawling squash plants, tomato bushes, and Wednesday night community potlucks made the farm hard to miss. When school starts up this fall and 250 sixth graders begin to make regular visits, the farm will be impossible to miss.

This is Full Circle's first season farming at Peterson Middle School and will be CAFF's Farm to School program's first season in Santa Clara County. Last year, in an amazing community effort, sustainable agriculture advocates joined forces with a motivated Santa Clara Unified School District board member to turn the unused sports field

at Peterson Middle into Full Circle Farm. The farm has an inspiring vision, which includes a plan to teach kids about healthy food and farming while providing produce for the school district's meal program. One day, Full Circle hopes to house an on-site commercial kitchen that will process this local produce for sale to other district schools and institutions in the community. With a capital campaign well underway, and community support pouring in, this dream seems achievable.

CAFF's Farm to School program will supplement the Full Circle Farm educational program with a variety of activities. Full Circle staff have designed an arts- and literature-themed farming course that CAFF will help teach to Peterson Middle School sixth graders. The course covers farming basics from composting to harvesting,

Full Circle - continued on p. 7

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COMMUNITY ALLIANCE
WITH FAMILY FARMERS

MISSION

CAFF is building a movement of rural and urban people to foster family-scale agriculture that cares for the land, sustains local economies and promotes social justice.

MEMBERSHIP

CAFF is a nonprofit organization that relies on membership dues and donations. Become a member or donate to CAFF online at www.caff.org or by mail.

AGRARIAN ADVOCATE

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Dave Runsten, Executive Director

CAFF Goes to School

Even though CAFF has had programs for school children since 2000, many are unaware of the extent of our work. From the start, we worked with a state-wide consortium to develop a Farm to School concept that included school gardens, nutrition education, cooking classes, farm field trips, farmer visits to classrooms, fruit-of-the-month tastings, and improved cafeteria fare by providing locally-sourced produce. We currently have Farm to School programs in Santa Cruz, San Benito, Monterey, and Humboldt Counties. As the lead article notes, we are expanding into Santa Clara County.

There is no work more important than educating children...we need environmental education to include farming, so that children learn to value local sources of food and sustainable agriculture in California.

Ildi Carlisle-Cummins piloted CAFF's Harvest-of-the-Month program in Santa Cruz, and we are preparing to roll it out in other regions. By using Community Supported Agriculture (CSAs) to pack produce in reusable boxes, the project benefits local farms and students learn about disposable packaging and taste fresh, local food.

Jenny Hansen works with high school students on a student farm in Watsonville, California. Many of the students are children of farm-workers, but few are willing to do farm work, as farm work is viewed as an "immigrant" job. This program helps students to see themselves as farmers or farm managers, which, in reality, is one of the most viable careers in the region.

Sam Earnshaw brings school children out to farms to plant hedgerows on the Central Coast. This cooperative effort with the Monterey Bay Aquarium's educational program teaches children about irrigation run-off into the Bay and how hedgerows and grassed waterways can filter the water and help protect the Bay.

There is no work more important than educating children. As Alice Waters noted, we must teach children about food, nutrition and cooking if we are to address the terrible obesity epidemic plaguing us. By the same token, we need environmental education to include farming so that children learn to value local food and support sustainable agriculture in California.



Gabriel Farm

Nothing brings home the taste of fall more clearly than an afternoon spent picking apples. As a kid I loved climbing ladders to select the perfect fruit—discovering that apples come in all shapes and sizes—one for the basket, and one for me! The angle of the autumn sun, bright blue sky, a slight breeze, and the smell of warm dry grass on an orchard floor complete the nostalgic picture etched in my brain.

Gabriel Farm has been home to apples, Asian pears, and persimmons since 1970, when the Gabriel family first planted their 14-acre orchard in Sebastopol, California. When Lucy Olson bought Gabriel Farm in 1999, her husband Torrey did not consider himself a farmer—he was a math teacher and Ph.D. student at UC Davis. Lucy, who studied sustainable agriculture at UC Santa Cruz, cleaned up the overgrown orchard, obtained organic certification, started composting, and added crops like blackberries, lavender, pineapple, guavas, and plums.

After the birth of the Olson's son, Henry, Torrey left his math career and began working on the farm full-time, making Gabriel Farm a truly traditional family farm. Adding a bit of his own flair, Torrey began making fruit juice, fruit preserves, and a unique Asian pear brandy from the abundant fruit, in an effort to reduce waste.

Today Gabriel Farm features eight varieties of Asian pears, several varieties of apples, Fuyu persimmons, lavender, plums, and many sorts of berries.

Aside from growing the most delicious fruit possible, the mission of Gabriel Farm is to be a transparent operation so that their customers know where their food comes from, the family that grew it, how it was grown, and better understand what it means for food to be sustainable and organic.

Last year Gabriel Farms began to sell Asian pears through the Growers' Collaborative (GC), CAFF's produce consolidation and distribution company. With the crop coming on again, GC plans to offer the fruit to institutional buyers this fall. Sacramento and Bay Area Kaiser Permanente facilities, UC Berkeley, and UC Davis dining halls are the most likely destinations for Gabriel Farm's pears.

Gabriel Farm's fresh fruit can be found at farmers' markets throughout the Bay Area and at these grocery stores and restaurants:

Bill's Farm Basket, Sebastopol

Oliver's Markets, Santa Rosa

Fiesta Market, Sebastopol

Pacific Market, Santa Rosa

Bi-Rite Market, San Francisco (Mission District)

Zazu Restaurant, Santa Rosa

Rainbow Grocery, San Francisco

Peter Lowell's Restaurant, Sebastopol

Whole Foods Markets, Northern California locations

Rocker Oysterfeller's Restaurant, Valley Ford

The farm also offers a harvest program where people can come and pick their own fruit. This is a perfect way to get out and see a working orchard. Each visit includes a tour of the orchard by one of the farmers. The farm is open for visits from the beginning of harvest until close to Thanksgiving. Make an advance reservation by calling (707) 829-0617 or emailing torrey@gabriel-farm.com. For more information on Gabriel Farm, see www.gabrielfarm.com 🌿



MAKING A DIFFERENCE

CAFF works with many farms, individuals, businesses, and organizations to highlight the role of family farms in caring for the land and providing local and sustainably-grown food and fiber. Making a Difference profiles one of our allies in this effort.

Almond Pest Management Alliance: Back and Better than Ever

It was a warm June day in Fresno County when a group of 170 growers, Pest Control Advisors, and almond experts sat beneath a canopy of almond trees to enjoy a catered lunch and learn about environmentally sensitive pest management strategies. The meeting was part of the Almond Pest Management Alliance (PMA) II, a program working with growers to reduce pesticide use through integrated pest management (IPM). The program particularly aims to reduce the use of toxic pesticides such as organophosphates, carbamates, and pyrethroids.

The PMA II program informs growers and Pest Control Advisors about IPM at field days like the one in June. Its demonstration orchards in Fresno, Merced, San Joaquin, and Sutter counties model IPM strategies. Pest Control Advisors monitor the demonstration sites, report on pests such as Navel Orange Worm, Peach Twig Borer, and spider mites, and provide input on IPM design.

Each year, two field days are held on the demonstration orchards. These include talks by IPM experts, UC Cooperative Extension advisors, almond industry experts, and the host farmers. Topics include almond pests and diseases, wind damage, and low-risk pest control materials. The PMA II project also sends almond growers newsletters twice a year, develops fact sheets, and provides information to local newspapers and the agricultural press.

Join the mailing list by contacting marcia@caff.org. PMA II is funded by the California Department of Pesticide Regulation. Participants include CAFF, UC Cooperative Extension, UC Integrated Pest Management, the Almond Board of California, US EPA Region 9, and the Gowan Company.



A predatory and beneficial insect—the lacewing—tethers its egg to almond trees.

Simple Steps, Big Impacts

CAFF's Colusa Almond Project protects and improves water quality associated with almond production. One way to do this is to reduce the amount of chemicals sprayed and to ensure that they actually end up on the intended target.

Orchard growers use air blast sprayers to apply pesticides, fungicides, and other materials. The chemicals come out of the sprayers in tiny droplets that can drift off target—putting other crops, people, and water at risk of contamination. Well-calibrated sprayers decrease overspray and the contamination it causes.

The project's June clinics showed orchard workers how to calibrate sprayers by measuring the output of each nozzle, then evaluating the distribution of the spray. Eight sprayers were calibrated and, in some cases, the lowest nozzles could be turned off because the sprayed materials were wasted on the ground and trunks of the trees. Thus, in addition to optimizing the output and distribution of each nozzle, we decreased total chemical output, resulting in reduced costs for farmers and better protection for water quality.

For more information on CAFF's Colusa Almond Project, contact jamie@caff.org

What is Integrated Pest Management?

Integrated Pest Management (IPM) is an ecosystem-based strategy that focuses on long-term prevention of pests or their damage through a combination of techniques such as biological control, habitat manipulation, modification of cultural practices, and the use of resistant varieties. Pesticides are used only after monitoring indicates they are needed according to established guidelines, and treatments are made with the goal of removing only the target organism. Pest control materials are selected and applied in a manner that minimizes risks to human health, beneficial and nontarget organisms, and the environment.

Source: UC Statewide IPM Program. Learn more at www.ipm.ucdavis.edu/IPMPROJECT



BIOLOGICAL FARMING

CAFF promotes a whole systems approach to farming that is flexible, maintains long-term profitability and protects water, soil and air resources. Our programs include the Sustainable Cotton Project, Environmentally Responsible Tree Crops, Farmscaping/Hedgerows, and Almonds: Best Management Practices.

Cultivating Biodiversity on the Central Coast

CAFF recently completed a two-year collaboration with the David and Lucile Packard Foundation, Wild Farm Alliance (WFA), and twenty Central Coast farmers to improve the quality of water flowing into Monterey Bay and increase native plant biodiversity on Central Coast farms. Growers installed hedgerows, grassed waterways, and riparian plantings that filter agricultural run-off to help steelhead that spawn in the coastal rivers, shelter beneficial insects, and provide wildlife habitat.

The project raised farmers' awareness about the role of biodiversity in production agriculture. All participating farmers completed a biodiversity farm plan developed by WFA. In the process, the farmers learned about many different practices for increasing farm biodiversity and how to decide which practices were best suited for their own farms and stewardship goals. One farmer spoke for many others when he said, "In the future, I would like to have biodiversity farm plans for all of my ranches. It's important that organizations like yours provide us information and help with plans because we would not have the time to do it otherwise. It allows us to conserve our resources, and produce food without sterilizing the environment."

In July, the Packard Foundation awarded another two years of funding for the CAFF and WFA farmscaping projects on the Central Coast. CAFF will also link its Farmscaping and Farm to School programs through on-farm experiences to teach children how family farms provide habitat, increase biodiversity, and feed local communities. 🌱

For more information on CAFF's Farmscaping Project on the central coast, contact sam@caff.org

Achievements of CAFF's Central Coast Farmscaping Program

- 🌱 12,843 linear feet of hedgerows planted
- 🌱 7.3 acres planted in riparian trees, native shrubs, perennial grasses, and wetland plants
- 🌱 205 tons of sediment, per year, prevented from entering Monterey Bay waterways
- 🌱 20 farmers completed biodiversity farm plans and added habitat to their operations

2008 Cotton Tour

Please join us October 23, 2008 in Fresno, California for a tour of cotton country. This one-day tour challenges perceptions of what agriculture is, and what it could become. In past years, this tour has informed dozens of companies about the importance of CAFF's Sustainable Cotton Project, and led several to switch to organic or California-grown Cleaner Cotton™. On the tour, you will visit cotton farms and a gin and hear from farmers and community members about cotton production. Participants learn how important it is to reduce chemical use in cotton cultivation, and how companies and consumers can promote sustainable cotton production.

For more information, or to sign up, please see www.sustainablecotton.org/html/events.html



2007 Cleaner Cotton™ participants inspect a field of organic cotton.

Summer Produce in the City

Now is the season when farmers' markets boast plump tomatoes and glossy eggplants, backyard gardeners face a backlog of zucchini, and Community Supported Agriculture (CSA) subscribers scour cookbooks for something new to do with cucumbers.

This summer, Growers' Collaborative is bringing some of this abundance to those who don't have easy access to fresh fruits and vegetables through the City of Oakland's Hunger Program. This program provides 3,500 households with "Brown Bags" of fresh fruits, vegetables, and other foodstuffs twice a month.

"Lower income communities are hit pretty hard with diet-related diseases—diabetes, heart disease, obesity. Our Brown Bag program is trying to address some of those things," said Mike Church, a program analyst with the City of Oakland's Department of Human Services.

By working with the Growers' Collaborative, the City of Oakland was able to purchase sweet corn from Dwelley Farms in Brentwood and just 24 hours after being picked, two large ears were tucked into each brown bag. Eating healthfully doesn't get any sweeter than that. 🌱

For more information, or to order from the Growers' Collaborative, contact penny@growerscollaborative.org

New Steps in Bringing Local Food to Colleges

Did you know that over half of college students nationwide say they are willing to pay 15% more for a salad grown by small, local farms? Or that California food service directors are willing to pay 25% more for local produce? These are some of the findings of a project conducted jointly by UC Davis, UC Santa Cruz, UC Sustainable Agriculture and Research Education Program, and CAFF. The research report will soon be posted at www.caff.org.

The research project surveyed students, farmers, produce distributors, and food service staff about efforts to encourage colleges and universities to use more local, family- or small-farmed products in their food service operations.

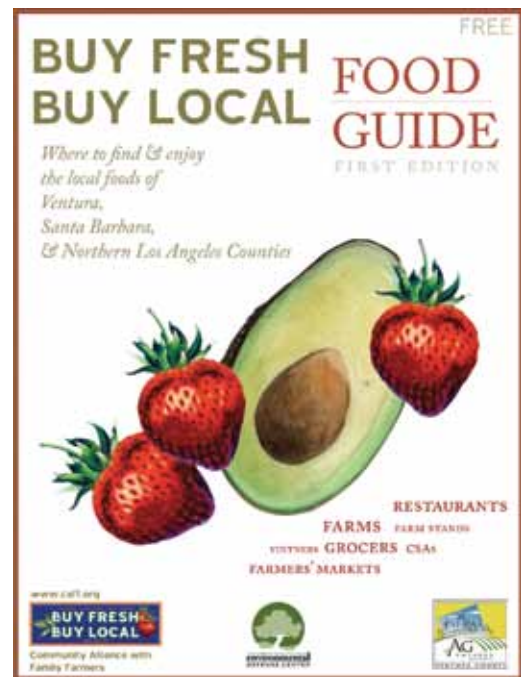
The findings of the report were discussed at a workshop on July 31 at California Polytechnic University in San Luis Obispo. The 90 attendees included food service administrators, students, farmers, and academics. Break-out sessions, a locally sourced lunch, Green Resource Fair, and tour of Cal Poly Organic Farm rounded out the day. But the best part was the chance to network and learn from one another. As Anne McCoughlin of the Cal Poly Pomona Foundation said, "Hearing ideas from so many people was inspirational!" 🌱

For more information on the report, contact aliza@caff.org

Coming Soon! Local Food Guide for the LA Area

CAFF continues to meet California's growing demand for local with region specific Local Food Guides. The guides identify farms, stores, restaurants, and markets where local food can be found. Guides have been produced for the Bay Area and the Central Coast, and we are now working on one for Ventura, Santa Barbara and Northern Los Angeles Counties. Produced in cooperation with the Ventura County Agricultural Futures Alliance and The Environmental Defense Center, the new guide will be available in print and online (www.buylocalca.org) at the end of September. 🌱

To receive a copy by mail, contact kristen@caff.org. For more on Agricultural Futures Alliance see www.agfuturesalliance.org; for more on the Environmental Defense Center see www.edcnet.org



COMMUNITY FOOD SYSTEMS

CAFF connects consumers to food producers by providing information, access and education through its Buy Fresh Buy Local, Farm to School, Farm to Institution programs, and the Growers' Collaborative.

Local Food Month!

This fall, herbivores and omnivores alike will be asked to become locavores (someone whose diet consists primarily of locally grown foods) in Local Food Month celebrations around the state. September is Local Food Month in Humboldt County and in counties along the central coast. In the Bay Area, October is Local Food Month.

Be sure to sign up for the Eat Local Challenge (www.eatlocalchallenge.com) and make use of CAFF's online database of local food providers (www.buylocalca.org). Panel discussions will take place at San Francisco's Commonwealth Club (5:30–7:00 PM).

Oct. 1—Local Food, Local Pride: Policies for Sustainable Economies

Oct. 8—The Water Connection: State Policies & the Impact on Local Food Systems

Oct. 15—From Farm to Feast: How Chefs, Farmers & Artisans Strengthen Communities (at the Ferry Building)

Oct 22—Food as Medicine: Health and Food Safety 🌱

For more information contact temra@caff.org. CAFF is working with Eat Local Challenge, Eat Local San Francisco, Brentwood Agricultural Land Trust and others on these events.

Full Circle - continued from front page

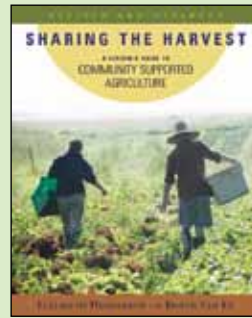
and will weave these themes into creative projects like journal making. CAFF will also deliver 30 Harvest of the Month Tasting Kits to teachers throughout the school district. These kits feature one locally-grown fruit or vegetable (September's kits will highlight tomatoes), and include educational activities that teach students about the farm on which it was grown. CAFF will also host kid-focused activities at the Full Circle Farm Stand, take elementary students to the farm, and work with the school district's food service to bring Full Circle produce into school lunches.

As fall approaches, the farm's landscape will change as summer vegetables give way to pumpkins, potatoes, and other fall fare. Those in the area will see for themselves how the produce offered at the Farm Stand changes with the season, and catch a glimpse of students doing artwork in the fields. Those not in the area can keep apprised of Full Circle Farm by visiting www.fullcirclesunnyvale.org. 🌱

For more information on CAFF's Farm to School Program, contact Ildi Carlisle-Cummins at ildi@caff.org

BOOK REVIEW

Sharing the Harvest: A Citizen's Guide to Community Supported Agriculture
By Elizabeth Henderson and Robyn Van En



Community Supported Agriculture (CSA) is an unwieldy word for a fairly simple concept. In basic terms, a CSA consists of a community of individuals who pledge support to a farm operation so that the farmland becomes, either legally or in spirit, the community's farm, with growers and consumers providing mutual support and sharing the risks and benefits of food production.

Sharing the Harvest is an inspirational book filled with examples and case studies of CSAs that were successful and others that failed. It highlights the ability of CSAs to give people an alternative to being dependent on big agribusiness and to live a more sustainable lifestyle.

Growers' Collaborative

The choice of institutional kitchens for fresh, family-farmed fruits and vegetables!

Our produce is picked at the peak of ripeness and typically arrives within 48 hours of harvest.



Fresh, local produce tastes great and is good for people, communities, and the environment. It's also good for business.

To sell to or buy from the Growers' Collaborative, see our website at www.growerscollaborative.org or contact:

Sacramento/Bay Area
NorCal@growerscollaborative.org

Southern California
SoCal@growerscollaborative.org



Pete Price, CAFF
Legislative Representative

Capitol Report

CAFF recently weighed in on the draft plan for implementing **AB 32**, the landmark law requiring California to reduce greenhouse gas emissions 30% by year 2020. As the progressive voice for family farmers and sustainable agriculture, CAFF was the only statewide agricultural

organization to support the measure before it passed into law, and we continue to be at the forefront of planning how the

CAFF—and its many farmer and consumer supporters—is unique among agricultural organizations in that we recognize and welcome the opportunity provided by AB 32 to reduce greenhouse gases by encouraging sustainable agricultural practices already modeled on many of California’s family farms.

law’s targets will be achieved. CAFF—and its many farmer and consumer supporters—is unique among agricultural organizations in that we recognize and welcome the opportunity provided by AB 32 to reduce greenhouse gases by encouraging sustainable agricultural practices already modeled on many of California’s family farms.

Since enactment of AB 32 in 2006, the California Air Resources Board (ARB) has worked on a plan to lay out the main strategies that California will use to reduce the greenhouse gases that cause climate change. The draft plan released in June recommended a variety of measures to reduce greenhouse gases but only two related to agriculture:

- Reduce methane from dairy waste by using manure digesters to capture and reuse the methane gas, and
- Conduct more research on ways to reduce emissions from synthetic nitrogen fertilizers.

CAFF submitted extensive written comments to the ARB urging the inclusion of additional strategies:

- Encourage land use planning and development that protects farmland

- Reduce food miles by promoting farmers’ markets
- Encourage organic and other sustainable farming practices that reduce greenhouse gas emissions from synthetic fertilizers and pesticides

Reducing Food Miles—CAFF has long-supported stronger local markets for farm products as a key way to protect family-scale agriculture and put more money in farmers’ pockets. Stronger local markets reduce the distance that food travels from field to plate and, in doing so, help reduce greenhouse gas emissions. Our comments on the draft plan pointed this out and encouraged the ARB to focus not only on reducing the miles traveled (and pollution produced) by passenger and commercial vehicles, but also on reducing the miles that food travels from farm to consumer.

Protecting Farmland—Protecting farmland from conversion to housing subdivisions and other suburban and urban landscapes compliments enhancing local markets. The argument is straightforward: You can’t have local food markets without local farms and local farmland. In addition, protected farmland, especially on the fringes of urban areas, is a de facto barrier to the kind of urban sprawl that leads to long commutes and associated pollution. To be effective, however, farmland must be protected for the long-term and CAFF has urged the ARB and state policy makers to make meaningful changes to the current fiscal incentives to sell farmland.

Promoting Sustainable Agriculture—CAFF also urged the ARB to broaden research to examine the relative impacts of conventional and organic farming practices on greenhouse gas emissions. A 2002 study by the U.N. Food and Agriculture Organization noted that carbon emissions from organically farmed land were up to 2/3 less than those on conventionally farmed land, mainly due to lower fossil fuel inputs. A long-term study by the Rodale Institute found that soil-bound carbon is 15–28% higher in organic farming systems than in conventional systems. These findings are worthy of close attention by the State, and farmers who demonstrably reduce their carbon emissions compared to the status quo should qualify for emission reduction credits.

Implementing AB 32 and reducing greenhouse gas emissions will be long-term work for the ARB and California. CAFF will play an ongoing role in urging that emission reductions are achieved in ways that help family farmers and build strong local farm economies. 🌱

See the draft ARB plan at <http://www.arb.ca.gov/cc/scopingplan/scopingplan.htm>. See CAFF’s comments on the plan at the Policy link on www.caff.org



PUBLIC POLICY

CAFF works with state and federal legislators and government agencies to create policies and practices that promote local food systems, reduce air and water pollution, foster family farming, and preserve farm land. See CAFF’s policy positions at www.caff.org.

Farmer's Share of the Food Dollar

Farmers and ranchers get only 20 cents of every dollar that consumers spend on food, while 80 cents go to off-farm operations that process, package, store, and prepare food. Likewise, 80% of the energy used to produce food in the U.S. goes to off-farm operations. Buying local food produced on family farms is essential to the economic viability of those farms, reduces the energy consumed in producing food, and improves food security. 🌱

Source: National Farmer's Union; <http://nfu.org/issues/agriculture-programs/resources/farmers-share>



Farmer-Veteran Coalition

CAFF's Board of Directors recently endorsed the Farmer-Veteran Coalition (FVC). The FVC helps returning veterans to find careers in agriculture and to fulfill the nation's need for young, committed new farmers.

FVC is politically neutral and is in the process of securing its 501(c)3 status. Founding members include Larry Jacobs (Jacobs Farm/Del Cabo), Todd Koons (Epic Roots), Michael O'Gorman (Just Farms Consulting), David Visher (CAFF Board of Directors), and Erin Hardie (California Institute for Rural Studies). 🌱

For more information, call (707) 981-8010, email info@farmvetco.org, or see www.farmvetco.org

What Are Food Miles?

The term food miles refers to the distance food travels from the location where it is grown to the location where it is consumed or—in other words—the distance food travels from farm to plate. This distance has steadily increased over the last fifty years. Recent estimates say that processed food in the United States travels over 1,300 miles and fresh produce travels over 1,500 miles before being consumed. Local food systems can reduce food miles and transportation costs offering significant energy savings. Consumers also benefit from fresher, better-tasting, and more nutritious food, and more food dollars stay within rural communities. 🌱

Source: the ATTRA Project of the National Center for Appropriate Technology; http://attra.ncat.org/farm_energy/food_miles.html

Tour the Long Meadow Ranch

“*E*xcellence through Responsible Farming” is the motto of the Long Meadow Ranch and, in October, a group of up to 25 will see first-hand what makes this ranch so special. The ranch produces award-winning wine and extra virgin olive oils, as well as grass-fed beef, eggs, and heirloom fruits and vegetables, in addition to breeding their own Appaloosa and POA horses. Its greatest claim to fame, however, is its integrated, organic approach to farming that has been featured in print media and television programs.

The 650-acre Long Meadow Ranch is located atop the Mayacamas Mountains in the Napa Valley. Crops grown on the ranch are used by prominent restaurants, as well as to sustain the ranch's livestock, and are certified organic. The ranch produces its own fertilizers through a composting operation using organic material from the ranch. Soil erosion is controlled and new soils are built through use of cover crops. Taken together, the farming practices at Long Meadow Ranch have resulted in a modern, successful family farm that produces fine food.

The tour takes place on Saturday, October 25 from 3-5 pm and costs \$10 per person. The tour has been arranged by CAFF's North Coast chapter. Contact Wendy Krupnick at (707) 887-0740 or wendyk@pon.net. Learn more about Long Meadow Ranch at www.longmeadowranch.com 🌱

Vision Statement of the Community Alliance with Family Farmers

On occasion it is useful to be reminded of the vision that led to the founding of CAFF over 30 years ago. This vision has spurred many individuals, organizations, and businesses to support CAFF and its programs.

Farming is not only part of our cultural heritage; it is the foundation of a healthy society and the source of our food, a basic necessity of life. There is no greater mission than to protect the food-producing capacity of the earth for people today and for future generations.








CAFF believes that family farms and family-scale agriculture offer the best solution for providing agriculture that is sustainable for the long-haul: food and crops that are economically viable, environmentally sound, and socially just.

Family farms and family-scale agriculture connect, and are accountable to, their surrounding community. Here, farmers personally oversee the business and life of the farm. They actively steward the land for generations to come. They work hand-in-hand with nature and provide fair employment and rural community development.

Many of us involved in California agriculture are sadly aware of how far the current system has strayed from these ideals. Watershed degradation, toxic chemical use, loss of wildlife habitat, and global climate change threaten biological sustainability. Consolidation in all sectors of food and farming increasingly marginalize smaller-scale farmers who have traditionally been some of the most innovative stewards of plant diversity, soil health, and rural community visibility. Rural culture and artisan cuisines are disappearing. Rural communities suffer from high unemployment rates, lack of basic services, and endemic poverty. Modern consumers have access to cheap, fast, mass-produced food, but ultimately at a heavy cost in terms of human health and the environment.

The increasing complexity and difficulty of protecting agricultural land and water resources illustrate that the long-term sustainability of agriculture in California is threatened. If we don't invest significant resources in change now, we will continue on a course of complete environmental breakdown, loss of all independent farmers and retail food stores, and homogenization of food worldwide. An investment now will strengthen biological farming, restore wildlife habitat on farms, increase local food production, and support the family-scale farmer who provides land and water resource stewardship as well as nutritious food.

Both CAFF's mission and name emphasize the importance we place on building alliances to make the food and farming system more sustainable. Our success will secure:

-  A growing base of children and adults who value and understand where their food comes from and how it is produced*
-  A thriving and growing local family farming base that utilizes biological agriculture*
-  Strong and growing local markets that return a large share of the food dollar to family farmers and provide access to high quality food*
-  New marketing tools for family-scale farmers*
-  Less corporate control of farming and food distribution*
-  More family farmer and consumer influence on agriculture public policy*
-  More people taking action to create a just and sustainable food system*



MEMBERSHIP

Membership dues and donations are key to CAFF's ability to promote family farms and local food. Please join or donate by mail or online at www.caff.org.

Looking Back

CAFF's programs have enjoyed a lot of success in helping farmers improve their farming practices and with promoting local, fresh food. Last year alone, we:

- 🌱 Reduced nitrogen use almost 25% on cotton farms that were part of our Sustainable Cotton Project*
- 🌱 Created demonstration projects on 152 acres that showed how cover crops reduce run-off and tillage, increase soil capacity, and act as a filter strip*
- 🌱 Took 50 classes of school children on farm field trips, taught the same number of classes on agriculture and nutrition, and delivered 775 boxes of fresh produce to 133 classrooms*
- 🌱 Helped four additional public schools, seven new northern California institutions (including UC Berkeley and Intel), and three new Kaiser Permanente sites in southern California source local food*
- 🌱 Helped family farmers sell over a half a million dollars worth of produce to institutions through the Growers' Collaborative*
- 🌱 Engaged 48 restaurants, stores, and businesses in our Buy Fresh Buy Local marketing campaign that promotes local sourcing of fresh fruits and vegetables*

Looking Forward

We are proud of our successes, but want to do more by:

- 🌱 Building an even stronger public policy program that advocates for family farmers*
- 🌱 Strengthening the Growers' Collaborative so that it can create more markets for family-farmed produce.*
- 🌱 Creating Local Food Guides that identify providers of locally-grown food for every region in California*

With your help, we can achieve all this and more.

Please join or donate to CAFF today!

Major Donors

CAFF has over 500 members who give from \$20 to \$250 every year. These members make our programs possible and we sincerely thank them for their support. We acknowledge below those who have donated more than \$250 to date in 2008.

*Marsha & John Anderson
Bay Area Community Services
Blue Oak Energy
Bon Appetit
Peter & Mimi Buckley
Cavallo Point
CCC Wine & Olive Growers
Citi Global Impact Funding Trust
Clif Bar Family Foundation
Eat Well Guide
Ecology Center Fund
E&H Farms
Farmer Joe's Marketplace
Frey Vineyards
JoAnn Hanson
Hoes Down Festival (Full Belly Farm)
Jacobs Farm
Norman & BJ Kline
Knoll Farms
Deborah Koons Garcia
Locke Ranch
Lush Cosmetics
Sam Mogannam (Bi-Rite Market)
Monterey Market
Mary Novak and Peter Price
Julie Packard & Robert Stephens
Piedmont Grocery
Natalie & Stephen Portis
Rainbow Grocery
Timothy Redmond
Rick Reed
Thomas Willey Farms
RC Farms
Sacramento Natural Foods Coop
Solano Irrigation District
Sunnyside Organic Seedlings
Tierra Vegetables
UC Santa Cruz Dining Services
Urban Village Farmers Market Assn
Vino Farms
Zuni Café*



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Community Alliance with Family Farmers
P.O. Box 363
Davis, CA 95617

MAKE A DIFFERENCE!

**FARM TO SCHOOL
CHAMPION TRAINING**

Where: Crystal Bay Farm, Watsonville
When: Saturday, October 18th, 10am-2pm
Tickets: <http://www.brownpapertickets.com/event/43352>
Cost: \$10 adults, kids free
More info: (831) 761-8507 or ildi@caff.org

*Farm-fresh lunch! Raffle prizes! Live music!
Bring your kids to the pumpkin patch for fun
farm activities!*



An on-farm benefit for
sustainable agriculture

HOES DOWN HARVEST FESTIVAL

Celebrate Rural Living



Saturday, October 4th, 2008
11 a.m. - 11 p.m.

Fully Belly Farm • Capay Valley • California
FARMERS' MARKET • CHILDREN'S AREA • FARM TOURS
FARM WORKSHOPS • CRAFTS DEMONSTRATIONS
LIVE MUSIC & DANCING ALL DAY! • TASTY ORGANIC FOOD & DRINKS!

Info: (800) 791-2110 www.hoesdown.org

CAFF is a proud sponsor of the



Sacramento's Newest, Most Fun,
Most Outrageous & Bodacious
Kid & Family Running/Walking Event:
October 12, 2008 - 8:15 am
Hagan Park, Rancho Cordova

- Free for Kids 12 & under! Adults are welcome too!
- Special low entry for teens & first-time adults!
- Tons of awards, prizes, & awesome food!
- Kids chase the "Veggies" for fun & prizes!
- 5k, mile & shorter kid's runs!
- Cool course thru Soil Born Farm & the American River Pkwy!

**Over \$5,000
in Prizes!**

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Register Now
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*Event benefiting Soil Born Farm Urban Agriculture Project!
For Questions, Volunteer or Sponsorship Opportunities
Email: veggiechase@aol.com

