# SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP

QUARTERLY NEWSLETTER

SUMMER 2016 <

# A MESSAGE FROM THE DIRECTOR

This spring has been fruitful on many fronts. Our 2016 Local Food Guide has gone to print and will be available in your favorite local food destinations in a just a couple of weeks. Look for it at farm stands, farmers markets, health food store, and more! If you're not sure where to find our guide, contact us, and we'd be happy to direct you. SEMAP member farms are the backbone of the guide and we are proud to feature them, but this year we are also including many of the farms throughout Southeastern Massachusetts. We want to make the Local Food Guide useful for followers throughout our region and encourage more local farms to become members of SEMAP. Is your favorite farm a member? If so, please thank them, and if not, please ask them to join us.

In addition to our food guide, we also are fully stocked with SEMAP Buy Fresh Buy Local bumper stickers! You can also find these at many of the same places where our food guide will be. Again, please feel free to contact us if you're interested in showing your support of local food and farms on your car, but not sure where to find a

#### sticker!

There are big Ag doings happening at the Massachusetts State House. The Omnibus Ag Bill (An Act promoting agriculture in the Commonwealth) was introduced by Senator Anne Gobi (D-Spencer) and Representative Paul Schmid, co-chairs of the Joint Committee on the Environment, Natural Resources and Agriculture earlier this year. This bill is a great step forward for agriculture in the Commonwealth. It has made its way through various committees, was passed by the Senate and is in the House Committee on Ways and Means.

The component pieces of the bill are exciting! The Massachusetts Veterans and Warriors to Agriculture Program Fund will help veterans learn to or continue to farm. This bill will also clean up some inconsistencies in state laws regarding the definition of agriculture, allow town Agricultural Commissions to hold, manage or lease lands (similar to how Conservation Commissions do), and allow the estate tax valuation of agricultural land under Chapter 61A be assessed at agricultural values instead of development values. Raw milk would also be able to be delivered; currently it can only be sold on the farm where it is produced. There is a separate bill to give Agricultural Commissions input on agriculturally-related public health issues. We are anticipating lots of good farm-related legislation being

#### passed.

It's summer; are you ready for some fun?? We are looking for people to bring their passion for local food to Westport this summer at our 2nd annual Farm to Tapas event on July 31st. Farm to Tapas brings together local restaurants, caterers, and farms for seasonally inspired tapas and local libations. All proceeds from this event assist SEMAP and The Livestock Institute of Southern New England (TLI) with projects that support local food and sustainable farming. SEMAP will using funds for our Technology, Innovation, & Excellence (TIE) Grants. These grants will assist local farmers to implement new technologies and practices on their farms that with promote efficiency and productivity. TLI will be using their proceeds to advance their educational offerings. Tickets are selling very quickly so don't wait to get yours.

Karen Schwalbe Executive Director



Fresh strawberries from Spring Rain Farm - Read our spotlight on Spring Rain at semaponline.org!

This newsletter sponsored in part by:

Robert B. Feingold & Associates, P.C. Bank of America Building 700 Pleasant St, 5th Floor New Bedford, MA 02740



Interested in seeing your business in the SEMAP newsletter? Contact us about sponsorship at info@semapon-line.org for more information!



Karen Schwalbe

Kendra Murray Program Coordinator

## **BOARD OF**

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## **SEMAP** is dedicated to preserving an farming in southeastern Massachuse

## M Disappointing Year for Peaches



Aside from fresh strawberries in June, peaches are one crop many New Englanders look forward to each year. However, that will not be the case in 2016. Some fruit tree specialists are saying over ninety percent of this year's crop has been lost and the weather is to be blamed. With an unusually warm winter, peach trees began budding. Unfortunately, the weather didn't stay warm enough. Between the deep freeze in February and another cold snap in April, peach trees took a toll and buds that had already begun opening froze and fell off of the trees.

Luckily many peach farmers have diversified operations which protect them in circumstances such as these. For those farms that rely on peaches as their only crop, it will be a difficult year. Some stands may ship in peaches from other areas so they have something to offer their customers, but buyers will have to understand these will not be the same juicy and flavorful peaches that they are used to. When peaches are trucked in from other areas they need to be picked long before they are ripe. If you do have to purchase peaches from a grocery store, be sure to ripen in a brown paper bag and don't eat until they "smell peachy." When you eat your store bought peach, try not to be too disappointed. Hoping for a more fruitful 2017!

### KEEP YOUR FARMERS MARKET FOOD FRESH!

It's that time of year again: farmers market season! Make sure that you're getting the longest shelf life from your favorite fruits and veggies by following the storage instructions below.

#### KEEP THESE AT ROOM TEMPERATURE

- - o Trim ends and place in a glass of water
  - o Basil also enjoys heat; consider placing a clear plastic bag over the cup
- Cucumbers
- Onions
  - o After being cut, onions should be placed in the fridge o Onions can make potatoes sprout so keep them seperated
- Peppers
- · Potatoes & Garlic
- Keep in a dark place
- Tomatoes
  - o Leave a few inches of space between each tomato; they like breathing room!

#### STORE THESE IN THE REFRIGERATOR

- Asparagus
  - o Trim ends and submerge in a glass of water in the fridge
- Berries
- Broccoli
- Beets
- Carrots
  - o Trim off any greens
  - o Store in container of water. If water begins looking cloudy, dump out and add fresh water
- · Lettuce & other leafy greens
- Radishes
- · Summer Squash & Zucchini
- Sweet Corn
  - o Best eaten right away!





# d expanding access to local food and sustainable tts through research and education.





## MEET THE SEMAP BOARD

## Robert Feingold, SEMAP Board Member

Bob Feingold joined the SEMAP Board in 2014. He was born and raised in New Bedford, MA and is married with two children and two grandchildren who love gardening.

Bob graduated from Brandeis University with honors in history. Graduating from NYU Law School in 1972, he served as a law clerk to the Justices of the Massachusetts Superior Court from 1972 through 1973. Before returning home to New Bedford in 1979, Bob practiced at Brown Rudnick and Freed & Gesmer in Boston. Bob was admitted to the Massachusetts Bar in 1972. His practice areas include commercial real estate transactions and development, commercial lending, employment law, health care law, estate planning, and civil litigation.

In addition to charitable activities, Bob's interests include gardening, swimming, photography, and writing. He has been Chair of the New Bedford Ocean Explorium, President of the Tifereth Israel Synagogue, and served on the Boards of the NBSO, DNRT, SEMAP, YMCA, Dartmouth Children's Museum, and Jewish Federation of Greater New Bedford.

As mentioned, Bob is a passionate gardener. He has eleven gardens spread across 8 acres in South Dartmouth. Though he grows many varieties of vegetables, he specializes in heirloom tomatoes and dahlias. This year Bob seeded 47 varieties of tomatoes. All are heirlooms, with the exception of one hybrid, Sungold Cherry Tomatoes. Bob sells a lot of his plants and gives many to charity. He plants about 150 on his property and sells his tomatoes at his farm stand and also to the Back Eddy restaurant in Westport.

In addition to tomatoes, Bob also loves planting dahlias. Dahlias are beautiful tuberous flowers that are native to Mexico. They are closely related to sunflowers, daisies, and zinnias. Bob sells 80 varieties of dahlia tubers and flowers during the summer. The profits made on both his tomatoes and dahlias goes to charities and non-profits in the area, including the New Bedford Symphony Orchestra, DNRT, YMCA, Gifts to Give, Dartmouth Community Gardens, Tifereth Israel Synagogue, and SEMAP

### **2016 Twilight Workshops!**

7/20: Cultivation

8/8: Growing Cut Flowers

8/23: Raising Alpacas

9/1: Growing Chili Peppers

Learn more at semaponline.org/education

9/14: Diversified Livestock

10/18: Making Homemade Apple Soda & Hard Cider

TBD: Dirty Water Distillery Tour & Tasting

## Tickets on sale now!

Get yours at semaponline.org!

Join SEMAP and TLI (formerly SEMALA) for our 2nd Annual Farm to Tapas!

Sunday, July 31 5:00 pm - 8:00 pm

Kindly held at the historic farm and home of Joseph Keith 111

775 Horseneck Rd, Westport, MA

**Authorized Signature** 



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# Please mail your donation to:

SEMAP P.O. Box 80625

S. Dartmouth, MA 02748

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