



TOFGA TODAY

THE QUARTERLY NEWSLETTER FOR THE FARMERS,
RANCHERS, GARDENERS AND FRIENDS OF
TEXAS ORGANIC FARMERS AND GARDENERS ASSOCIATION.

ORGANIC - LOCAL - SUSTAINABLE

Winter 2008

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In This Issue

Sustainable Farmers
Seek Solutions...1

TOFGA Keynote
Speaker Draws
Converts...3

'Texas Of Canada'
Inspires Sustainable
Farm...5

Winter Gardening,
Square Foot Style...7

TCOOPS
Information...11-15

Message from the
President...19

Farmers Relying on
Tine Weeder...21

Sustainable Farmers Seek Solutions to Water Crisis

By Skip Connett

"The Crisis Underground" read one headline. "Dying on the vine" read another. Water in Texas – not enough of it – is a perennial topic but this year's extreme drought in Central Texas has some old timers making comparisons to conditions in the 1950s that brought on the drought of record.

With less than a month left in the year, farms in the Austin area have recorded only 15 inches for all of 2008 – less than half the normal amount – making it the sixth driest year ever. Coupled with record heat – more than 50 days over 100 degrees – this growing season was a painful reminder that farming in this climate is a high-risk venture. Indeed, farmers in Central Texas saw corn and cotton yields drop by 50% from the previous year.

In November, water tables were so low that four sustainable farms in the Austin

area were drilling new wells within the same week. Further to the west, Jacob's Well, an artesian spring near Wimberley, finally went dry for the only the second time in recorded history. The drought was only partly responsible; explosive growth and development in recent years has put a strain on local aquifers.

The good news is that the drought of 2008 has spurred both farmers and activists into action. Facilitated by Marla Camp, owner and publisher of Edible Austin, a water crisis roundtable brought together sustainable growers, water experts, and representatives from city and regional organizations to address the future water needs for local food production.

Despite a population reaching 1 million, Austin has only a handful of local



Photo by Bill Albrecht

Farmer in the Well: Ethan Connett helps his father clean debris and silt from hand-dug well at Green Gate Farms

Solutions, continued on page 2

Solutions, continued from page 1

vegetable growers. The notoriously difficult growing conditions are one reason. Another is the widespread development that has pushed farmers farther into the country as land becomes too expensive to farm and incompatible with suburban lifestyles. For those few farms providing meat and produce on the urban edge, lack of affordable or reliable water has become an equally pressing issue. A severe drought like this one can make or break a season.

David Petri and Katie Kraemer have been providing vegetables to Austinites for more than 12 years. Tecolote, their 80-acre farm, 15 miles east of Austin, supports a 160-member CSA and they are one of the most popular vendors at the Austin Farmers Market. As growth spreads toward their farm, more water has been drawn from their aquifer; in the past two years, three separate pumping stations were installed nearby for subdivisions, soccer fields, and a fishing pond. Last year, Tecolote closed for the season when its reliable wells went dry. After drilling a deeper well in 2007 that also failed to produce, the farm had no choice but to hook up to the regional water supplier and start paying for their irrigation water – at residential rates.

Unless Tecolote can convince the county to offer an agricultural water rate for small farms like their's, vegetable farming will no longer be viable, says Petri. Without an agricultural rate for purchased water, Petri adds, vegetable production doesn't make economic sense.

Like most counties in Texas, Travis has no groundwater conservation districts that regulate water use. That means the 1904 Rule of Capture law still reigns, leaving Tecolote and other sustainable growers at the mercy of whoever has the deepest straw. Amid climate forecasts that predict hotter temperatures and less precipitation in Texas, water use reform has taken on a greater urgency in recent years. Yet small farmers have largely been left out of the conversation, while large commodity growers, particularly rice farmers, receive steep discounts and subsidies for water.

Texas is now one of the most urbanized states in the country and its population is projected to double within 20 years, putting unsustainable demands on its rivers and reservoirs. The state's long-range blueprint for water use will see greater diversion of water from rural to urban areas, note water planners, so moving further out into the country is no guarantee that water will be plentiful. Although the roundtable group identified no quick and easy solutions, they did come up with several suggestions to help thirsty farms stay in business.

Published in the winter issue of *Edible Austin*, these ideas include:

Farmers are rewarded for environmentally friendly practices

In France, farms are compensated for ecological services. These services include fostering biodiversity, providing agrotourism and other recreational activities such as fishing and cooking classes, and using practices that increase rainwater recharge to aquifers. As an example for Texas, roundtable environmentalist Patrick Connor pointed to ranchers who use sustainable grassland management practices to enhance water recharge and benefit neighbors downstream.

Conservation efforts are compensated

Sustainable farms often use advanced water conservation techniques, such as drip irrigation, rainwater harvesting, mulching and cover cropping. Cities and counties could identify these farms as demonstration sites and pay them for related costs, such as well drilling, installing meters, and paying for permits.

Joining a local food policy board

A growing number of cities are creating government-sanctioned boards or councils that provide local and state lawmakers with recommendations on policies and initiatives that promote local food production. Modeled after well-established food policy councils in Toronto and Hartsfield, CT, the Austin Sustainable Food Policy Board was created in November.

Solutions, continued on page 6

Photo by Bill Albrecht

One of several commercial pumping stations installed near Tecolote Farm in recent years; increased competition for aquifer contribute to Tecolote wells running dry.

TOFGA Keynote Speaker Draws Converts Far and Near

By Skip Connett

This past July, Milam County farmer Jim Richardson hopped in his truck with three buddies and made the grueling 16-hour drive to the Mecca of sustainable farming. One of 2,000 converts to descend on Polyface Farm that weekend, Richardson gave up precious days of farming to spend eight hours with the Billy Graham of Grass.

“It was amazing,” says Richardson, a veterinarian and Texas A&M alumnus who began raising pastured pork six years ago with this wife Kay. “It was worth every penny.”

Polyface Farm is nestled in the lush, rolling hills of Virginia’s Shenandoah Valley, a world apart from the flat, open prairie of Central Texas. Geographical differences, however, seem insignificant when the topic is pastures. Grass is grass and nowhere is grass more trampled by believers than those 400 acres of highly diversified, sustainable farming made famous by farmer and author Joel Salatin.

When Jim invited me to join him on that trip, I was sorely tempted. While living in Georgia, I had the chance to see Salatin long before Michael Pollen’s book, *Omnivore’s Dilemma*, made him farmstead word. The day before the workshop I caught my kids’ flu bug and had to cancel. Three years later my wife, Erin, handed me a birthday card. Inside was the announcement for a two-day “intensive discovery seminar” at Polyface. She would watch the kids and the farm while I headed to Mecca. Problem was, we were just starting our own farm in Texas now; I didn’t have the time nor the money.

Ironically, Erin was still working for Georgia Organics and got to hear Salatin speak at its annual conference last year. She must have felt guilty because she went out of her way to tape his talk at a local farm. A few days later she told me to lie down and close my eyes. She placed the headphones to my ear and hit the play button. At last I was standing in the front pew of one of my

farming heroes. Erin was actually but it wasn’t hard to be transported to that time and place. An hour later I was ready to take up the cross for small sustainable farming and face the next season with missionary zeal.

What is it like to hear Joel Salatin speak? You’ll find out when you come to TOFGA’s annual conference. Salatin will spend Saturday, Feb. 7, speaking on three topics, one in morning, one in the afternoon and the keynote during the Saturday night banquet. The topics are:

Speaker, continued on page 8



Jim Richardson, owner of Richardson Farms in Milam County, traveled to Polyface Farm this summer to hear Joel Salatin speak.

Texas Organic Farmers
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TOFGA Today is published quarterly by Texas Organic Farmers and Gardeners Association, a 501(c)(3) corporation whose members are farmers, ranchers, gardeners, farmers markets, resource suppliers, media, manufacturers and consumers of organic products. This newsletter is published to provide support to the producers and gardeners of Texas.

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All comments or submissions regarding this newsletter may be emailed to info@tofga.org or called to 1-877-766-0006

Meet Our Staff

Joanne Mertz is TOFGA's bookkeeper. She volunteers a tremendous number of hours to TOFGA maintaining TOFGA's accounting records and financial reports. She is an invaluable asset to our organization. When anyone has a question about a payment or an invoice, Joanne always knows the answer. TOFGA owes Joanne a huge debt of gratitude. She keeps us running. Joanne and her husband Jay Mertz have owned and operated Rabbit Hill Farms in Corsicana, Texas for many years until its sale last year. For over seventeen years they have sold soil amendments and worms to thousands of grateful customers. Both Joanne and Jay have given extraordinary service to TOFGA for many years. When you see them next time or contact them, tell them "Thank you for your service to TOFGA!"



Sherry French is TOFGA's Administrative Assistant. Sherry works part-time in TOFGA's temporary office in Purdon, Texas. She and her husband, Shorty, own French Cross Ranch in Hubbard, Texas. They raise organic vegetables with mule and plow. They also milk goats and make goat's milk soap. They market their products at several markets including Dallas Farmers Market. Next month

they are travelling to Missouri to pick up a pair of Belgian mares and a sulky plow for greater crop production. Sherry has spent many years as a paralegal in the Waco/Corsicana, Texas area. She brings professionalism and a lengthy background in ranching raising quarter horses, Boer goats, sheep and cattle to TOFGA.

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'Texas of Canada' Inspires Dallas Couple to Develop Sustainable Farm

By Stacey Quarles

Editor's note: This is the first of a three-part series exploring why city people move to the country, how middle-aged people leave corporate jobs and start farming, and whether the trade-offs are for better or worse. Next issue we will hear from TOFGA regional director Cindy Hoyt share her experience starting an herb farm in East Texas.

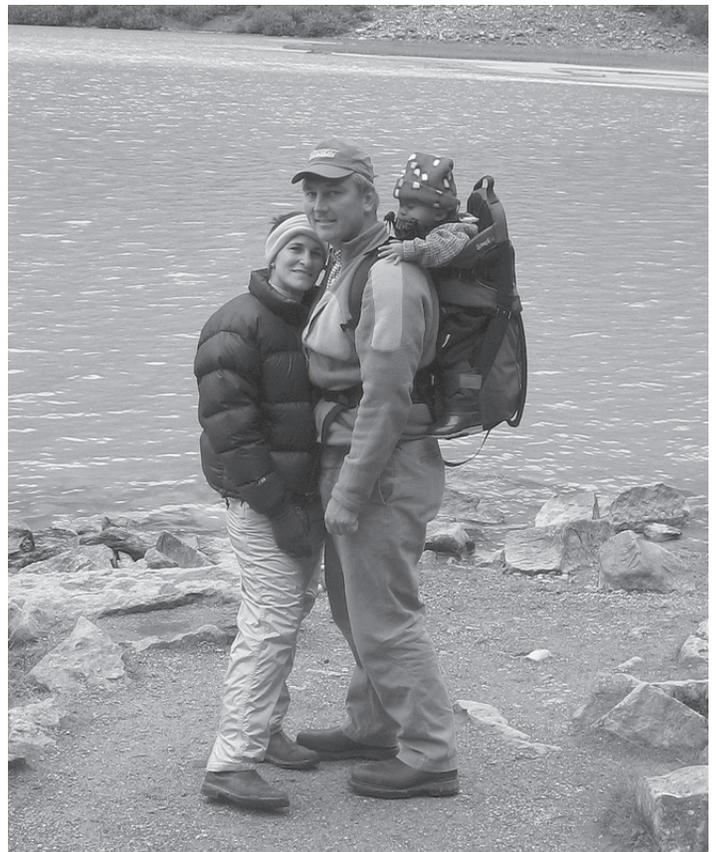
Last year at this time, we had just moved back to North Texas. "Where did you move from?" people would ask. "Calgary," we'd say, our response met by a blank face. "Alberta", we'd continue and be met again with raised eyebrows. "Alberta is the Texas of Canada," we'd say, "You know, oil and cattle."

Now after being back on the fringes of Dallas a full year, I laugh at how inaccurate a statement that is, and how different the two places are. Three months before my husband's job transfer offer came, we had closed on a 20-acre parcel in the Eastern Cross Timbers region of Denton County. An undeveloped piece of land except for a tractor shed and perimeter barbed wire fencing, the property was equal parts pasture and timber cut through the middle by Loving Creek. We were planning to build a barn where my two competition horses could be kept and a house where we could start a family. I had recently left my own career as an exploration geophysicist.

Starting a family for us involved a 12-month gestational period at the end of which was delivered a mountain of paperwork in the form of a dossier that had made its way to the Chinese Central Adoption Authority. This was followed by more waiting. Though in the midst of preparations for settling on our property, and starting our family, the expatriate posting was not easily refused and we deviated from our planned course and headed north.

It's a little difficult to describe the evolution one makes in living across the border. I had grown up in north eastern Ohio, and this was by no means my first trip to Canada, but in my youth and formative days the northern United States sort of sublimated into Canadian provinces and the difference between home and away was subtle. But twenty years have passed since I came to Texas and the differences are now very distinct. One of the first things I noticed was that Calgarians paid with cash or by debit card. They lived in much smaller houses, in neighborhoods anchored by community centers that

Texas, continued on page 10



The Quarles family adjusts to life in Alberta, where they learned to appreciate thrift, sustainable communities and Farmers Markets.

Solutions, continued from page 2

“What is exciting is that it is for sustainable foods only,” Board founder Marla Camp told reporters covering Austin City Council’s approval of the board. “We are calling it a ‘food democracy’.”

The 13-member board, appointed by the city council and Travis County Commission, will bring citizens and professionals together from the region to address food access, land use planning issues, local food purchasing plans and other policy initiatives in the regional food system.

“We want to see more locally grown and produced products in our grocery stores, restaurants and schools,” says Council member Mike Martinez. “This benefits our community nutritionally, environmentally and economically.”

Council member Lee Leffingwell agrees: “We are looking forward to working with the Board to find creative ways to protect our natural resources and create infrastructure for sustaining our urban farms and local food producers.”

The board is currently accepting online applications for membership through the City Clerk’s office. Edible Austin will have updates on the board’s activities posted regularly on its website.

Editor’s note: Creating a local food policy council in your city will be the topic of a roundtable discussion on Friday evening during the TOFGA annual conference, Feb. 6-8 in Killeen.



Photo by Bill Albrecht

Katie and David, owners of Tecolote Farm, walk through fields too dry to grow cover crops this fall.

Precepts for the Austin Sustainable Food Policy Board ordinance

In developing its sustainable food policy board, Austin city officials set down this list of guiding principles:

- (1) Austin is a responsive community with limitless possibilities, so there is no excuse for hunger;
- (2) Affordable and nutritious food, provided in a respectful manner, is a human right;
- (3) The City of Austin wishes to ensure that a wide variety of safe, nutritious and sustainably-grown food is available to city residents;
- (4) The City of Austin wishes to ensure that access to safe, nutritious and sustainably-grown food is not limited by economic status, location, or other factors beyond a resident’s control;
- (5) The City of Austin wishes to recognize that increasing the amount of fresh, nutritious and sustainably-grown food in our region will have a positive impact on our local economy;
- (6) The City of Austin wishes to recognize that increasing the amount of fresh, nutritious and sustainably-grown food grown in our region will have a positive affect on the region’s efforts to reduce energy consumption and its production of greenhouse gases;
- (7) The City of Austin wishes to ensure that the price of food in the city and the county remains reasonably close to the average price existing in the balance of the region and stable as compared to the median family income;
- (8) The City of Austin wishes to ensure that the region maintains the natural resources, land base, infrastructure and skill sets necessary to produce fresh, nutritious and sustainably-and-locally grown food;
- (9) The City of Austin wishes to recognize the importance of providing education to its residents to support a healthy, local food system by promoting environmental, nutritional, cultural, culinary, and horticultural awareness;
- (10) The City of Austin wishes to ensure that the region preserves our unique food culture, traditions, and heritage; and
- (11) Travis County Commissioners also support these goals and efforts to improve our food system in order to benefit the citizens of Austin and Travis County

Winter Gardening, Square Foot Style

Photos and text by Tom Harris, Ph. D.

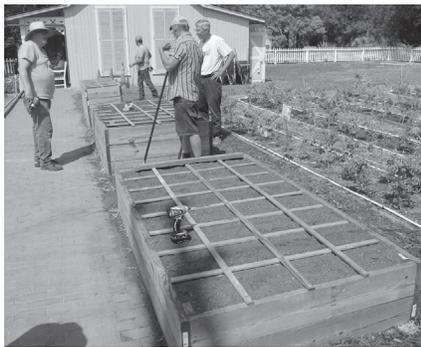


Been thinking about how to garden in the winter—even with snow on the ground? Take a look at this photo above from Minnesota. That's about 6 inches of snow in October of

2008 and there are only two 60-watt bulbs inside. The guy who has this Square Foot Garden (SFG) bed said that he's still getting beets, green beans, onions and tomatoes. That's dedication, my friends.

If you remember victory gardens or if you've done container gardening, you already have some idea of how the process works. The neat thing about SFG, however, is that when you know how, you can raise a whole lot of produce in an SFG bed only 4 ft. x 4 ft. in size. There are only 16 square feet and it only has to be 6 inches deep to get the job done. That's about 20 percent of a "regular garden" and it gets the same amount of produce. One 4 x 4 bed will provide enough salad materials for one person for the whole season. No kidding. It really does.

The three-of-four beds in this photo were built by the Bexar County Master Gardeners for the Children's Garden at the San Antonio Botanical Garden. The man in charge (the Horticulture Agent at the Bexar County Extension Office) wanted the beds to have a stair-stepped effect, so the first bed is only one board high; the next one is two boards high, the next one three boards high and the fourth one is four boards high but only two feet wide to leave room for a wheel chair all around. The beds aren't being used by the children at this time, but will be next spring. The beds only need to be



6 inches deep, but the Horticulture Agent wanted to use 2 x 8s for whatever reason.

The bed in this next photo is made from a 2 x 8" board and is only 4 ft. wide. Yet, in this bed, you can grow 32 different crops if you understand how it's done. You can see that the bed is already planted with



cabbages, cauliflower, broccoli and a few radishes. They were planted on September 18.

The next photo shows the same bed six weeks later. Amazing, isn't it? The radishes are already finished and harvested. The Chinese lettuce just keeps getting bigger and bigger. The big secret to making veggies grow like this is the soil mix, the fertilizer used and the watering...plus full sun, of course. The soil mix is 50 percent compost, the fertilizer is Medina GrowingGreen Organic granulated fertilizer, and the watering is done by drip irrigation.

The drip irrigation on the beds was installed the same day by only three people. It runs for 2 hours, providing one gallon of water per square foot every 4 days. Evidently that's enough, wouldn't you say?



Editor's note: Dr. Tom Harris, the only certified SFG instructor in the state of Texas will be showing us how to do Square Foot Gardening at the annual TOFGA conference in Killeen in February. He'll be doing a two-hour presentation on Friday and another one-hour session on Saturday.

Speaker, continued from page 3

Relationship Marketing; Local Food to the Rescue; and Everything I want to do is Illegal.

Yes, you gotta be there to appreciate Salatin's energy, conviction, and humor. But here are a few excerpts from this talk on marketing at the Georgia Organic's field day workshop:

"There are still a lot of people out there that don't know a chicken has bones in it.

Our faith is in the chlorophyll in the grass, which is nature's number one detoxicant.

If you don't hear anything else I say, the key to marketing is diversifying the portfolio.

The hardest part in marketing is getting the customer. I don't care what your venue is — that is what takes the effort. Once you have the customers, they want more stuff. Sam Walton learned that. They want a bank, hairdresser, car repair all in one shop. We need to move forward to being an eater's one-stop shop.

That doesn't mean we have to grow everything but we have to be serious about being collaborators, with our neighbors, so we can add to our portfolio. So when people are coming to the farm they aren't spending \$50 but rather \$200. And the more they take home the better they feel in taking the time and energy in coming out there

The wholesale producer and chef relationship is special. We learn a lot from chefs. We learn that our chickens don't give their workers sore-hand syndrome. Pastry chefs say our eggs get 30% more elevation than eggs from the fecal, E. coli, salmonella, industrial eggs.

Chefs touch a lot of people; they expand your market share. The drawback is they tend to be fairly picky. But when you get a good one, they buy lots of stuff.

We raise this very connective, Eastern, soul-level ethical product. So how do you maintain the integrity of that relationship and transparency in a decidedly Western

disconnected, soul-less, bar code, marketing scheme? This has been plaguing us forever...

I don't want to get into a supermarket. I want to make an end run around supermarkets because supermarkets are one of the reasons we got ignorant consumers to begin with. I want a plan that will allow us to have a viable alternative marketing scheme. I don't know what it all looks like but I do know we have to preserve the integrity of the product through to the end.

It's easier to ask forgiveness than permission. If someone doesn't like it, they'll tell you. This is a dance here. A cat-and-mouse game. We need folks with courage to go up and challenge the system. If all of us would do this, all the inspectors would die of a heart attack.

I would like to see a heritage food security act. It would allow any citizen to sign a waiver and take responsibility for the food system. What I'm saying is I don't need the government food or protection. I voluntarily go out from under this. The second part of the waiver is I won't sue my supplier for any reason. Until we get rid of the liability, there won't be any freedom in the system.

May it rain two inches before next weekend. May your grass stay green in August. May your chickens all be healthy and run free. And may your children rise up and call you blessed."

TOFGA
 Texas Organic
 Farmers & Gardeners
 Association

New Farmers Workshop Covers Animals, Vegetables, and Minerals

Argyle, TX – More than 50 people attended TOFGA's New Farmers Workshop held at Chapin Farms in November, a wide-ranging event that included charcoal making, fence building and beef fabrication. This was TOFGA's third and final workshop of the year.

"We thought we would do this workshop a little differently and serve a light breakfast and barbecue lunch with as much food ingredients sourced local as possible," says Chapin Farms owner, Mark Chapin. "We used over 10 dozen farm fresh eggs for both breakfast and lunch. And grass-fed beef supplied by Red Bud Ranch of Chico and POP Acres of Purdon.

After a brief welcome by TOFGA President Jackie King, the day started with Mike Dobrovolsky (Region 1 Sales Manager for Soil Mender Products) on soil building. TOFGA Treasurer Jay Mertz followed with a discussion on the Carbon Connection. Jay's discussion gave Chapin a chance to show off his charcoal maker. He hopes to use the charcoal as a source for carbon for on-farm soil building.

Next up were two area farmers — Marie Tedei, from Edens Garden and CSA, of Balch Springs, and Pam Johnson from

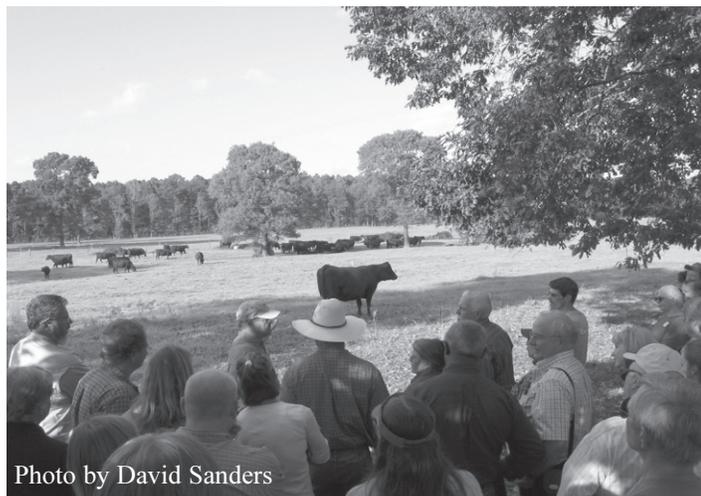


Photo by David Sanders

Ted Stevens of Loftis-Stevens Creek Farm discusses pasture management, rotational grazing, cattle genetics and herd health. A tour of Loftis-Stevens Creek Farm, which produces 100% grass-finished beef raised naturally, was one of the highlights of TOFGA's second New Farmer Workshop in 2008. Organized by Cindy Hoyt, owner of Pineywoods Herb Farm and Regional Director for TOFGA, the workshop drew nearly 100 people. Other highlights were John Ferguson's talk on the Soil Food Web, Sharlena and Andy Topolski sharing how to get started with a CSA and Connie Hale's presentation on free-range layers and broilers.

Rose Creek Farms, of Sunset. Both shared the trials and tribulations of operating a vegetable farm and starting up a CSA. Greg Willis, a follower of Rudolf Steiner's principles and owner of G.W. Agriculture, of McKinney, gave an insightful presentation on the Laws of Nature.

In addition, a talk on beef fabrication was given by Travis Chapin and his assistant "Betsy" — a two-year-old Red Angus. Also discussed were a Field Broadcaster, fence building, and the use of a Scythe for clearing brush.



Photo by Mark Chapin

Jay Mertz, TOFGA treasurer and owner of Rabbit Hill Farm, leads a discussion on soil health at the New Farmer Workshop in November. Below, a charcoal maker burns bright and roars like a jet engine. Mark Chapin is using charcoal to add carbon to his soil.



Photo by Mark Chapin

Texas, continued from page 5

had programs for children, retiree's and working parents. Trains and buses ran frequently and on time. Parking costs were astronomical, and if you didn't have the good fortune to be able to take public transportation, you carpooled. There was a coffee shop on nearly every block and only one in ten of them was named Starbucks. Eating out was expensive but so was eating in. A pack of four boneless (non-organic) chicken breast costs \$12 to \$15 dollars but I could get grass fed beef tenderloin for less than \$10 a pound, trimmed cleanly by the Polish butcher at the end of my block. Needless to say, I began to remember what had made growing up in Ohio so different from growing older in Texas.

Very quickly into my Canadian adventure I became familiar with the Friday through Sunday farmer's markets that were in different quadrants of the city. My favorite market was in the southwest, in an old hangar at a "demilitarized" former Canadian Forces Base. The market had originated as an endeavor of a not-for-profit organization formed among a number of produce growers from Alberta and British Columbia and transitioned into a co-operative in April 2006. For me, the market was an expansive place, well lighted, cheerful and out of the cold. Even as late in the season as November it offered regional produce, organic and non-cured meats, organic poultry and pork, baked goods, and ethnic take away cuisines like Greek and Indian food. Newly settled in our home and still pregnant with expectation of the referral from China, the market became the place for me to indulge in a bit of unfettered eating, a phase of pre-motherhood I was not going to miss despite having been denied other aspects by nature. The Currie Barracks Farmer's Market got me through that first bleak winter, albeit a couple of pounds heavier.

March brought us joyful news of the referral for our son in China but another 6 weeks passed before spring and our visa's came to Alberta and we traveled to China to meet him. Once we returned to Calgary, he joined me in my trips to the market and we marveled together at the produce that summer brought; blackberries as big as my thumb, blueberries the size of

cherry tomatoes, and exotics like gooseberries and later in the season, quince. Ian became a familiar face in the market and his chubby cheeks and infectious smile delighted each of the vendors we frequented. There was so much depth to the experience of having the same hands that grew the vegetables or formed the bread loaf, bag the product, and make change for my bills, accompanied by a confident countenance that radiated "I made this, and it is good." I could throw down a canvas here and paint with words for hours the lush scenery of the market and its seasonal variation, the bliss of new motherhood and the comfort of connection I found there. But these thoughts of what is now no longer easily accessible to me leave me a little wistful and melancholy.

In fall 2007, we returned to Texas and wrestled with how to shelter ourselves and educate our son. We did not want to build a home on our land right away and wanted a minimal commute for my husband's work. We settled on purchasing a home in the confines of the Dallas city limits, one that would not hamper our financial ability to also invest in the development of some infrastructure on the farm as our plan developed. Our "wait and see approach" came a little from lack of ambition after the upheaval of a move and from some serious introspection and observation that the U.S. economy was teetering on the brink of instability. I had ceased serious "on the road" equestrian competition and sold my advanced level horse and didn't have the same desire to train horses on our land. We had learned a lot from the Canadian's, that credit is something to be wary of, that good food is worthy of good money, and that seasons come and go and one best be prepared to weather them. And I really deeply missed the Farmer's Market.

This fall, in the course of engaging in that ridiculous Dallasian endeavor of applying for a pre-Kindergarten program for Ian, I came across the Lamplighter School, right around the corner from me. It is an enchanting place, 14 acres in North Dallas with copious play spaces and a chicken coop where the upper

Texas, continued on page 16

Texas Organic Farmers and Gardeners Association

presents

From the Ground Up

Many topics featuring
lots of Texas talent..

Dr. Joe Bradford
Frank & Pamela Arnosky
Veldhuizen Farmstead Cheese
Dr. Tom Harris, MG
Dr. Novak, TAMU
Jay Mertz and
many others...
Dairy Cheese Production
Square Foot Gardening
Urban Gardening
Crop & Plant Pollinators
Marketing & More



**Saturday Night Special
Fund Raising Dinner
With Joel Salatin
\$50.00 per person**

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For updated information
check out TOFGA website
at: www.tofga.org

2009 TCOOPS

CONFERENCE & TRADE SHOW

FRIDAY-SUNDAY FEB 6-8 2009

KILLEEN CIVIC & CONFERENCE CENTER
KILLEEN, TEXAS

Conference Fees

Single-Member.....\$175.00	Vendor Booth-Member.....\$350.00
Couple-Member.....\$300.00	Vendor Booth-Non-Member...\$400.00
Non-Member.....\$200.00/each	Joel Salatin Dinner.....\$ 50.00/ea

Featured Guest Speaker

Joel Salatin-Polyface Farm

Joel Salatin, 50, is a fulltime farmer in Virginia's Shenandoah Valley. A third generation alternative farmer, he returned to the farm fulltime in 1982 and continued refining and adding to his parents' ideas. The farm services more than 1500 families, 10 retail outlets, and 30 restaurants through on-farm sales and metropolitan buying clubs with salad bar, beef, pastured poultry, eggmobile eggs, pigacerator pork, forage-based rabbits, pastured turkey and forestry products using relationship marketing. Joel has written several books that will be available at the conference.

for information visit www.tofga.org email info@tofga.org call 1-877-766-0006



Texas Conference on Organic Production Systems
"From the Ground Up!"
TCOOPS 2009
February 6-8, 2009
Attendance Registration Form
[One Form Per Attendee/Couple Please]

Personal Information: [Note: Shiloh Inn TOFGA Room Special \$99/night must be booked by Jan. 6 – (254) 699-0999]
 Trade Show Vendor Packets Available. Contact TOFGA Office.

DATE: _____
NAME (s) _____, _____

FARM/COMPANY: _____ **EMAIL:** _____

ADDRESS: _____ **PHONE:** _____

Mailed or faxed registrations must be received by the TOFGA office by Friday January 23, 2009.

<p>Conference Registration – Couples Includes Saturday, Sunday, Friday Farm Tour, Trade Show-No Meals</p> <p>Conference Registration- Single Includes Saturday, Sunday, Friday Farm Tour, Trade Show-No Meals</p>	<p><input type="checkbox"/> \$300 - Member (\$325 at door)</p> <p><input checked="" type="checkbox"/> \$400 – Non-Member (\$425 at door)</p> <p><input type="checkbox"/> \$175 – Member (\$200 at door)</p> <p><input type="checkbox"/> \$200 – Non-Member (\$225 at door)</p>
<p>One Day Conference & Trade Show – No Meals.</p> <p>Choose Day <input type="checkbox"/> Saturday <input type="checkbox"/> Sunday</p>	<p><input type="checkbox"/> \$100 – Member (\$125 at door)</p> <p><input type="checkbox"/> \$125 –Non-Member (\$150 at door)</p>
<p>Friday Gardening Workshop – Feb 6 – 1-5 pm Jay Mertz -Soil Building Tom Harris -Square Foot Gardening Mark Painter – School/Community Gardener Workshop includes snacks & hand-outs</p>	<p><input type="checkbox"/> \$60. – Member</p> <p><input type="checkbox"/> \$75. – Non-Member</p>
<p>Organic Banquet with Joel Salatin Saturday Evening at Shiloh Inn Limited Seating</p>	<p style="text-align: center;">\$50. Per Person</p> <p><input type="checkbox"/> One Person \$ _____</p> <p><input type="checkbox"/> Two Persons \$ _____</p>
<p>New/Renewing TOFGA Membership? Member Discounts immediately available. Please complete Application and send with Registration. Thank you!</p>	<p><input type="checkbox"/> Membership Fee \$ _____</p>
<p><u>Payment Method</u></p> <p><input type="checkbox"/> <u>Check</u> (Payable to "TOFGA") Amount Paid: \$ _____</p> <p><input type="checkbox"/> <u>Credit Card Information:</u> (Do not email this info): Type of Card: Visa ___ M/C ___ DISC ___ AMEX ___ Cardholder Name: _____ Card Number: _____ Billing Address: _____ Expiration Date (mm/yy): _____ 3-Digit Code on Back of Card ___ Amex has 4 Digits on Front _____ Total Amount on Card: \$ _____</p>	<p>Total Amount Due: \$ _____</p> <hr/> <p style="text-align: center;"><u>Paying by Check?</u></p> <p style="text-align: center;">Please mail to: TOFGA PO Box 359 Purdon, TX 76679</p> <hr/> <p style="text-align: center;"><u>Paying by Credit Card?</u></p> <p style="text-align: center;">Call Toll Free 1-877-766-0006 Mail Registration to above address or fax to (903)-673-1435</p>

Need Information? Please Call Toll Free 1-877-766-0006 or info@tofga.org

Friday Afternoon Gardening Workshop 1:00 - 5:00 pm

1:00 - 2:00 pm	Jay Mertz: Soil Building
2:00 - 4:00 pm	Dr. Tom Harris: Square Foot Gardening
4:00 - 5:00 pm	Mark Painter Building Community Gardens

Farm Tours - Four free farm tours will be scheduled late morning and early afternoon: Homestead Heritage Farm and World Hunger Relief near Waco for people traveling from the north; Green Gate Farms in Austin and one other to be announced from those traveling from the North. See more details on the TOFGA website.

Friday Evening Roundtable Discussions – Informal Networking Opportunities

- 7:00 - 8:00 pm: -- Organic Grain Production
 -- Affordable, Reliable Water
 8:00 - 9:00 pm: -- Grass-fed Beef
 -- Local Food Policy Councils
 -- To Be Announced

Saturday, February 7	Track 1	Track 2
7:45 - 8:00	Welcome	Welcome
8:00 - 9:00	Joe Bradford: Soil Building	Jay Mertz: The New Frontier
9:00 - 10:00	August Dunning: Minerals for the Soil	Dr. Tom Harris: Square Foot Gardening
10:00 - 10:15	Break	Break
10:15 - 11:15	Joel Satalin: Relationship Marketing	Pam Hornby: Greenhouse Production
11:15 - 12:15	Veldhuizen Family Farms: Cheese Production	Pam Arnosky: Cut Flower Production
12:15 - 1:30	Lunch	Lunch
1:30 - 2:30	Bob Bard, Peggy Sechrist: Lowline Cattle	Dr. Tom Harris: Greenhouse Construction
2:30 - 3:30	Greg Willis: The Laws of Nature	Dotty Woodson: Rain Water Harvesting
3:30 - 3:45	Break	Break
3:45 - 4:45	Joel Satalin: Local Food to the Rescue	Brandon and Susan Pollard: Texas Honeybee Guild
4:45 - 5:45	Chef David Gilbert: Chef/Farmer Relationships	Dr. Mary Traverse: Vegetables - The Key to an Anti-Flammatory Diet

6:30 Banquet -- Keynote Speaker, Joel Satalin: “Everything I Want To Do Is Illegal”

Sunday February 8	Track 1	Track 2
8:00 - 9:00	Annual Member Meeting: All TOFGA members invited	
9:00 - 10:00	Tracy Lerman: Organic Farming Research Foundation/Farm Bill Update	Joe Bradford: Pecan Production, Soil Building
10:00 - 10:15	Break	Break
10:15 - 11:15	Robin Lasher: What’s Your (Business) Plan	August Dunning: Minerals for the Soil
11:15 - 12:15	Texas Department of Ag: Going to the Next Level	Malcolm Beck: The Carbon Connection
12:15 - 1:30	Lunch	Lunch
1:30 - 2:30	Sara Weber: Slow Food Movement	Greg Willis: The Laws of Nature
2:30 - 3:30	Bruce Deuley: Climate Change	Malcolm Beck: Gardening

Annual Texas Conference On Organic Production Systems
Feb 6-8, 2009 • Killeen Civic & Conference Center • Killeen TX



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From the Ground Up

February 6-8, 2009 Killeen, Texas

2009 TCOOPS Sponsor/Exhibitor Program

CONTACT:

Jay Mertz (903)872-4289 cell (903)654-1291
Mark Chapin (940)464-7132

What does this conference offer to our sponsors/exhibitors?

The largest sustainable AG conference in Texas
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Includes booth with pipe and drape, table and two chairs. Admittance to conference for two persons. TOFGA members get ¼ page ad in the conference program/brochure. >>JOIN TODAY>> Non-members get a 1/8 page ad (business card sized).

\$350.00 Members
\$400.00 Non-Members

Additional Options:

\$ 50.00 Saturday Banquet Dinner with Joel Salatin
\$175.00 additional person

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Bronze \$1000

- One-quarter-page ad in the conference program/brochure.
- Exhibitor booth and conference admittance for 3 persons.
- 1 Pass-Saturday banquet dinner with Joel Salatin
- Sponsor listing

- **Gold & Platinum** Sponsorships Available – For information contact the TOFGA Office 1-877 766-0006

TOFGA is a 501(c)(3) nonprofit organization

www.tofga.org info@tofga.org

Texas Organic Farmers and Gardeners Association

Exhibitor Application/Contract

Texas Conference on Organic Production Systems- 2009

We herewith make an application for an exhibit space at the Texas Conference on Organic Production Systems. In applying for exhibit space, we understand booth assignments will be made by the exhibit coordinator on a space available basis and in the order in which applications and full payment are received, and in the best interest of the overall event. We further agree to abide by any rules, guidelines, policies and instructions set forth in the materials accompanying this form.

The following company/agency name should be printed exactly as you wish it to appear in publications.

COMPANY/AGENCY NAME _____

CONTACT NAME _____

REGISTERED ATTENDEE NAMES (1) _____ (2) _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

TELEPHONE: (____) _____ FAX: (____) _____

EMAIL: _____

Please briefly describe your exhibit and its connection to Organic/Sustainable Growing/Living:

EXHIBITOR FEES:

- Conference admittance for 2 persons.
- Each additional person must pay \$175.00 conference fee.
- Includes one table and two chairs per exhibit space, pipe and drape included.

Setup: February 6th 1:00 pm to 5:00 pm

Tear down: February 8th after 4:00 pm

_____ Exhibitor-Member	@\$350.00/ea = \$ _____	_____ Silver Sponsor	@\$2500. = \$ _____
_____ Exhibitor-Non-Member	@\$400.00/ea = \$ _____	_____ Bronze Sponsor	@\$1000. = \$ _____
_____ Extra Person	@\$175.00/ea = \$ _____		
_____ Saturday Dinner with Joel Salatin	@\$ 50.00/ea = \$ _____		

TOTAL DUE \$ _____

Full payment is required with application. You may pay by credit card or check. Makes checks payable to TOFGA. Upon receipt, prospective exhibitor's check will be deposited. Through January 1, 2009 exhibitors canceling their booth will receive a refund, less a \$20 processing fee. After January 1, 2009 there will be no refunds. The conference will be held regardless of weather. No refunds will be given due to inclement weather or other "acts of God".

LIMIT OF LIABILITY

The Texas Organic Farmers and Gardeners Association (TOFGA), the TCOOPS Planning Committee and the Killeen Civic & Conference Center shall not be responsible for any loss, theft or damage to the property of the exhibitor, his or her employees or representatives. Further, the aforementioned parties will not be liable for damage or injury to persons or property during the term of this agreement from any cause whatsoever by reason of use or occupancy of the exhibit space by the exhibitor or his assigns, and the exhibitor shall indemnify and hold harmless these aforementioned parties from all liability which might ensue from any cause whatsoever. If the exhibitor's material fails to arrive, the exhibitor is nevertheless responsible for all amounts due hereunder. Exhibitors are urged to insure their property against fire and theft.

Submitted by: _____ Date: _____

For exhibit or business membership questions, contact Mark Chapin at (940)464-7132 or Jay Mertz at (903)872-4289 or email mark.chapin@verizon.net or jmertz42@mac.com.

Be sure to copy this agreement for your records, and then mail the original with payment to:
TOFGA, 288 SW County Road 20, Corsicana, TX 75110. If paying by credit card call (903)872-4289 or (877)766-0006

Texas, continued from page 10

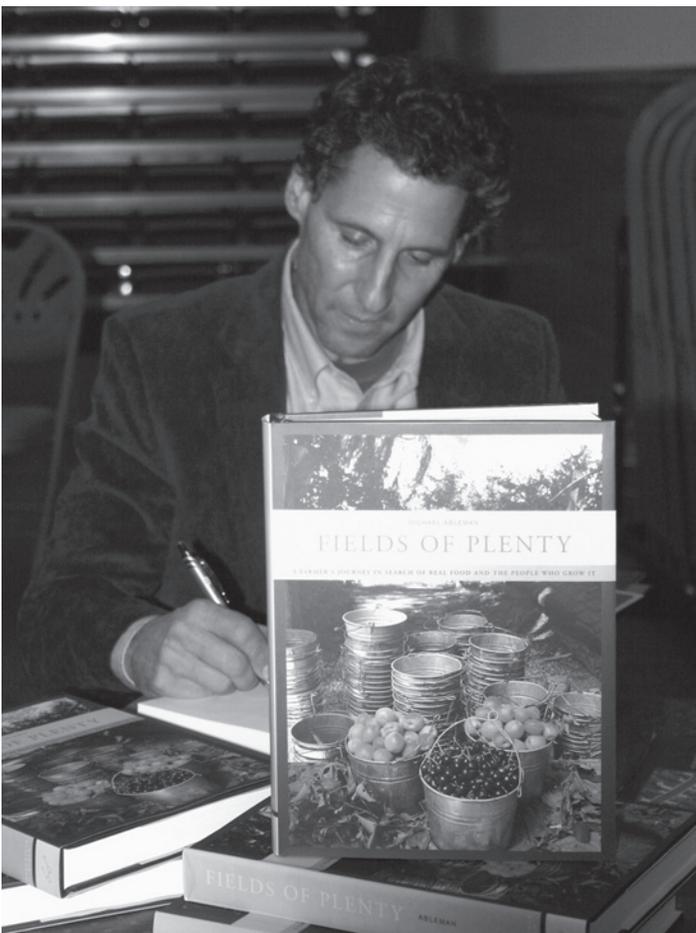
school children raise layers, selling eggs to the drivers in the Carpool line-up. The school was hosting an Instructor-in-Residence the week following my tour and invited prospective parents to attend an evening lecture by author, farmer and photographer Michael Ableman. Ableman spent two days with the children working on photography projects and organizing a plan for an organic sustainable urban garden on the school grounds. I'm not sure how far I need to go in describing Mr. Ableman in Lorax-like proportions. Suffice it to say, my roots were stimulated and the end result of hearing him speak and

I have to admit my fear of failing in the effort, to be unable to make something worthy spring from our land. The spirit is willing but the flesh is weak, and I know that it will be even more physically and emotionally demanding than I presently can conceive. But I also know there will be great reward, and that I have come to the right place in joining TOFGA, to seek information, expertise and perhaps even commiseration when necessary.

Mostly I do believe in the worthiness of joining a community of likeminded and intentioned people to keep myself on track as I navigate these new waters. At the moment, I am taking the time to plan appropriately and educate myself so that I may be best prepared for success when springtime comes. I look forward to sharing more as things progress and to recreating the food and fellowship that became so important to me in Calgary.

Stacey Quarles is a geologist by degree and a magazine editor by design. In addition to working to develop a sustainable program at their Strait the Gate Farm in Argyle, she is developing a new quarterly Sundays on the Farm, a rural lifestyle publication for Denton County residents. Her writing and blog updates can be found at www.sundaysonthefarm.com. Reach her with questions, comments and words of encouragement at editorsundaysonthefarm@gmail.com.

See next page for more from Stacey



Farmer, author, and photographer Michael Ableman signs his latest book at the Lamplighter School in Dallas

reading his book, *Fields of Plenty*, had given me a direction to organically produce *something* from the land we are so fortunate to have.



A Take-Home Gift From Canada: Currie Barrack Hutterite Stew

In the fall, the potatoes, onions, beets, cabbages, cauliflowers and Brussels sprouts raised on Alberta prairies by Hutterite families replaced the fruits and berries that had traveled the Trans-Can highway from the farms of British Columbia to appear in the Calgary Farmer's Market. The Hutterite women also brought jars of pickles and sauerkraut and sky high loaves of crusty white bread.

We frequently accompanied this satisfying vegetable meal with bread and slices of Sylvan Star Gouda. (Which if I ever produce something worthy of serious barter, I will trade it for a wheel of this heavenly cheese. Don't look for it, you won't find it, unless you are in Calgary that is.)

Shell enough peas to make 1 1/2 cups

Cube:

8 small beets scrubbed clean but not peeled.

¼ head of cauliflower

8 to 10 newest potatoes unpeeled (enough for 2 1/2 cups)

3 Alberta Onions (make that Texas Onions)

Sauté the onions in 2 Tbsp Extra Virgin Olive Oil and 1 Tbsp butter in a deep cast iron pot.

When they have begun to soften and brown add 1 tsp of each:

Sage

Marjoram

Oregano

Curry Powder

Also add 2 crushed cardamom pods, 1 pinch of nutmeg and 2 tsp of cinnamon.

When brown and fragrant add 2 cups of chicken broth, salt and pepper to taste, and the vegetables.

Simmer for 2 hours uncovered then add 2 Tbsp butter (I actually have written down 4 Tbsp in my recipe book but I realize that makes me appear gluttonous) and serve over cous cous or rice. Enjoy!



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The National Animal Identification System poses a serious threat to sustainable agriculture. Proposed by corporate agribusiness, this government program will require every person who owns even one horse, chicken, cow, goat, sheep, pig, or other livestock animal to register their property, identify each animal, and report almost every move to a government-accessible database. Imagine the costs and loss of freedom!

Concerned citizens have formed the Farm and Ranch Freedom Alliance to fight this proposed program and to be an advocate for independent farmers, ranchers, and homesteaders. Please support our efforts!

For more Info contact:

Farm and Ranch Freedom Alliance
 8308 Sassman Rd.
 Austin, Texas 78747
 (512) 243-9404 Local Austin
 (866) 687-6452 Toll Free



www.farmandranchfreedom.org

A Message from the President

by Jackie King, TOFGA President

The year 2008 is behind us and the hopes and possibilities of 2009 are ahead of us.

TOFGA accomplished much during 2008. During 2008, TOFGA (a 501(c)(3) corporation) provided many educational opportunities and participated in many outreach events for its members and community friends. With the help of the members of TOFGA, a wonderful 2 ½ day conference was held in College Station. Three unique, very well-attended farming workshops were hosted in Lamkin, Kilgore, and Argyle, Texas. TOFGA was present at an eco-fair in Wichita Falls and the Energy Round-up in Fredericksburg. For the first time ever TOFGA made a successful presence at the STATE FAIR of TEXAS in the Food and Fiber Pavilion for three weeks, which will prove to be a tremendous new marketing tool for TOFGA members in 2009. TOFGA is again publishing its quarterly newsletter now called TOFGA TODAY. TOFGA is updating its website and operates a membership renewal program. None of this would have been possible without the financial support and volunteer hours of TOFGA's members.

TOFGA members are already planning for the year 2009. TOFGA will be hosting more workshops this winter – January 17 in Abilene and end of February in the Lufkin area. TOFGA is hitting the ground running!

As you may already know, the 2009 Texas Conference on Organic Production Systems (TCOOPS) is planned for February 6-8 in Killeen, Texas. We are extremely fortunate to bring to the conference Joel Salatin, author of many books on sustainable farming systems. He owns Polyface Farms in Virginia. Inside this newsletter you will see more tremendous highlights of the 2009 conference and we hope you will find time to attend this winter.

Of importance at the 2009 Conference will be conducting TOFGA's Annual Membership Meeting, which is required according to our by-laws. The day and time will be announced in the conference bulletin and in previous emails to TOFGA's members in good standing. Membership cards are being sent to all members in good standing and each member will be allowed to vote on issues presented by



voice or proxy. Your interest in the future of TOFGA is important.

Three projects are in the works and ones that I think are very important.

First: Texas Organic Grain/Forage Project. You may have noticed the TOFGA website asking for stakeholders in the production of Texas organic grain/forage. I want our TOFGA office to develop a database of persons who want to network and move toward to increase the production of Texas organic grain and forage for our Texas organic livestock producers. Our first network meeting will be held at TCOOPS in Killeen. The meeting times and room locations will be emailed to the stakeholders, placed on TOFGA's Events page and printed in the conference bulletin. We will need leaders in this endeavor and I hope some of you will step over the line and volunteer.

Second: Texas New/Young Farmer Project. I receive many emails from people wanting to gain experience on farms. My plan is to link Texas farms to new farmers on the TOFGA website similar to those services offered by MOFGA (Maine) and ATTRA. Those of you wanting new

Message, continued on page 20

Message, continued from page 19

farmer help may send your requests to info@tofga.org. Texas needs more farmers. I prefer organic ones!

Third: Community Leader Program. TOFGA's 2008 workshops and events were not possible without its Community Leaders. They organized and staffed three successful workshops and other events, proving that the burden is light when shared by many. Please contact TOFGA to volunteer to spread the word in your county today.

Thank you for the opportunity to serve as your president in 2008. It has been an honor. I have met many farmers and ranchers throughout Texas whom I greatly admire for their character and grit. Thank you for all you are doing to bring tons of organic food to Texas tables. I have met many resilient gardeners and consumers all over Texas. You are informed and you support organics. It is you who are driving the demand for clean food, water, air and soil that supports the increasing production of organic foods in Texas. Thank you.

Until next time,
Jackie King



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Designed as a private ranch and organic farm community, a limited number of home sites will be available to a select group of people who will have the opportunity to reside here and share this growing experience with other farming families. Each farm estate will average approx 10 acres. As a land owner, you will be a valuable member of *The Farm Owner's Association* which will lease the fields set aside for organic farming. In addition, you will have the enjoyment and use of walking and riding trails that will be developed as part of this ranch and farming community. □

For more information about this exciting organic farm community, please contact Karen at (510) 846-0236.

Paid Advertisement

More Organic Farmers Relying on Tine Weeder

By Skip Connitt

Jimmy Wedel of Wedel Farms in Muleshoe has one. So does a small but increasing number of organic farmers around the country, as well as several USDA research stations. It's called the Einbock Tine Weeder and, judging by accounts from producers, it's a tool that is becoming indispensable for a growing number of organic farms.

"I can't tell you how important it is for my operations," says Wedel. "Let's just say I wouldn't consider organic farming without one."

Wedel, whose organic farms produce corn, peanuts, cotton, and beans on more than 4,000 acres, purchased a 30-foot Einbock four years ago and has seen his weeding bills drop dramatically. Coupled with other weeding equipment, the Einbock has reduced his hoeing costs 20-40 percent. That's a substantial savings when your hoeing bill exceeds \$100,000.

The Einbock weeder, named after its designer, Leopold Einbock, is manufactured in Austria. Although popular in Europe, it has only recently been introduced to the United States, says Tevie Tillman, who along with her husband, Jim, is the only distributor in this country. The Tillmans, based in Georgia, have been promoting the weeder mostly in the East, among smaller organic farm. "Jim is a former John Deere dealer and he wanted to make sure it was suitable for larger operations," she says. "So we took our time before we started working with larger growers."

The weeder, which has 60 tines per five-foot section, works in two ways: pulling up some of the weeds and burying others, says Tillman. According to product literature, the weeder includes these unique features:

- Easy and accurate adjustment of the tine angle
- Tines made from patented steel spring
- Higher tine vibration and spinning effect through special plastic holders

- Adjustment of the downpressure with one lever.
- The tines not only get in between the rows, but between the plants too.

Seventy percent of the success in using tine weeders stems from covering and choking germinating weeds with topsoil. Thirty percent of the elimination results are achieved by uprooting them. They have been successful with grain, corn, beetroot, potatoes, peas, soybeans, tomatoes, peanut, cotton, onions, and strawberries. Another benefit of the weeder is its ability



in raking up dead grass, reducing the heavy thatch build up, and stimulating new growth while reducing weed competition, Tillman adds.

With the proposed changes to the USDA organic standard for pasture management of ruminants, the need for improved pastures will grow significantly, Tillman notes. "These pastures have to be healthy and we are starting to see data showing that by coupling the tine weeder with precision air seeders, you can increase energy yield in pastures." When dead grass is raked up and weeds

Weeder, continued on page 22

Weeder, continued from page 21

are removed, healthy grass can spread out into the bare patches better. Also, seeds have a much better chance to find fertile ground, she adds.

As word has spread about its unique features, the Einbock weeder has been showing up on large organic farmers throughout the Mid Western and Southern regions. Several USDA research stations are gathering data on the weeder, including work by Dr. Carol Johnson in Tifton, GA. The Vidalia Onion Research Center in Georgia is experimenting with the weeder for its onions. Because of its light touch and unique features, the weeder can be used throughout the season; crops may get knocked down but if the settings are right, the tines don't pull out the roots and the plants bounce back in a day or so, Tillman notes. The weeder is more aggressive on cotton and soybean plants, so slower tractor speeds are required, Wedel tells *TOFGA Today*. There are right times, right settings, and right speeds for each crop, he says, adding that soybeans weeding speed needs to be reduced to about 4 miles per hour. Compared to hand hoeing, that isn't a big sacrifice, he adds.

Because it is high-quality and built overseas, the Einbock may cost more than other tine weeders. The smallest Einbock is five-foot wide and is priced at around \$2,800. Lengths extend in five-foot increments, and can extend beyond 30 feet. Orders need to be placed a season ahead of time because of demand and shipment, says Tillman. For more information, contact the Tillmans at 912-764-4347 or organicweedcontrol@frontiernet.net





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Membership dues are as follows: *please circle one...*

\$25..... Enrolled Student/Fixed Income

\$35..... Individual

\$50..... Contributing (family/farm/ranch)

\$100..... Sustaining

\$250..... Naturalizing

\$400..... Business Member

\$1000..... Benefactor

\$2500..... Developing Supporter

Other..... **Program Sponsor;** contact TOFGA if you would like to support our programs.

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TODAY'S DATE ____/____/____

Tell us about yourself:

Membership status: ____New ____Previous Member ____Current Member

Area(s) of Most Interest to You! _____

How Can TOFGA Serve You? _____

Farm, Ranch Or Business

Business: ____Wholesale ____Retail ____Farm ____Ranch ____Restaurant ____Landscape/Nursery
____Food CO-OP ____Farmer's Market ____Organic Supplier ____Education ____Other

Organic / Sustainable (Please Choose) Producer of _____

Certified Organic? ____Yes ____No ____In Progress ____ Other Certifications? _____

How many acres/greenhouses in production? _____

If a Business, what products do you sell or represent? _____

Other Than Farm, Ranch Or Business

Please tell us about your organic/environmental interests (gardener, educator, writer, consumer support only, member of environmental association, artist, speaker, etc.):

Community Leader Program: Are you interested in becoming a TOFGA Community Leader? _____

A Great Networking Opportunity with Friends & Neighbors in Your Own County!

TOFGA Needs Volunteers: *What work experience (i.e. legal, accounting, organizational, production, scientific, editorial, retailing, artistic, teaching, etc) or information would you like to share?* _____

Name: _____ **Business Name:** _____

Street Address: _____ **City:** _____ **State:** _____ **Zip:** _____

PH: Home () _____ **Bus ()** _____

Cell () _____ **Email address:** _____

Website: _____

Please check information TOFGA **is allowed** to post to its website. Items not checked will not be posted.

You as a TOFGA member will be given a TOFGA email address that will forward messages to your personal email, keeping your personal email confidential. If paying membership by Credit Card: Please supply CC#, Card Type, Expiration Date & 3 or 4 Digit Security Code on the Card. You may call your information to (903) 872-4289.

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