

# The Land Stewardship

Keeping the Land and People Together

# Letter



Vol. 19, No. 5

www.landstewardshipproject.org

NOV/DEC 2001

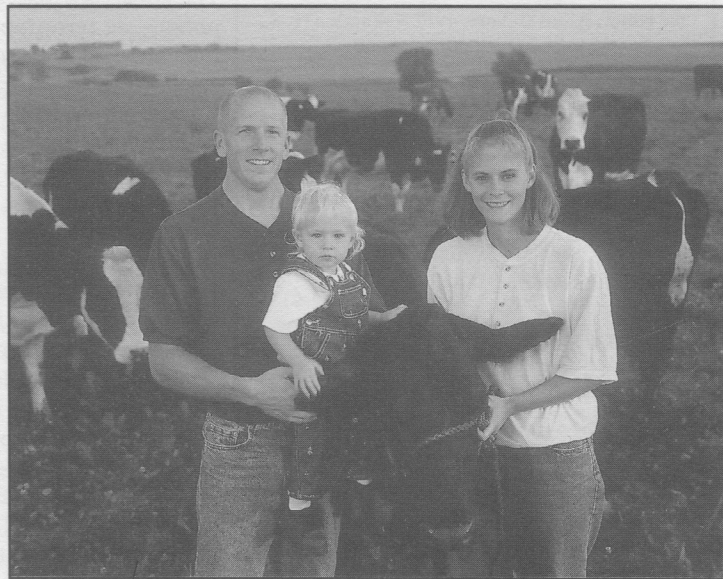
## What You See is What You Get

One day in early July, a southwest Minnesota farmer led me past his nondescript outbuildings, through a hay field and over a fence. We stopped on the other side of the fence to take in the view: an honest to goodness valley. The slope the farmer stood on plummeted at least a couple hundred feet down to a creek that was snaking along the valley floor. The slope on the opposite side was just as dramatic, with numerous side-draws creating an undulating effect. The valley stretched roughly north to south as far as the eye could see. And it was covered in grass. Much of the grass was non-native species that are good for beef production. In fact, in one of those side-draws the bulk of the farmer's cattle herd was grazing in secret delight. But the farmer bent down to point out a few native plants, species that have been around since the wild prairies ruled this part of the world. He couldn't name them all, but he was clearly delighted with their presence, and with what they said about his ability to produce food in harmony with nature.

Not all farms have such pleasant surprises tucked away in the back forty. An increasing number, in fact, have decidedly ugly secrets: leaking manure lagoons, contaminated water tables, eroding soils. Those surprises are called "hidden costs" because they don't go into the calculations used to determine the price of a pound of hamburger or a bag of apples. Those costs may not appear on a food package's bar code, but society eventually pays for them one way or the other—whether it be through a contaminated environment, empty small towns or even unsafe food.

But an increasing number of consumers are making it clear they don't want to support food production that contains hidden costs. This issue of the *Land Stewardship Letter* is devoted to farmers who are showing food can be produced without rude surprises. The latest Stewardship Food Network listing begins on page 6. This is our regular update of farmers and retailers who belong to the Land Stewardship Project and who strive to provide sustainably produced food to consumers. And starting on page 14 is a series of photos featuring many of the farmers who have recently received the Midwest Food Alliance (MWFA) seal of approval. That means they have undergone a rigorous third-party inspection to determine how their farm rates in terms of water quality, wildlife habitat, soil erosion, community involvement and much more. Only farms that reach a high level of overall sustainability qualify for the MWFA seal.

Will listing farmers who direct-market food and creating a sustainable seal of approval revolutionize our food system? No. But efforts like this can help insure that your food dollar will be supporting more pleasant surprises past the farm gate, behind the barn...and over the hill. — *Brian DeVore*



**Roger and Michelle Benrud, shown here with their daughter Emily, produce milk near Goodhue, in southeast Minnesota. Their operation recently received Midwest Food Alliance approval. They market milk through the PastureLand label, which is owned by a group of southeast Minnesota dairy farmers. For more photos of MWFA-approved farmers, see page 14. (photo by Dean Riggott)**

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The Land Stewardship Letter is published six times a year by the Land Stewardship Project, a private, nonprofit organization. The mission of the Land Stewardship Project is to foster an ethic of stewardship for farmland, to promote sustainable agriculture and to develop sustainable communities. Members of the Land Stewardship Project receive this newsletter as a benefit. Annual membership dues are \$35.

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This newsletter printed by Roscoe Printers, Wanamingo, Minnesota

# No fries with that order, please

By Dana Jackson

Corn and soybeans are usually the villains when we talk about industrialized crop farming. For example, look at the commentary that appeared on this page in the September/October issue of the *Land Stewardship Letter*. But there's another, overlooked villain of industrial cropping, the potato—more specifically, the french fried potato. The potato is a marvelous gift of the earth; pomme de terre (apple of the earth) the French called it. After World War II, American GIs craved this potato specialty of the French cuisine, so American drive-in restaurants began to serve french fries with hamburgers. The development of a process to freeze french fries turned them into a cheap commodity and a major profit maker for fast food restaurants. Today the french fried potato is a symbol of everything that's wrong with the industrial food system. Connected to that carton of perfect, golden french fries—which the average American eats several times a week—is the contamination of soil and water, the decline of family farms and rural culture, the consolidation of corporate power over land and markets and people, and a growing health problem—obesity.

The Anishinaabeg people of the White Earth and Mille Lacs Reservations in north central Minnesota live in the midst of potato farming. These native Americans lost much of their original treaty land through the white man's laws and trickery. Then they lost their livelihood when forests were cut for timber and the land drained for farming. Now the little land they have left to support their traditional way of life is endangered by the farming practices of Ron Offutt, the largest independent potato farmer in the world.

In a study just published by the White Earth Land Recovery Project, *Potatoes, Frogs and Water: R.D. Offutt Co. and Northwestern Minnesota's Future*, Winona LaDuke and co-authors describe the Offutt empire and their concern for its impact upon the water, the land and people of the region. Through a diversity

of land holding entities that keep Offutt from violating the Minnesota corporate farm laws, Ron Offutt and associates control a total of 27,926 acres in 12 counties of Minnesota, with special concentration in Otter Tail County and Becker County. The problem, the study says, is not the number of acres Offutt controls, but the concentration of potato farming in these areas.

The sandy soils in northwest Minnesota are good for growing potatoes, but they also have high infiltration rates, which result in a quick leaching of nitrates into the aquifer below. Typical usage of nitrogen fertilizer for corn is about 96 pounds per acre, but for potatoes the typical usage is much higher—241 pounds per acre. Thirty-one percent of the wells in Otter Tail County, where Offutt controls 8,547 acres, tested for nitrate levels higher than the drinking water standard of 10 milligrams per liter set by the Environmental Protection Agency.

The Anishinaabeg see that in addition to their water being endangered by nitrogen fertilizer applications, the wild medicinal and food plants traditionally gathered by native people are harmed by frequent herbicide applications. People living on land between and around Offutt fields are also exposed to pesticide drift from the many aerial sprayings. The Minnesota Department of Agriculture, however, is satisfied that the Offutt growers voluntarily use "best management practices." When the Mantrap Township Board of Hubbard County passed an ordinance to restrict aerial spraying of pesticides in the early 1990s, the Department of Agriculture joined the commercial sprayers and Offutt in suing the township. The township lost.

Industrial potato production requires a heavy use of pesticides. In *The Botany of Desire* (see page 18) Michael Pollan says that to produce the perfect french fry potato, an Idaho farmer plants one variety only, the Russet Burbank, and protects the crop with an arsenal of chemicals.

**For every \$1.50 spent on french fries at a fast food restaurant, the farmer makes only two cents.**

Potatoes see page 3...



Beginning in the spring the farmer applies a soil fumigant to control nematodes, then a pre-planting herbicide to control weeds and a systemic insecticide at planting time. Additional herbicides and 10 weekly applications of fertilizer follow during the growing season. The



Nearly one-third of the vegetable servings eaten by youngsters aged 13 to 18 years are in the form of potato chips and french fries, according to a Louisiana State University-Baton Rouge study. (LSP photo)

potato crop needs a fungicide to avoid the late blight that caused the Irish potato famine. The potatoes also need regular sprays to kill aphids that transmit a leaf roll virus which creates spots on the Russet Burbank, anathema to a french fry processor. Then there is the nemesis of home gardeners, the potato beetle. Potato farmers naturally see Monsanto's New Leaf potato, genetically engineered with a bacterium that kills potato beetles as they eat the leaves, to be a cost-cutting advance by eliminating a spraying.

The typical potato farmer in Idaho spends approximately \$1,950 an acre for chemicals, water and electricity and sells

the average yield of 20 tons to a french-fry processor for \$2,000. For every \$1.50 spent on french fries at a fast food restaurant, the farmer makes only two cents.

As with corn, wheat and other cheap commodities, the potato growers feel pressured to get big or get out, and the family-sized farms are getting out, while large operations get larger. The

Anishinaabeg have watched Ron Offut accumulate more and more land to produce potatoes, including land originally part of the White Earth reservation.

Ron Offut supplies potatoes for a french fry processing plant in Park Rapids, Minn., that is a joint venture of Offut, ConAgra and Lamb Weston, the largest manufacturer of french fries in the world. Lamb Weston and McCain, a Canadian Firm, control 80 percent of the American market for frozen french fries, even though J.R. Simplot Company supplies most of the frozen french fries that McDonald's uses. Frozen french fries have become a bulk commodity, manufactured in high volume with a low margin of profit.

Americans devour a prodigious amount of french fries. In *Fast Food Nation* (see Jan./Feb./Mar. 2001 *LSL*, page 16), the author Eric Schlosser tells us that the average American in 1960 ate 81 pounds of fresh potatoes and about four pounds of frozen french fries. Today the average American eats about 49 pounds of fresh potatoes each year and more than 30 pounds of frozen french fries. The success of fast food restaurants is directly linked to the growing popularity,

tastiness and cheapness of french fries. "Super Size Fries (540 calories) with that double bacon cheeseburger?"

Potatoes are inherently a healthful food. Michael Pollan writes that the potato became a food staple in Ireland because, in addition to its carbohydrate energy, it provided considerable amounts of protein and vitamins B and C, and the missing vitamin A could be supplied by cow's milk. But today we eat the potato with grease, not milk.

Eric Schlosser says that forty-four million Americans are obese, and six million are "super obese," weighing about 100 pounds more than they should.

The growth of the fast food industry, which has made "eating out" so cheap and convenient, contributes to our bulging waistlines as much as the decline of physical activity in our work life and leisure. Teenage clerks punching buttons with pictures on them at the fast food check-out counters don't even exercise their brains, and these youngsters are often overweight, eating their way to an early onset of diseases linked to obesity, such as diabetes and heart disease. But the high-fat fast food meals, which all include french fries, are popular not only with teenagers, but also busy working parents of young children, as well as retired people.

The potato was first domesticated more than 7,000 years ago by ancestors of the Incas in the Andes. Their descendants perfected a complex and sustainable system by planting many different sizes, shapes and colors of potatoes that fit particular microclimates and soil formations along mountainsides. The diversity was essential as each potato had a special use in their diet. Several varieties of potatoes, besides the Russet Burbank, are available today as seed potatoes and in farmers' markets and food cooperatives. It's possible for people to learn again how to boil, bake and mash potatoes—with milk—and avoid that villainous symbol of an industrial food system: the processed, frozen french fry. □

Dana Jackson is the Land Stewardship Project's Associate Director. For more information on Potatoes, Frogs, and Water: R.D. Offutt Co. and Northwestern Minnesota's Future, contact the White Earth Land Recovery Project at 32033 East Round Lake Road, Ponsford, MN 56575; phone: 218-573-3448.



### What's on your mind?

Got an opinion? Comments? Criticisms? We like to print letters, commentaries, essays and poems on issues covered in this newsletter. Contact: Brian DeVore, *Land Stewardship Letter*, 4917 Nokomis Ave. S., Minneapolis, MN 55417; phone: 612-729-6294; e-mail: bdevore@landstewardshipproject.org.



## LSP organizing pushes Farm Bill reform

*Amendment to ban packer ownership of livestock 'historic'*

**EDITOR'S NOTE:** As the *Land Stewardship Letter* went to press in late December, the U.S. Senate had delayed debate on their version of the Farm Bill until it reconvenes Jan. 23. The U.S. House of Representatives passed their Farm Bill in October. Once the Senate version passes, a joint House/Senate conference committee will be created to hammer out a compromise measure that will go to President Bush. This law will determine the content and funding for Federal farm policy for the next five years. Major policy decisions affecting the quality of our environment, the stewardship of the land, and the future of family farms and rural communities are made in the Farm Bill. Contact LSP's Policy Program by calling 612-722-6377 or e-mailing marks@landstewardshipproject.org for more information. Also, check www.landstewardshipproject.org for regular farm policy updates.

In a major victory for family farms and the environment, the U.S. Senate voted Dec. 13 to ban corporate meatpackers from owning livestock.

The historic 51-46 bipartisan vote, which would also require packers to divest themselves of the livestock they currently own, came on an amendment to the Senate's version of the Farm Bill. The amendment was introduced by Senator Tim Johnson of South Dakota and Minnesota Senator Paul Wellstone.

"This is an historic action," says Mark Schultz, LSP's Policy Program Director. "Responding to the will of the people, the U.S. Senate has finally told big agribusiness that it can't control all of agriculture. We must now make sure the House gets the same message and acts accordingly, and then move on to further progressive legislation on behalf of family farms, rural communities, and the care of the land."

Over the past five years, direct ownership of livestock by pork and beef processors has escalated sharply. In the hog industry, this has gone hand-in-hand with the expansion of factory farms across the countryside, as packers such as

Tyson/IBP, Premium Standard Farms, Cargill and Smithfield all have established huge sow herds, raising the breeding stock and their offspring in confinement buildings of unprecedented size and generating massive adverse impact on the surrounding environment. Smithfield Foods alone, following an aggressive acquisition and expansion policy, is now the number one pork packer in the country and owns 711,000 sows, producing more than 14 million hogs per year. In comparison, the vast majority of Midwestern family farm hog producers own between 30 and 200 sows.

"University studies show that the small- to medium-sized hog producers are very competitive in terms of cost of production. Efficiency is not the issue—we can compete," says Minnesota hog farmer and LSP Board member Monica Kahout. "The fact is, corporate packers like Smithfield, Tyson and Cargill are trying to take away our livelihood by controlling the livestock—not because we can't compete, but because we are their stiffest competition. So they are controlling the market, killing competition with captive supplies, in order to either put us

out of business, or make us raise their factory-farm hogs for them through one-sided production contracts."

The Campaign for Family Farms, of which LSP is a founding member, took the lead nationally in organizing for the amendment, with farmers and other members calling hog farmers in dozens of states who had taken part in the campaign to end the mandatory pork checkoff. The Campaign also sent out mass mailings and coordinated a media campaign targeted at livestock producers. LSP and the Campaign for Family Farms met with Senator Wellstone and worked closely with his staff on the amendment. All of this was kicked off in August with a strong LSP turnout for the Senate Ag Committee field hearings convened by Wellstone and Senator Mark Dayton in Minnesota.

"The Wellstone/Johnson amendment to ban packer ownership is a big first step to addressing this economic injustice being forced on rural communities by corporate meatpackers," Kahout says. "The farmers I called in Oregon, South Carolina and Maryland didn't know how to address this injustice, but when we called from the Campaign for Family Farms, they joined in our grassroots campaign."

Besides the ban on packer ownership of Livestock, the Senate bill includes a fully-funded Conservation Security Program (see Sept./Oct. *LSP*, page 4), a major LSP policy priority which would reward farmers who care for the land by paying for the public benefits—such as enhanced water quality, improved soil conservation and increased wildlife habitat—that good stewardship farming produces. The House's farm policy proposal does not contain such a conservation provision or a ban on packer ownership of livestock.

"Both bills are highly flawed," says Schultz. "However, LSP members should recognize some important LSP policy priorities in the Senate bill. Our organization has made a difference in the Farm Bill debate." □

## Landmark feedlot study falls short

As a three-year landmark study of Minnesota's livestock industry nears the finish line, there are clear signs it will fall far short of meeting its original objectives, say several participants in the analysis. And those shortcomings could have an impact as early as this legislative

session, when lawmakers review the results as they consider the role livestock farming will play in the state's future.

In 1998, tired of wrestling with the contentious environment created by the aggressive growth of large-scale livestock facilities in the state, the Minnesota

Legislature commissioned a Generic Environmental Impact Statement (GEIS) on Animal Agriculture. The Legislature gave the Environmental Quality Board (EQB), along with a 24-member Citizen Advisory Committee, \$3 million to conduct a statewide study of the present

*GEIS see page 5...*



and projected impacts of livestock facilities. The objective of the study was, according to the Environmental Quality Board, to "...provide balanced information on animal agriculture and recommendations on future alternatives to optimize livestock production in the state, while protecting public health, social stability and environmental quality."

The study was touted as the first of its kind in the nation. The GEIS Citizen Advisory Committee, appointed by the EQB, consisted of organizations and individuals who are involved in livestock farming issues. The committee eventually directed the development of a 1,500-page literature summary, as well as 10 technical working papers on subjects such as human health and water quality. After hundreds of hours of meetings, including numerous forums where the public provided input, the Citizen Advisory Committee came up with 77 policy recommendations. Those recommendations, along with a draft of the 238-page GEIS report, have been submitted to the EQB, which is expected to act on approval of the final GEIS sometime in January.

Mark Schultz, the Land Stewardship Project's Policy Program Director, served on the Citizen Advisory Committee. "Overall, there are a couple of good things about the GEIS," he says. "There is some good information in the technical working papers that may be of use to citizens looking into the environmental, health, economic and social impacts of industrial agriculture. And the recommendations will provide some options for state policy makers."

However, Schultz adds, the report fell far short in two key areas: identifying and comparing a range of options for the future of animal agriculture in Minnesota, and evaluating cumulative effects of animal agriculture development on the state's environment and communities."

Both these elements were priority goals of the study, as approved by the EQB in 1998.

"This report basically assumed the current path of large-scale factory livestock was the only way to go, and all but ignored any other path," says Schultz. "This is particularly troubling considering the concerns of increasing numbers of Minnesotans about the adverse impacts of industrial agriculture."

An examination of the summary of public comments on the draft GEIS shows two general concerns emerging

repeatedly: the lack of discussion over alternatives, and the cursory treatment of cumulative impacts.

Minnesota Pollution Control Agency Commissioner Karen Studders, who sits on the EQB, also expressed concerns about the report's shortcomings during a Dec. 10 GEIS hearing. She said cumulative impacts of operations is a growing environmental concern and she didn't understand why modeling couldn't have been used to provide more information in that area, particularly considering the fact that large-scale livestock operations have become so standardized. She also said the report's lack of information on alternatives puts more of a burden on farmers who are seeking viable ways to produce livestock.

"I am somewhat disheartened," Studders told George Johnson, the GEIS Project manager.

Both Johnson and Gregg Downing, GEIS Research Coordinator, agreed that both issues were "extremely important," but defended their cursory treatment by saying there was not enough money or

### The GEIS report

To view the draft of Minnesota's final Generic Environmental Impact Statement on Animal Agriculture, including the 77 policy recommendations of the Citizen Advisory Committee, log onto <http://www.mnplan.state.mn.us/eqp>. Copies can also be viewed at regional libraries in Minnesota. Ten technical working papers on various issues related to animal agriculture have been produced for the GEIS.

The topics are:

- Description of Animal Agriculture
- Social & Community Topics
- Land Use & Conflict Resolution
- Role of Government
- Economic Impacts
- Water Quality Issues
- Air Quality Issues
- Soils & Manure Issues
- Human Health Issues
- Animal Health & Welfare

To download a technical paper, log onto [www.mnplan.state.mn.us](http://www.mnplan.state.mn.us) and click on the "Feedlots" link.

For more information on the GEIS process, contact the Land Stewardship Project's Mark Schultz at 612-722-6377, or [marks@landstewardshipproject.org](mailto:marks@landstewardshipproject.org).

time to consider such complicated topics. "It's obviously very disappointing to many people," said Downing.

The public may also be disappointed to know how much influence Minnesota Agriculture Commissioner Gene Hugoson had on the GEIS, says Schultz. Hugoson is the chair of the EQB and has long been an advocate of large-scale factory farming. He worked hard (and unsuccessfully) during the last legislative session to gut state sustainable agriculture programs (see July/Aug. 2001 LSL, page 9). On Oct. 25, he sent a three-page letter to George Johnson expressing concern that the GEIS not be too heavily weighted in favor of "environmental concerns." In the letter, Hugoson called the current state environmental review process a "trumped up roadblock" and said regulations threaten to either drive farmers out of business or make them "move to a state or country with a less onerous regulatory structure." In his letter, Hugoson also argued against making data on large-scale farming operations available to the public.

When the draft GEIS report was released in November, several paragraphs of Hugoson's letter were tacked onto the introduction. Although the words were virtually verbatim from the letter, there was no recognition that Hugoson was the author.

"These paragraphs represent an opinion, contradict findings within the GEIS and set a negative tone," said Rachel Hopper at the Dec. 10 hearing. Hopper, who represented the Izaak Walton League as an alternate on the GEIS Citizen Advisory Committee, added that the new introduction "basically undermines the entire document, three years of research and the commitment of 24 professionals."

Helen Palmer, who represented the League of Women Voters on the Citizen Advisory Committee, told the EQB that whether one agreed with Hugoson's words or not, they didn't belong in a "neutral" report introduction.

"They did not come from a policy recommendation of the Citizen Advisory Committee, nor do they sum up the message of the public hearings. By setting up the old opposition between the economy and the environment these statements in fact encourage the kind of divisions which led up to the need for the GEIS in the first place." □



# Food & Farm → → → → Connection



## Stewardship Food Network

The following six pages list Land Stewardship Project members who produce food for direct marketing to consumers. The methods these farmers use to produce food vary, and we have chosen not to describe them here in-depth. Sustainable farming practices represented in this list include chemical free production, no use of genetically engineered products, little or no use of hormones and antibiotics, no feeding of animal by-products, pasture-based production, minimum tillage, diverse crop rotations and integrated pest management. We encourage you to contact the farmers personally to find out specifics about which production methods they are using.

We have listed the farms according to location: **Southwest Minn.; Northwest Minn.; South-central Minn.; Southeast Minn.; Northeast Minn.; Central Minn.; Twin Cities Metro; Southwest, Wis.; North-central Wis.; Southeast S. Dak.; Northeast Iowa; North-central Iowa.** The majority of these farms sell their products in their immediate area via on-the-farm sales or farmers' markets. However, as we have indicated with an "Also services" category, some farms do market outside their region. These farms may deliver to a different community, participate in a regional farmers' market, or use mail services to deliver their products.

If you are looking for farmers nationwide who are direct marketing sustainably produced foods, log on to [www.localharvest.org](http://www.localharvest.org).

When contacting the farmers, consider

asking these questions in trying to determine if their production methods fit your needs and desires:

✓ Are the animals raised on well-managed pastures or deep-bedded straw (hogs) at least part of the time?

✓ How are antibiotics and hormones used in animal production? Why are they used?

✓ Are vegetables, fruits and grains produced using chemical pesticides? If so, are integrated pest management techniques used to reduce reliance on chemicals as much as possible?

✓ Are conservation tillage techniques such as minimum till, no till and ridge till used?

✓ Are diverse rotations that involve small grains, forages and perennial grasses used?

### A few handy definitions:

• **Community Supported Agriculture (CSA):** This is a system where consumers buy a "subscription" in a farm before the growing season begins. In return, they receive a weekly delivery of fresh produce throughout the growing season.

• **Integrated pest management (IPM):** An approach to managing pests that combines biological, cultural, physical and chemical means to reduce environmental risks.

• **Grass-based livestock production:** A large part of an animal's nutritional needs are met through grass, in particular via management intensive grazing systems that rotate livestock through numerous paddocks, spreading manure in a biologically sound manner.

### • Little or no use of antibiotics:

Antibiotics and hormones are not used on a daily basis to increase production performance in animals.

• **Certified organic:** A third-party certifying agency has documented that the food has been produced without chemical insecticides, herbicides, etc.

This list is by no means exhaustive, and we have undoubtedly missed some producers. We want to hear from LSP members—both Minnesotans and non-Minnesotans—who are direct-marketing their farm products so that we can update this directory. Please see page 12 for information on how to be listed in this directory. □

## Wanted: Twin Cities CSA farmers

The Land Stewardship Project is putting together its 2002 edition of the *Twin Cities Area CSA Directory*. This is the sixth year of this popular publication, which lists Community Supported Agriculture (CSA) operations that serve the metro area. Copies are distributed free to consumers via the mail and Internet. If you are a CSA farmer and would like to be listed in the directory, contact LSP's Twin Cities office at 651-653-0618. You can view the 2001 directory at [www.landstewardshipproject.org](http://www.landstewardshipproject.org).

If you are a consumer who is interested in joining a CSA farm, look for the new directory to be placed on our Web site sometime in late February or early March. Paper copies can be ordered by calling our office.



# Farms

## Central Minn.

- **Long Pond Elk Farm**  
Myron Angstman  
Princeton, MN  
Phone: 800-478-5315  
E-mail: angstman@unicom-alaska.com  
→ Products: *Elk*  
✗ Also services: *Twin Cities*

- **Webster Farm Organics**  
Nett Hart and Tamarack  
PO Box 53  
Foreston, MN 56330-0053  
Phone: 320-983-2289  
→ Products: *CSA vegetable operation, Salad Days*  
✗ Also services: *Central Minnesota*

- **Whole Farm Coop**  
33 - 2nd Street SW, Lower Level  
Long Prairie, MN 56347  
Phone: 320-732-3023  
E-mail: whlefarm@rea-alp.com  
Web site: www.wholefarmcoop.com  
→ Products: *Meat, produce, dairy products, eggs, coffee, maple syrup, wild rice & more*  
✗ Also services: *Alexandria, Brainerd, Cambridge, St. Cloud, Twin Cities & Wadena*

## Northeast Minn.

- **Finke's Berry Farm**  
Diane & Doug Finke  
2331 County Rd. 4  
Carlton, MN 55718-8147  
Phone: 218-384-4432  
E-mail: finkesbf@aol.com  
→ Products: *Strawberries, blueberries; pick-your-own*

- **Food Farm**  
John & Jane Fisher-Merritt  
2612 County Rd. 1  
Wrenshall, MN 55797-8718  
Phone: 218-384-3356  
→ Products: *Vegetables, CSA operation, chicken, turkey & eggs*

- **Ken's Lean Beef**  
Ken & Ina Peterson  
43138 - 110th Ave.  
Tamarack, MN 55787  
Phone: 218-768-4116  
Fax: 218-768-4116  
→ Products: *Beef*

- **Shary's Berries**  
Shary Zoff  
1651 Two Harbors Rd.  
Two Harbors, MN 55616-8013  
Phone: 218-834-5221  
→ Products: *Tomatoes, raspberries, blueberries & basil*

## Northwest Minn.

- **Evavold's Oak Grove Farm**  
Les & Kathy Evavold  
14653 355th Ave.  
Battle Lake, MN 56515-9531  
Phone: 218-747-2456  
E-mail: evavold@hotmail.com  
→ Products: *Beef*  
✗ Also services: *Delivers along I-94 from Fargo/Moorhead to Twin Cities*

## South-central Minn.

- **Gooden Farm**  
Larry & Leslea Gooden  
RR-1, Box 29  
Emmons, MN 56029-9712  
Phone: 507-297-5156  
→ Products: *Pork*
- **Hermanson's Harvest**  
Don and Rhonda Hermanson  
RR-2, Box 153  
Nicollet, MN 56074-9749  
Phone: 507-246-5335  
E-mail: drhermy@prairie.lakes.com  
→ Products: *Produce & poultry*  
✗ Also services: *Gaylord & LeSueur Farmers' Markets*

- **Hilltop Acres**  
Katy & Dave Wortel  
1411 Pohl Rd.  
Mankato, MN 56001-5751  
Phone: 507-345-4494  
E-mail: enviros@mnic.net  
→ Products: *Tomatoes, pumpkins & other fall decorative items*

- **Maher Meats**  
Larry & Devona Maher  
RR-1, Box 214  
Emmons, MN 56029-9756  
Phone: 507-297-5097  
E-mail: dsmaher@smig.net  
→ Products: *Pork*  
✗ Also services: *Minneapolis to Mason City, Iowa*

- **Prairie Pride Farm of Minnesota**  
Roger & Dawn Hubmer  
59597 185th St.  
Mankato, MN 56001-8472  
Phone: 507-245-3117;  
866-245-PORK (7675)  
E-mail: rdhubmer@prairiepridefarm.com  
Web site: www.prairiepridefarm.com  
→ Products: *Pork, chicken, turkey, BBQ sauce, BBQ & Hog roast catering*  
✗ Also services: *Burnsville, St. Peter, Lakeville, Mankato, St. Clair & Twin Cities*

## Southeast Minn.

- **Bear Valley Farm**  
Jerry & Patricia Unger  
RR-1, Box 76  
Mazeppa, MN 55956-9714  
Phone: 507-843-2036  
E-mail: jpunger@sleepyeyetel.net  
→ Products: *Vegetables*

- **Bramble Hill**  
Diane Crane & Bets Reedy  
21727 Randall Dr.  
Houston, MN 55943-8131  
Phone: 507-864-7585  
E-mail: bramble@acegroup.cc  
→ Products: *Lamb*

- **Cozy Meadows**  
Mike & Linda Noble  
53288 110th Ave.  
Kenyon, MN 55946-4330  
Phone: 507-789-6679  
E-mail: farm.on.wheels@juno.com  
→ Products: *Pork, beef & chicken*  
✗ Also services: *St. Paul Farmers' Market & Northfield Farmers' Market*

- **Dancing Meadows Farm**  
Jodi Dansingburg  
RR-1, Box 1212  
Rushford, MN 55971-9636  
Phone: 507-454-4024  
E-mail: dmfarms@hbc.com  
→ Products: *Goat meat, goat soap, beef, pork & eggs*



...Southeast Minn., *continued*

**Dancing Winds Educational Farm Retreat**

Mary Doerr  
6863 Co. #12 Blvd.  
Kenyon, MN 55946-4125  
Phone: 507-789-6606  
E-mail: dancingwinds@juno.com  
Web site: www.dancingwinds.com  
→ Products: *Goat cheese, goat meat, B & B Retreat accommodations*  
✕ Also services: *St. Paul Farmers' Market Saturdays from April to Nov.; Twin Cities direct from farm & mail order anywhere in continental U.S.*

**Dreamacres/Tillers International**

Eva Barr & Todd Juzwiak  
RR-1, Box 1243  
Wykoff, MN 55990-9772  
Phone: 507-352-4255  
Web site: www.wmich.edu/tillers  
→ Products: *CSA vegetable operation, farming classes*  
✕ Also services: *Spring Valley, Rochester & Albert Lea*

**Earth-Be-Glad Farm**

Mike, Jennifer & Johanna Rupprecht  
RR-2, Box 81  
Lewiston, MN 55952-9622  
Phone: 507-523-2564  
E-mail: ebgfarm@hbc.com  
→ Products: *Beef, chicken, pork, turkey, eggs, popcorn & flowers*  
✕ Also services: *Twin Cities, shipping available anywhere in U.S.*

**Farming with Nature Co-op**

PO Box 653  
Plainview, MN 55964  
Phone: 888-770-0230  
→ Products: *Pork*  
✕ Also services: *Twin Cities*

**Flavor Ridge Farm**

LaVerne & Arlene Nelson  
RR-1, Box 267  
Altura, MN 55910-9761  
Phone: 507-796-6233  
→ Products: *Beef, chicken & eggs*

**Hershey Acres**

Melvin & Arlene Hershey  
RR-2, Box 158A  
Saint Charles, MN 55972-9759  
Phone: 507-932-3285  
E-mail: hersheyacres@juno.com  
→ Products: *Eggs, chicken, turkey, beef, ducks & specialty meats*

**Hidden Stream Farm**

Lisa & Eric Klein  
RR-1, Box 15  
Elgin, MN 55932  
Phone: 507-876-2304  
Fax: 507-876-2304  
E-mail:  
hiddenstreamfarm@hiddenstreamfarm.com  
Web site: www.hiddenstreamfarm.com  
→ Products: *Chicken, pork & beef*

**Hill & Vale Farms**

Joe & Bonnie Austin  
RR-1, Box 152  
Wykoff, MN 55990-9750  
Phone: 507-352-4441; 800-484-2462  
E-mail: jobon@hmtel.com  
→ Products: *Lamb, beef, chicken, wool & lamb's wool hides*  
✕ Also services: *Twin Cities, various Midwestern states via mail*



**Stewardship Food Network**

**Master's Farm & Greenhouse**

Susan Misgen  
4950 Highway 30 E.  
Blooming Prairie, MN 55917-7913  
Phone: 507-583-4581  
E-mail: misgen@clear.lakes.com  
→ Products: *Chicken, garlic & vegetables*

**Michaelis Farm**

Roy, Carol, Andy & Justin Michaelis  
RR-1, Box 61  
Rollingstone, MN 55969-9707  
Phone: 507-523-3561  
E-mail: carolmichaelis@juno.com  
→ Products: *Chickens, lamb & pork*

**Nature's Little Farms**

Larry & Diane Leonhardt  
RR-2, Box 19  
Kellogg, MN 55945-9605  
Phone: 507-767-4435  
→ Products: *Chicken, beef, turkey, bison, duck, rabbit, eggs, vegetables & fruit*

**Ours for a Short Time**

Peggy Thomas & Larry Gates  
RR-1, Box 42  
Kellogg, MN 55945-9714  
Phone: 507-767-3202; 507-280-5075  
→ Products: *Free range turkeys, lamb, tanned hides, wool, wool woven rugs, hand-harvested wild rice & produce*

**PastureLand Cheese**

Six southeast Minnesota dairy farms  
Phone: 651-923-4566  
E-mail: polymiss@netscape.net  
→ Products: *Various kinds of cheese*

**Poly-Miss Farm**

Duane and Denise Hoelt  
30037 728th Ave.  
Grand Meadow, MN 55936-8216  
Phone: 507-754-5633  
E-mail: polymiss@netscape.net  
→ Products: *Beef, lamb, chicken & eggs*  
✕ Also services: *South-central Minnesota*

**Prairie Hollow Farm**

David & Pamela Benike  
15211 14th St. NE  
Dover, MN 55929-1206  
Phone: 507-932-4352  
E-mail: pjbenike@uswest.net  
→ Products: *Vegetables, cheese, brown eggs, chicken & pork*

**Serfling's Lively Stock Farm**

Dave & Diane Serfling  
RR-2, Box 176  
Preston, MN 55965-9553  
Phone: 507-765-2797  
E-mail: dsdserf@yahoo.com  
→ Products: *Pork, lamb, beef & chicken*

**Springside Farm**

Bonnie & Vance Haugen  
RR-1, Box 89  
Canton, MN 55922-9720  
Phone: 507-743-8326  
E-mail: springsidefarm@yahoo.com  
→ Products: *Cheese, milk, butter & beef*

**Still Point Farm**

Larry & Pamela Johnson  
RR-1, Box 93A  
Winona, MN 55987-9738  
Phone: 507-457-9511;  
507-523-2171 (ext. 110)  
E-mail: lpjohn@rconnect.com  
→ Products: *Fresh cut flowers, bouquets & bunches*



**Sunfresh Foods**

Paul & Karen Schmidt  
RR-2 Box 155  
Preston, MN 55965-9802  
Phone: 507-765-4782

→ Products: **Beef, pork & poultry**

**Sweet Meadow Farm**

Alice & Walter Field  
43104 145th Ave. Way  
Zumbrota, MN 55992-5071  
Phone: 507-732-7400; 800-584-5351  
E-mail: alice@dambgoodlamb.com  
Web site: www.dambgoodlamb.com

→ Products: **Lamb**

✕ Also services: **Minneapolis**

**Valley Angus Farm**

Dan & Cara Miller  
1010 North Broadway St.  
Spring Valley, MN 55975-1030  
Phone: 507-346-2261; 507-346-7875  
E-mail: dmiller@deskmedia.com  
Web site: www.mgt.org

→ Products: **Beef**

**Valley Creek Community Farm**

Gene & Rose Ann Steenhoek  
15150 Giefer Ave.  
Northfield, MN 55057-4606  
Phone: 507-645-6414

→ Products: **CSA produce operation**

**Weaver Gardens**

Pat Bailey & Paul Wotka  
RR-1, Box 588  
Altura, MN 55910-9615  
Phone: 507-767-3225

→ Products: **Flowers, strawberries, raspberries, fingerling potatoes, garlic braids & sprays**

**Whitewater Gardens**

Sandy & Lonnie Dietz  
RR-1, Box 250  
Altura, MN 55910-9752  
Phone: 507-932-5225  
E-mail: londietz@aol.com

→ Products: **Vegetables**

**Wiebusch Valley View Farms**

Jerry & Kim Wiebusch  
RR-3, Box 86  
Lake City, MN 55041-9480  
Phone: 507-753-2754

→ Products: **Beef**

**Double D Natural Meats**

Don & Bex Struxness;  
Dan & Missy Struxness  
14015 Hwy. 40 NW  
Milan, MN 56262  
Phone: 877-298-7442;  
320-752-4733

→ Products: **Beef**

**Doug's Trimming and Gardens**

Doug & Marie Pederson  
7025 Hwy. 7 SW  
Montevideo, MN 56265-3665  
Phone: 320-269-9182  
E-mail: pederson@clear.lakes.com

→ Products: **Vegetables, raspberries, trees & shrubs**

**Earth Rise Farm**

Kay & Annette Fernholz  
RR-2, Box 94A  
Madison, MN 56265-9646  
Phone: 320-752-4700; 320-752-4293  
E-mail: erfarm@hotmail.com

→ Products: **CSA produce operation; surplus produce may be purchased**

**Hennen's Farm**

Stan & Diane Hennen  
50406 - 260th St.  
Morris, MN 56267-9552  
Phone: 320-589-3429

→ Products: **Beef**

✕ Also Services: **Twin Cities & St. Cloud**

**Honey & Herbs**

Marcia Neely  
155 60th St. NW  
Benson, MN 56215-1050  
Phone: 320-843-3363  
E-mail: marciagarden@yahoo.com

→ Products: **Vegetables, apples, honey, medicinal & culinary herbs**

**Life Design Organics**

Dale & Betty Noordmans  
39041 County Rd. 2  
Hancock, MN 56244-1215  
Phone: 320-392-5925  
Fax: 320-392-5925  
E-mail: organicfood30@hotmail.com  
Web site: www.ruralsolutions.com/lifedesignorganics

→ Products: **Whole wheat, whole wheat bread mixes, whole wheat pancake mixes, flaked or rolled oatmeal, coarse corn meal, rye, corn, beef, chicken & turkey, vegetables, fresh dried tomato, basil & garlic, catering**

**Moonstone Organics**

Audrey Arner & Richard Handeen  
9060 40th St. SW  
Montevideo, MN 56265-3136  
Phone: 320-269-8971; 320-269-2105  
Fax: 320-269-2105  
E-mail: aarner@landstewardshipproject.org  
Web site: www.prairiefare.com

→ Products: **Beef, turkey, popcorn, honey, flowers & "Farmstay" overnight lodging**

✕ Also services: **St. Paul & western Twin Cities suburbs**

**Morning Has Broken Farm**

Larry & Carolyn Olson  
2931 480th St.  
Granite Falls, MN 56241-1601  
Phone: 320-564-2571; 320-768-3417  
E-mail: mhbfarmolson@mymailstation.com  
Web site: www.prairiefare.com

→ Products: **Chicken, pork & beef**

✕ Also services: **Twin Cities**

**Murphy's Organic Farm**

Craig & Joanie Murphy  
51487 - 320th St.  
Morris, MN 56267-9586  
Phone: 320-392-5176  
E-mail: cjemurph@info-link.net  
Web site: www.prairiefare.com

→ Products: **Beef & pork**

✕ Also services: **All of Minnesota**

**Pastures A' Plenty**

Jim & LeeAnn VanDerPol  
4075 110th Ave. NE  
Josh & Cindy VanDerPol, 4077 110th Ave. NE  
Kerkhoven, MN 56252-9650  
Phone: 320-367-2061  
E-mail: vanderpol@prairiefare.com  
Web site: www.prairiefare.com

→ Products: **Pork, lamb, chicken & brown eggs**

✕ Also services: **Twin Cities**

**Prairie Lane Farm**

Kent & Jane Goplen  
1670 270th Ave.  
Canby, MN 56220-3311  
Phone: 507-223-7910

→ Products: **Beef**

**Prairie Wind Farms**

Gerard & Mary Radermacher  
RR-1, Box 101  
Bellingham, MN 56212-9747  
Phone: 320-568-2310; 320-568-2110  
Fax: 320-568-2110

→ Products: **Beef, lamb, ducks, chickens & ground beef**



...Southwest Minn. continued

☐ **Red Tail Valley Beef**

Terry VanDerPol  
235 7th Ave.  
Granite Falls, MN 56241-1423  
Phone: 320-564-1877; 320-269-2105  
Fax: 320-564-4542  
E-mail:

tlvdp@landstewardshipproject.org

→ Products: **Beef**

✕ Also services: **Minneapolis**

☐ **Rolling Acres**

Joe, Richard & Joseph Rolling  
RR-1, Box 64  
Arco, MN 56113-9431  
Phone: 507-487-5742  
Fax: 507-487-5742  
E-mail: jrolling@hotmail.com

→ Products: **Goats, chicken, ducks, geese, eggs, buckwheat & rye for seed**

✕ Also services: **Brookings & Sioux Falls, S. Dak.**

☐ **Romsdahl's Butterfield Family Farm**

Brian and Deb Romsdahl  
RR-1, Box 225  
Butterfield, MN 56120-9630  
Phone: 507-956-2804

→ Products: **Beef, chicken & pork**

☐ **Ron's Veggies**

Ron Hanson  
86750 150th St.  
Sacred Heart, MN 56285-1252  
Phone: 320-765-2379

→ Products: **Vegetables & cactus plants**

☐ **Soehren Farm**

David & Dianna Soehren  
RR-3, Box 37  
Appleton, MN 56208-9102  
Phone: 320-752-4421; 320-289-2493  
→ Products: **Pork & beef**

## Twin Cities Metro

☐ **Anderson Farm**

Randy & Lynn Anderson  
N6501 Manore Lane  
Arkansaw, WI 54721-8603  
Phone: 715-285-5226  
E-mail: andersonfarm@nelson-tel.net

→ Products: **CSA operation, beef, lamb, chickens & pork**

✕ Also services: **Western Wisconsin**



☐ **Angelica's Garden**

Angelica Peterson  
PO Box 403  
Hugo, MN 55038-0403  
Phone: 651-772-1710  
→ Products: **Value-added CSA produce operation**

☐ **Badger Ridge Garden**

Ruth Viste  
N2041 430th St.  
Maiden Rock, WI 54750-8221  
Phone: 715-594-3196  
→ Products: **CSA produce operation**

☐ **Big Woods Farm**

David & Laurie Hougen-Eitzman  
10752 Nerstrand Blvd.  
Nerstrand, MN 55053-2715  
Phone: 507-334-3335  
E-mail: bigwoodsfarm@ll.net  
→ Products: **CSA produce operation**  
✕ Also services: **Rice County**



## Stewardship Food Network

☐ **Cedar Summit Farm**

Dave & Florence Minar  
25816 Drexel Ave.  
New Prague, MN 56071-8834  
Phone: 952-758-6886; 952-758-6886  
E-mail: cedarsummit@earthlink.net  
Web site: www.cedarsummit.com  
→ Products: **Chicken, pork, beef, turkey, cheddar & gouda cheese home delivery; in 2002 more dairy products available**

☐ **Common Harvest Farm**

Dan Guenther & Margaret Pennings  
212 280th St.  
Osceola, WI 54020-4113  
Phone: 715-294-2831  
→ Products: **CSA produce operation**

☐ **EZ Acres Farm**

Jon & Lisa Zweber  
25420 Natchez Ave.  
Elko, MN 55020-9562  
Phone: 952-461-3428  
E-mail: ezacre@bevcomm.net  
→ Products: **Beef, chickens & pork**

☐ **Fertile Valley Farm**

Carol Nies, Stephanie May  
& Vicky Wiegand  
E621 County Rd. X  
Glenwood City, WI 54013-4145  
Phone: 715-265-7481; 715-722-6958  
E-mail: fertilevalleyfarm@hotmail.com  
→ Products: **CSA produce operation**

☐ **Garden Farme**

Bruce Bacon & Peter Seim  
7363 175th Ave. NW  
Ramsey, MN 55303-3038  
Phone: 763-753-5099  
E-mail: bbacon@mtn.org  
→ Products: **CSA produce operation, potted tree nursery & native shrubs**

☐ **Gullywash Gardens**

Barbara Pumper & Roy Peterson  
27404 Scenic Byway Rd.  
Belle Plaine, MN 56011-5097  
Phone: 952-873-2534  
E-mail: gullygardens@aol.com  
→ Products: **CSA produce operation**  
✕ Also services: **Southwest metro area & New Prague Farmers' Market**

☐ **In The Valley Community Farm**

Kurt Rentschler & Dean Stynsburg  
1615 Manning Ave. S.  
Afton, MN 55001-9692  
Phone: 651-436-4795  
E-mail: mail@itvfarm.com  
Web site: www.itvfarm.com  
→ Products: **CSA produce operation & eggs**

☐ **Krenik Farm**

James Krenik  
11512 Shieldsville Blvd.  
Lonsdale, MN 55046-4232  
Phone: 507-744-2548  
→ Products: **Beef, corn, small grains, hay & soybeans**  
✕ Also services: **Southern Twin Cities area**

☐ **Nature's Nest**

Catherine Rose  
5412 Brighton Ave. SE  
Montrose, MN 55363-8007  
Phone: 763-972-2550; 763-972-6891  
E-mail: naturnst@soncom.com  
→ Products: **Bed & Breakfast, flowers & raspberries**

☐ **Pat & Tom's Farm**

Patricia Schiltgen & Tom Coffield  
8250 Elmore Ave.  
Webster, MN 55088-2208  
Phone: 507-744-2146  
E-mail: coffield@means.net  
→ Products: **Beef**



...Twin Cities Metro *continued*

☐ **Philadelphia Community Farm**  
Verna Kragnes & Dawn Spanton  
PO Box 668  
Osceola, WI 54020-0668  
Phone: 715-294-3136; 715-294-2564  
Fax: 715-294-4048  
E-mail: pcomfarm@centurytel.net  
→ Products: *CSA produce operation, lamb & retreat house*

☐ **Plowshare Community Farm**  
Erika Jensen  
PO Box 14  
Prairie Farm, WI 54762-0014  
Phone: 715-455-1967  
E-mail: erikajen@chibardun.net  
Web site: www.plowsharefarm.com  
→ Products: *CSA produce operation*

☐ **Riverbend Farm**  
Greg & Mary Reynolds  
5405 Calder Ave. SE  
Delano, MN 55328-8014  
Phone: 763-972-3295  
E-mail: riverbend@usinternet.com  
→ Products: *CSA produce operation & wholesale vegetables*

☐ **Shepherd's Hill Farm**  
Cindy and Steve Calvin  
10970 Cody Lake Trail  
Montgomery, MN 56069  
Phone: 612-729-2553  
E-mail: info@pasturedirect.com  
Web site: www.pasturedirect.com  
→ Products: *Beef, lamb, lamb pelts, wool mattress pads & comforters*

☐ **Spring Hill Community Farm**  
Michael Racette & Patty Wright  
545 1 1/2 Ave.  
Prairie Farm, WI 54762-9204  
Phone: 715-455-1319  
E-mail: springhl@chibardun.net  
→ Products: *CSA produce operation*

☐ **Talking Oak Farm**  
Richard & Sandy Hall  
321 11 & 1/4 Street  
Prairie Farm, WI 54762  
Phone: 715-455-1158  
E-mail: tknokfrm@chibardun.net  
Web site: www.TalkingOakFarm.com  
→ Products: *Venison, venison sausage, garlic & shallots*  
✕ Also services: *St. Paul Farmers' Market & Minneapolis Farmers' Market*

☐ **Upstart Seed Project**  
Elizabeth Wheeler & Lisa Bergin  
1255 Seminary Ave.  
St. Paul, MN 55104-1443  
Phone: 651-917-8413; 715-778-5865  
E-mail: upstart@bitstream.net  
→ Products: *Seeds of unusual & heirloom vegetables; medicinal herbs, roots, leaves, other parts of herbs; information on locating or growing seeds*

☐ **Yokiel Farm**  
George & Leona Yokiel  
58653 190th St.  
Wells, MN 56097-6710  
Phone: 507-553-3008  
→ Products: *Beef, corn & oats*

## North-central Iowa

☐ **One Step at a Time Gardens**  
Jan Libbey & Tim Landgraf  
1465 120th St.  
Kanawha, IA 50447-8060  
Phone: 641-495-6367  
Fax: 641-495-6367  
E-mail: libland@frontiernet.net  
→ Products: *CSA produce operation & market garden*

## Northeast Iowa

☐ **Living Earth Farm**  
Dennis and Joann Droste  
2009 220th St.  
Waverly, IA 50677-9015  
Phone: 319-352-3735; 319-352-3735  
→ Products: *Potatoes*

## Southeast S. Dak.

☐ **Johnson Farms**  
Charles & Bette Johnson  
RR-2, Box 29  
Madison, SD 57042-9518  
Phone: 605-256-6784  
Fax: 605-256-6784  
E-mail: c-bjohnson@svtv.com  
→ Products: *Beef, pork & eggs*

## North-central Wis.

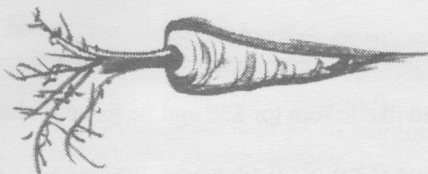
☐ **Igl Farms**  
Brian & Tom Igl  
W9689 Cherry Rd.  
Antigo, WI 54409-8734  
Phone: 715-627-7888  
Fax: 715-627-7888  
E-mail: bigl@2a.net  
→ Products: *Potatoes, beef, oats & yellow field peas*  
✕ Also services: *Chicago, Door County, East Troy, Madison, Milwaukee, Osceola, Twin Cities & Viroqua*

## Southwest Wis.

☐ **Elsie's Farm**  
Don Roberts & Joni Cash  
E5166 1370th Ave.  
Ridgeland, WI 54763-9575  
Phone: 715-949-1738; 612-825-2078  
Fax: 612-825-0301  
E-mail: elsiesfarm@earthlink.net  
Web site: www.localharvest.org  
→ Products: *Vegetables, herbs & ornamentals*  
✕ Also services: *Twin Cities*

☐ **Harmony Valley Farm**  
Richard DeWilde and Linda Halley  
S3442 Wire Hollow Rd.  
Viroqua, WI 54665-8078  
Phone: 608-483-2143  
Fax: 608-483-2151  
E-mail: harmony@mwt.net  
Web site: www.harmonyvalleyfarm.com  
→ Products: *CSA operation, Angus beef*  
✕ Also services: *Chicago, La Crosse, Madison & Twin Cities*

☐ **Rush River Produce**  
Terry & John Cuddy  
W4098 200th Ave.  
Maiden Rock, WI 54750-8211  
Phone: 715-594-3648  
E-mail: cuddy@redwing.net  
→ Products: *Blueberries, currants, goosberries; pick-your-own*  
✕ Also services: *Twin Cities, Rochester, Minn., & Eau Claire, Wis.*



# Retailers

## Southeast Minn.

**Lorentz Meats & Deli**

Michael & Rob Lorentz  
305 Cannon St. W.  
Cannon Falls, MN 55009-1599  
Phone: 651-453-9617; 800-535-6382  
Fax: 507-263-2510  
E-mail:  
homemade@lorentzmeats.com  
Web site: www.lorentzmeats.com  
→ Products: *Meat processing*

**Rebekah's Fine Food**

Paula & Mikel Wheeler  
RR-2, Box 70  
Plainview, MN 55964-9320  
Phone: 507-534-2788; 507-534-4065  
E-mail: pwheel1@juno.com  
→ Products: *Coffe shop, restaurant & catering featuring locally produced food*



## Southwest Minn.

**Java River Cafe**

Patrick & Mary Moore  
210 S. 1st St.  
Montevideo, MN 56265-1413  
Phone: 320-269-9042; 320-269-7106  
E-mail:  
pjmoore@landstewardshipproject.org  
Web site: www.prairiefare.com  
→ Products: *Coffee & sandwich shop featuring locally produced food*

## Twin Cities Metro

**Lakewinds Natural Foods**

17523 Minnetonka Blvd.  
Minnetonka, MN 55345-1009  
Phone: 952-473-0292  
Fax: 612-473-9834  
E-mail: katheriner@lakewinds.com  
→ Products: *Natural foods co-op*

**Linden Hills Co-op**

2813 W 43rd St.  
Minneapolis, MN 55410-1537  
Phone: 612-922-1159  
E-mail: info@lindenhillscoop.com  
→ Products: *Natural foods co-op*

**Livingstons**

Melody Livingston  
2037 Riverside Avenue  
Minneapolis, MN 55454  
Phone: 612-333-5692  
→ Products: *Coffee & ice cream shop featuring locally produced food*

**Lucia's Restaurant**

Lucia Watson  
1432 W. 31st St.  
Minneapolis, MN 55408-2605  
Phone: 612-825-1572  
Web site: www.lucias.com  
→ Products: *Restaurant emphasizing locally produced food*

**The Wedge Community Food Co-op**

2105 Lyndale Ave. S.  
Minneapolis, MN 55405-3027  
Phone: 612-871-3993  
Fax: 612-871-0734  
E-mail: susal@wedgcoop.com  
Web site: www.wedgcoop.com  
→ Products: *Natural foods co-op*



## Do you produce food for direct sales but are not listed here?

If you are a Land Stewardship Project member (from any state, not just Minnesota) and are direct marketing food to consumers, send us a short (a few paragraphs maximum) description of what you have available, how you raise it and ways you market it. We will include your information in periodic updates of our Stewardship Food Network. We'd also like to hear from LSP members who are retailers selling or processing food produced by other LSP members.

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone number \_\_\_\_\_ E-mail \_\_\_\_\_ Web site \_\_\_\_\_

I have attached a description of what I produce and how I produce it.

If you market your products outside your immediate region via direct deliveries, farmers' markets or mail/UPS etc., please indicate which communities you serve \_\_\_\_\_

I am not an LSP member, but would like to join for \$35 and be listed in the directory.

Clip & send to: Stewardship Food Network, LSP, 2200 4th Street, White Bear Lake, MN 55110; phone: 651-653-0618; e-mail: lspwbl@landstewardshipproject.org; fax: 651-653-0589



# A sustainable shopping list

*Western Minn. survey shows what farmers have & what consumers want*

By Lynn Mader & Terry VanDerPol

The new Pride of the Prairie initiative, based in the Land Stewardship Project's Montevideo office, is working to develop the foundation for a regional food system in western Minnesota. As a first step, this summer and fall Pride of the Prairie conducted a survey to determine how many producers in the upper Minnesota River Basin already produce and market food from their farms. As news of the planning phase of the Pride of the Prairie work spread through newspaper and radio stories, area farmers began contacting us to express interest. Some 75 farmers have been identified, and 51 of those have been surveyed. We're just getting started on our surveying, but we've already learned some interesting things about our local food and farm system.

## What's in the pantry?

Based on our survey results so far, there is a cornucopia of locally grown products available. Here is a sampler:

- ✓ Twenty-two vegetable producers have every vegetable you can imagine available seasonally. Many are organic producers; most are "reduced chemical."
- ✓ Twelve farmers market beef, either by the quarter or half, or by the piece. Over 340 head of beef were sold directly in this area last year. The majority of the beef animals were raised primarily on grass, with no hormones or antibiotics.
- ✓ Ten producers marketed a total of nearly 6,000 chickens last year. All the chickens were raised in a "free-range," or "moving pen" design.
- ✓ Ten families produce and sell fruit and fruit products: apples, strawberries, raspberries, jams, jelly and cider.
- ✓ Eight producers marketed a total of 450 head of hogs. Most were raised on pasture or deep-bedded straw.
- ✓ Seven farmers sold a total of 700 head of lamb, by the half or whole carcass, or by the piece. Tanned wool pelts and washed and carded wool fiber are also available.
- ✓ Five producers raised, gathered, packed and sold 625 dozen eggs last year.
- ✓ Five area farmers offer various grains, including buckwheat, cornmeal, oats, flax and rye.
- ✓ Four bison producers sold a total of

over 250 head of bison.

✓ Area consumers and retailers can also buy herbs, pheasants, cheese, goats, flowers and flower arrangements, honey, and maple syrup directly from producers.

## How are products marketed?

Sales are made in a variety of different ways with "word of mouth" advertising topping the list of marketing techniques.

- ✓ Forty farmers sell directly to individuals and families.
- ✓ Twenty-nine report having customers coming directly to their farms to purchase products.
- ✓ Seventeen sell at area farmers' markets
- ✓ Ten have some of their products in area grocery stores.
- ✓ Nine sell to wholesale distributors.
- ✓ Nine sell to area restaurants.
- ✓ Nine sell to other retailers.
- ✓ Five make use of the Internet.
- ✓ Four sell to caterers.

## Why are farmers doing this?

We asked farmers what is important to them about how they farm, and how they make decisions about their farming operation. Here is a little bit of what we heard from them:

- ✓ Ninety-six percent said it is important to produce the food the customer desires.
- ✓ Ninety-six percent said it is important to use production practices that protect water quality, support the local economy, decrease soil erosion and provide wildlife habitat.
- ✓ Eighty-eight percent also listed fair treatment of farm workers and humane treatment of animals as important aspects of farm production.
- ✓ Sixty-three percent counted their desire to produce good food for their families as part of the reason they farm as they do.

## How can these enterprises grow?

Producing and selling food directly to consumers is not an "easy" way to farm. Farmers can increase their profit margins, but they are also increasing their workload. An extremely diverse set of skills is required to manage "field to fork" enterprises. There are a number of needs that surveyed farmers identified:

- ✓ Over half of the farmers said they

need information about retailing licenses, packaging and labeling requirements, selling to institutions, developing local markets and building market capacity.

- ✓ Forty-three percent want assistance with business planning.
- ✓ About a third of those surveyed mentioned as concerns certifying with an eco-label, getting help setting up an agricultural tourism enterprise, finding processing, and getting financing.

Other challenges listed include a lack of processing, especially organic and poultry processing, and living in a sparsely populated region. Farmers also cited difficulty working with state licensing people and the lack of useful information from the University of Minnesota's College of Agriculture and Extension Service. The most mentioned barrier that farmers want help with is educating the public about food choices.

The farmers we talked with strongly support a trade association that would broker foods to larger institutions. They also want to explore the possibility of sales to area institutions.

## Now the consumer's turn...

We also surveyed 119 area non-farmers to, among other things, get consumer feedback and perspectives on the concept of "local foods."

## The local food concept

- ✓ Between 50-100 miles was the maximum distance considered to be local.
- ✓ We found there was a standard theme defining a local food system, which included: 1) food that is grown, processed, distributed and sold within the local region; 2) farmers' markets and gardens were considered part of the system.
- ✓ The benefits of purchasing local foods could be grouped as: 1) enhancing the local economy; 2) supporting local farmers and producers; 3) better tasting, fresher food; 4) knowing where food is coming from.
- ✓ Respondents would be more likely to purchase local foods if they were easily accessible. Food also had to be economical and in a convenient form to use (chicken breasts vs. whole chicken).
- ✓ One-fourth or more of all respondents said they would be willing to pay \$2 more for a restaurant meal valued at \$8, if they were guaranteed the food had been produced locally.

Pantry see page 14...

### Food buying decisions

✓ Respondents got the majority of their foods from the local grocery store because it was convenient, out of habit, and the only place generally perceived to have food available.

✓ Freshness, taste, convenience and cost are the most important features when people are selecting their food.

✓ Least important features included certified organic, hormone free, antibiotic free, no genetically modified organisms, on sale or coupon use, easy to prepare, minimal packaging, pesticide free.

✓ Food labels were the preferred way to learn more about how and where food

is grown and produced by all groups.

✓ Protection of natural resources, consideration to soil and water quality and fair compensation to farmers was identified by those surveyed as the most important information they would like regarding the production of their food.

### The next steps

As the many pieces of the Pride of the Prairie work move forward, it is clear that area farmers are already producing and marketing many fine products for our dinner tables, church events and community fund-raisers. It's also clear consumers are, under certain circumstances, willing to use their food dollars to support such farmers.

Much of the information we are gleaning will be compiled in a local foods directory to be published soon. And a group of area farmers are already meeting to explore ways to collaborate in creating a local food system.

For more information, contact LSP at 320-269-2105 or [tlvdp@landstewardshipproject.org](mailto:tlvdp@landstewardshipproject.org).

*Lynn Mader and Terry VanDerPol work with the Pride of the Prairie program in LSP's western Minnesota office. Besides LSP, others collaborating on the initiative are the West Central Research and Outreach Center and the University of Minnesota-Morris.*

## Some faces behind the food

The following four pages feature photos of many of the farmers who have recently received the Midwest Food Alliance (MWFA) seal of approval. MWFA, which is a joint project of the Land Stewardship Project and Cooperative Development Services, is a third-party sustainable farming certification system (see Sept./Oct. 2001 *Land Stewardship Letter*, page 10). For more information on MWFA, including what stores carry approved products, check LSP's Web site at [www.landstewardshipproject.org](http://www.landstewardshipproject.org). You can also contact Ray Kirsch at 651-653-0618 or Britt Jacobson at 651-265-3682.

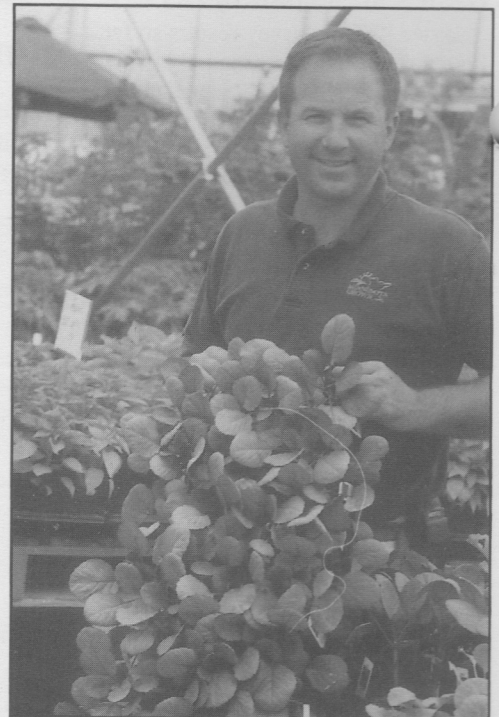
Future issues of the *Land Stewardship Letter* will feature more photos of MWFA-approved farmers. □



LSP photo

**Farm:** Gullywash Gardens—Barbara Pumper & Roy Peterson (shown here with their daughter, Irene Doroff), Belle Blaine, Minn.

**Product:** Squash



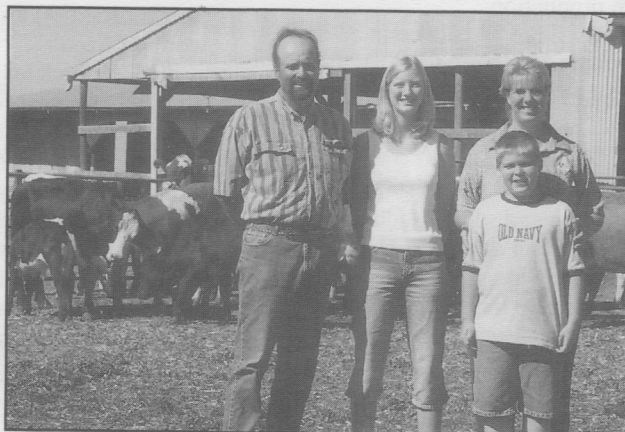
LSP photo

**Farm:** Pahl Farms, Inc.—Wayne, Joanne, Gary (pictured) & Brian Pahl, Apple Valley, Minn.

**Product:** Squash

**Farm:** Serfling's Lively Stock Farm—Dave & Diane Serfling (pictured with their daughter Hannah & son Ethan), Preston, Minn.

**Products:** Beef & pork



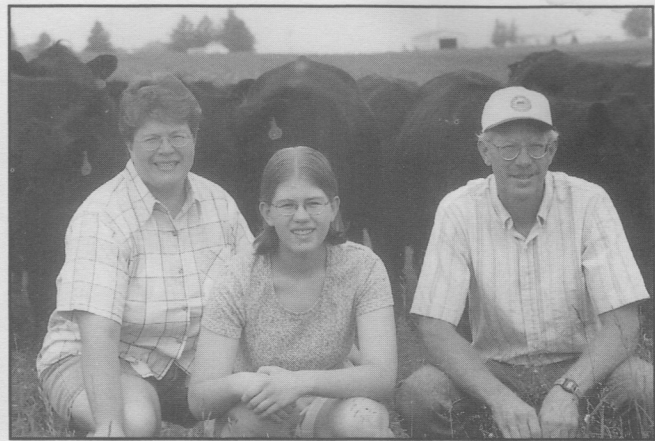
LSP photo





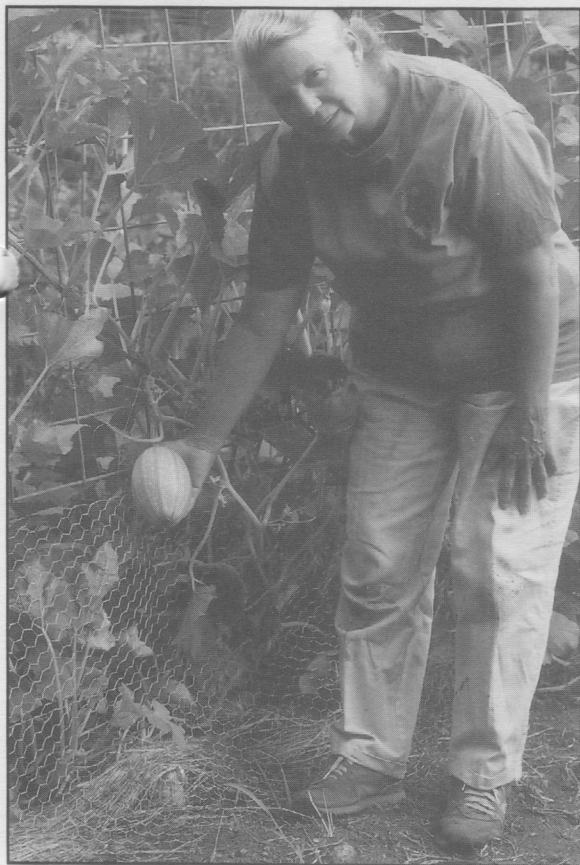
*Photo by Dean Riggott*

**Farm:** Pastures A' Plenty—Jim & LeeAnn VanDerPol; Josh & Cindy (pictured with their sons Andrew & Jacob) VanDerPol, Kerkhoven, Minn.  
**Product:** Pork



*LSP photo*

**Farm:** Earth-Be-Glad Farm—Mike & Jennifer Rupprecht (shown here with their daughter Johanna), Lewiston, Minn.  
**Product:** Beef



*LSP photo*

**Farm:** Judy Anderson, Thyme on the Farm, Sedan, Minn.  
**Products:** Squash, tomatoes & watermelon



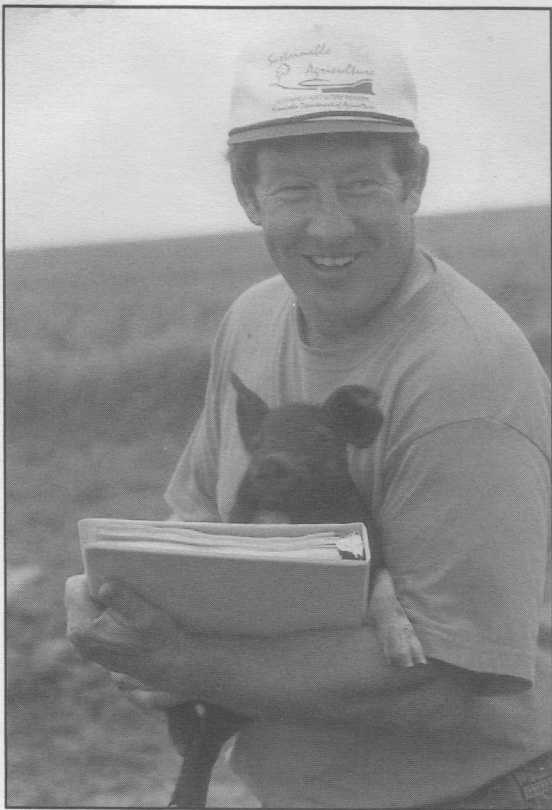
*LSP photo*

**Farm:** Pepin Heights Orchards—Dennis Courtier (pictured, third from right), Lake City, Minn.  
**Product:** Apples

**Farm:** Robert & Linda Schelhaas, Edgerton, Minn.  
**Product:** Beef



*LSP photo*



LSP photo

**Farm:** Eagle View Family Farms—Dennis (pictured) & Sue Rabe, Lake City, Minn.  
**Products:** Beef, pork



Photo by Dean Riggott

**Farm:** Axdahl's Garden Farm—Brian & Leslie Axdahl, Stillwater, Minn.  
**Products:** Green beans, sweet corn, pumpkins & squash



LSP photo

**Farm:** Circle G Farm—Paul & Ramona Garver, Hendricks, Minn.  
**Products:** Beef & pork



Cates photo

**Farm:** Cates Family Farm—Richard & Kim Cates (pictured with their daughter Shannon & son Eric), Spring Green, Wis.  
**Product:** Beef





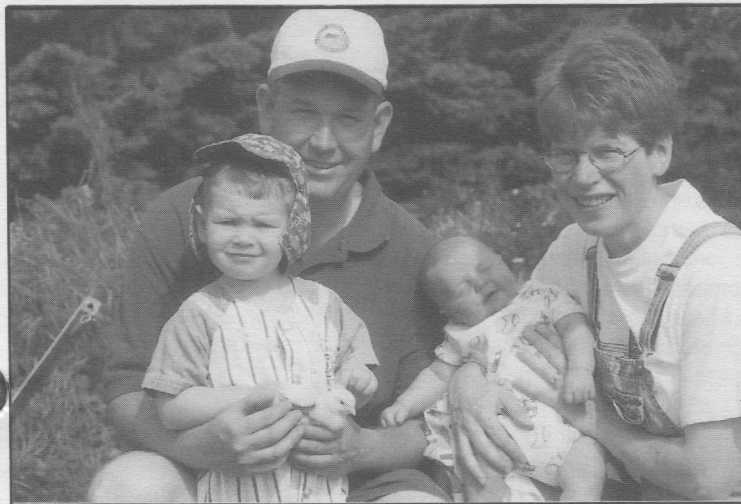
LSP photo

**Farm:** Hoch Orchard—Harry & Jackie Hoch, La Crescent, Minn.  
**Product:** Apples



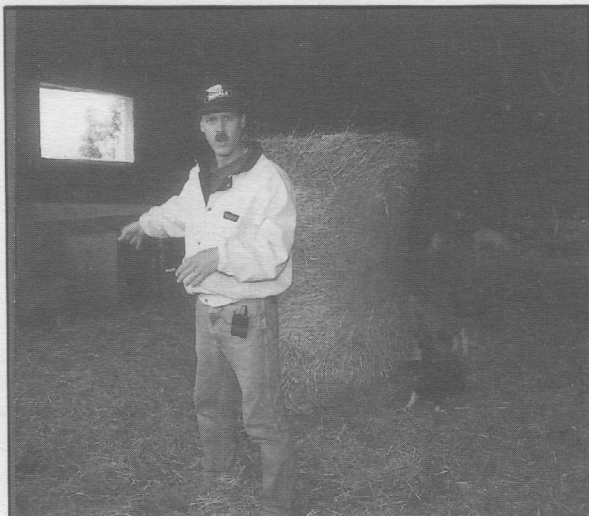
LSP photo

**Farm:** Four Winds Farm—Juliet Tomkins & Prescott Bergh  
 (pictured with their sons Cameron & Colin), River Falls, Wis.  
**Products:** Beef & pork



LSP photo

**Farm:** Hidden Stream Farm—Eric & Lisa Klein  
 (pictured with their sons Andy & Ben), Elgin, Minn.  
**Products:** Beef & pork



LSP photo

**Farm:** Star View Farm—Nolan (pictured) & Susan  
 Jungclaus, Lake Lillian, Minn.  
**Product:** Pork



Photo courtesy of Successful Farming magazine

**Farm:** Cedar Summit Farm—Dave & Florence Minar,  
 New Prague, Minn.  
**Products:** Dairy, beef & pork



## The Botany of Desire A Plant's-Eye View of the World

By Michael Pollan

2001; 271 pages

\$24.95 hardcover

Random House, New York, NY 10171

www.atrandom.com

Reviewed by Ray Kirsch

Michael Pollan's latest book, *The Botany of Desire*, contains stories that are true to our best narrative traditions—stories that are humorous, adventurous, inquisitive, and ultimately enlightening as to our place in this world.

It says something about Pollan's skill that these stories retain their literary value even though they are strung together by a term which is steeped in science: "artificial selection." Charles Darwin used that phrase over a century ago in *The Origin of Species* to ease his readers into the ideas of evolution and natural selection. Unwittingly perhaps, Darwin thus reinforced an ideological chasm between artificial or unnatural selection—the selection we humans perform to create roses, butter pears and show dogs—and the selection that takes place out there, in nature, the world of natural selection.

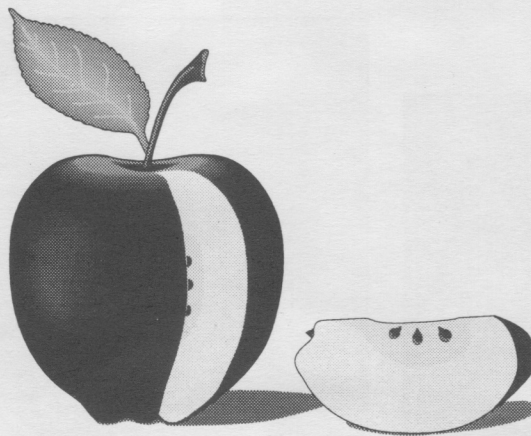
Pollan holds that this chasm is an illusion, a failure of our imagination, and more dangerously, a conceit. We are a part of nature, no more or less, than any other creatures—take your pick, from conifers to cucumbers to cats. We are all co-evolving. And here there is nodding by the readers and perhaps some begrudged muttering. And yet there are two more steps to take. The first easy, the second more challenging.

Pollan relates the fine example of wolves and dogs. How a few wolves long ago threw in with us humans and began the long road of domestication. And ultimately (at least to date), how well this has worked out for all parties to the agreement—dogs can be found everywhere while wolves are having a hard time of it. And humans are happy with the friendship and service of their hairy companions. Pollan contends that those who survive with us, understand us. They understand our needs and desires.

True enough for dogs, but what about plants? Are we co-evolving with plants? Are we throwing in with them and they with us, and if so, how?

This then is Pollan's challenge—that we must answer, "yes." Plants do understand our needs and desires, and they work us as hard as they work bumblebees. True, we travel in different circles—plants don't have large brains and they can't run around; we can't photosynthesize nor create the molecules to defend a stationary existence. But nonetheless, our desires intersect. Pollan calls this the botany of our desires. He then conjures up for us four delicious stories that examine this botany, make us smile, and prompt us to worry just a bit about what comes next.

The four human desires that the author examines are sweetness, beauty, intoxication and control. As guides to these desires, we are treated to (respectively) apples, tulips, marijuana and potatoes. Each story is unique, but Pollan pulls on several common threads to create a delightful dinner. First, the stories are collages—circular pieces of history, science, gardening and memoir. Co-evolution is not a narrow topic. Thus, we get to meet John Chapman, a.k.a. Johnny Appleseed, but we also learn about grafting and genetic diversity, the dearth of sweeteners on the pioneer frontier, and the surfeit of cider. We get to discuss marijuana as a cultural mutagen, as well as share Pollan's own funny-looking-back-at-it experiences with this savvy weed.



And these various collage pieces are not necessarily dazzling. More than likely they're simple observations. The key is how Pollan fits them together. Here's a small observation that gets us rolling in the tulip story:

"Bee or boy, our attention is awakened

by a petal's color, alerting us to what comes next, which is form or pattern, beauty's second inflection of the given world. Against the background of inchoate green a contrasting color by itself could well be an accident of some kind (a feather, say, or a dying leaf), but the appearance of symmetry is a reliable expression of formal organizations—or purpose, even intent. Symmetry is an unmistakable sign that there's relevant information in a place."

From here we travel to bees, and information—greetings, the beckoning of beauty and symmetry—the dance of pollination, and onward to the Ottoman Empire, to Holland, and back again.

Pollan grounds each of his stories with personal experiences and with histories. We get the Irish potato famine as well as Pollan's potato salad sans genetic engineering. We get the tulip mania of 17<sup>th</sup> century Holland mixed with Pollan's childhood memories of tulip planting. And in an interesting twist, we also get a sense of how long these botanical discussions have been going on. Pollan invites the Greek gods of Apollo and Dionysus into each story. And through this longest of lenses—mythology—we begin to see the ongoing struggle between wildness and civilization.

Lastly, Pollan illustrates in each story that it is the malleability of each of these plants that affords them such success at meeting our desires. And also paints us as an incredibly demanding and fickle customer. Tired of a red tulip? No problem; a blue one is on its way. A mix of red and blue? We can do that too. Apple too tart? We can fix that. Need some rope? Here's some hemp—oh, and by the way, don't try smoking it. True, same species, different result. Colorado potato beetle got you down? No problem; try the software in this NewLeaf potato.

And it's in the last section—the potato story—that the subtle hints of the previous tales coalesce into the conceit and danger that lie at our door. This story was my introduction to Pollan's writing—it appeared originally as a shorter 1998 article in the *New York Times Magazine*—and immediately grabbed my attention. It's the story of genetically engineered potatoes—NewLeaf potatoes developed by

Botany see page 19...



Monsanto, which, in effect, take our cultural knowledge off the farm and puts it in the hands of scientists and corporations. Writes Pollan:

"What is perhaps most striking about the NewLeafs coming up in my garden is the added human intelligence that the insertion of the *Bacillus thuringiensis* gene represents. In the past that intelligence resided outside the plant, in the minds of the organic farmers and gardeners (myself included) who used Bt, commonly in the form of spray, to manipulate the ecological relationship between certain insects and a certain bacterium in order to foil those insects."

By discussing the genetically engineered NewLeaf, Pollan raises the question: if we do adopt the metaphor of software for the genes of our plants, what comes next? What does this portend for our co-evolution with the world?

The answers are not clear, but the direction of the compass is, and that direction is caution—caution in editing out the code we're unhappy with and inserting our own subroutines. We must be careful because this code, these improbable strings of nucleic acids, are forged from evolution beyond our understanding. They hold the world, as we know it, steady. As Pollan notes, if we cull these strings, if we shrink the diversity of life, we shrink evolutions's possibilities—and that has implications for all of us.

Thoreau wrote, "In wildness is the preservation of the world." Pollan suggests that Wendell Berry has presented the necessary corollary: "In human culture is the preservation of wildness." Thus our human cultures and the preservation of the world are linked in wildness—in biodiversity. The glory of Pollan's book is that this load of a word—biodiversity—rarely appears. I don't remember seeing it until the epilogue, and then on the last page. He leaves us instead with a metaphor—one invoked by descriptions of John Chapman transporting his apple seeds down river. Namely, that we're all in this boat together. If we are to exist and plants are to exist, then wildness must exist. And this has ramifications for our cultures, for how we might live on the land. It also reinforces that we are involved in a co-evolution. And that as an evolutionary force, we humans can be a reckless lot. If the

wildness of the world is our ballast, then more likely than not, we're the crazies standing up in the boat, one foot on the gunwale, as the water laps in. □

*Land Stewardship Project staff member Ray Kirsch is the Farm Coordinator for the Midwest Food Alliance. He grew up in St. Louis, Monsanto's hometown.*

Opportunities

Resources

## Century Farm essays

*A Stranger in This Place But Once: Portraits of Century Farmers* is a new book written by Tim King and illustrated by Nancy Leasman. Since 1976, the Minnesota State Fair and the Minnesota Farm Bureau have paid tribute to families who have been on their farms for a century or more. King has written essays about the residents of 10 of Todd County's Century Farms, and Leasman has drawn portraits of the families.

Copies of the book can be purchased for \$9.95 each (plus tax) from Whole Farm Cooperative, a group of direct-marketing farmers that King and Leasman are associated with. For ordering information, log onto [www.wholefarmcoop.com](http://www.wholefarmcoop.com), e-mail

[wholefarm@rea-alp.com](mailto:wholefarm@rea-alp.com), or call 320-732-3023. □

## 2001 Environmental Vote Scorecard

Just in time for the 2002 Legislative Session, the Minnesota League of Conservation Voters has put together a scorecard of how state lawmakers voted in 2001 on key environmental issues, including factory farm subsidies and regulations. The 2001 Environmental Scorecard rates the voting records of all 201 state legislators, providing objective, factual information on the people responsible for protecting our natural resources.

For more information, log onto [www.mnlcv.org](http://www.mnlcv.org), or contact the League at 360 North Robert, Suite 415, St. Paul, MN 55101; phone: 651-229-0621; fax: 651-229-0623. □

## Sustainable ag chair

Michigan State University is recruiting candidates for the C.S. Mott Chair for Sustainable Agriculture. Applications or nominations will be accepted until Feb. 15, or until a suitable candidate is identified. The position description can be downloaded from <http://www.msue.msu.edu/misanet/Mott.htm>. For more information, contact Gary Lemme by calling 517-355-0123 or e-mailing [lemme@msu.edu](mailto:lemme@msu.edu). □

## Give to LSP through the Minnesota Environmental Fund

The Land Stewardship Project is a proud member of the Minnesota Environmental Fund, which is a coalition of 18 environmental organizations in Minnesota that offer workplace giving as an option in making our communities better places to live. Together member organizations of the Minnesota Environmental Fund work toward:

- promoting the sustainability of our rural communities and family farms;
- protecting Minnesotans from health hazards;
- educating citizens and our youth on conservation efforts;
- preserving wilderness areas, parks, wetlands and wildlife habitat.

You can support LSP in your workplace by giving through the Minnesota Environmental Fund. Options include giving a designated amount through payroll deduction or a single gift. You may also choose to give to the entire coalition or specify the organization of your choice within the coalition, such as the Land Stewardship Project. If your employer does not provide this opportunity, ask the person in charge of workplace giving to include it. For more information, contact Katie at LSP's Twin Cities office by calling 651-653-0618 or e-mailing [kpersion@landstewardshipproject.org](mailto:kpersion@landstewardshipproject.org).



## STEWARDSHIP CALENDAR

→ **JAN. 23**—LSP's Dana Jackson will give a "Farming as if Nature Mattered" presentation during a Wild Farm Alliance farm tour, Pacific Grove, Cal.; Contact: 831-763-2111; [www.eco-farm.org](http://www.eco-farm.org)

→ **JAN. 24**—LSP's Dana Jackson will speak on "Transforming Watersheds Through Community Efforts" during the 2002 Eco Farm Conference, Pacific Grove, Cal.; Contact: 831-763-2111; [www.eco-farm.org](http://www.eco-farm.org)

→ **JAN. 24-25**—Minnesota Grazing Conference, Mankato Holiday Inn; Contact: Jan or Doug Gunnink, 507-237-5162; [dgunnink@prairie.lakes.com](mailto:dgunnink@prairie.lakes.com)

→ **JAN. 25-26**—7th Annual Local Food Systems Conference, Cedar Falls, Iowa; Contact: Jan Libbey, 641-495-6367

→ **JAN. 26**—Sustainable Farming Association of Minnesota Northeast Chapter Annual Meeting, featuring Bill Heffernan (location to be announced); Contact: Jenifer Buckley, 218-727-1414; [sfa@skypoint.com](mailto:sfa@skypoint.com)

### Watershed meeting

The Land Stewardship Project will help residents of the Wells Creek Watershed host a day-long workshop Feb. 23 at the Frontenac (Minn.) Community Center from 9 a.m. to 3:30 p.m. "Creating Our Future" will take on the questions of what's working, what's needed, and what's next. For more information, contact Caroline van Schaik at LSP by calling 651-653-0618 or e-mailing [caroline@landstewardshipproject.org](mailto:caroline@landstewardshipproject.org).

### Community Food & Farm Festival

An annual event that gives Twin Cities consumers a chance to meet with local direct-marketing farmers is being merged with a larger sustainable living event. The Community Food and Farm Festival will be held as part of the Living Green Expo, April 27 at the St. Paul Armory.

If you are a farmer who would like to have a booth at this event, call Dana Jackson at the Land Stewardship Project's Twin Cities office (651-653-0618), or Melissa MacKimm at the Minnesota Food Association (651-766-8895). Check LSP's Web site for updated information.

→ **JAN. 29**—2002 Session of the Minnesota Legislature begins; call LSP's Policy Program at 612-722-6377 for information on legislative issues that will affect family farmers & sustainable ag

→ **JAN. 31-FEB. 1**—Upper Midwest Regional Fruit & Vegetable Growers Conference & Trade Show, St. Cloud Civic Center, St. Cloud, Minn.; Contact: 763-434-0400

→ **FEB. 2**—Farm marketing seminar run in conjunction with above event, St. Cloud, Minn.; Contact 763-434-0400

→ **FEB. 1-2**—4th Annual Value Added Conference, Eau Claire, Wis.; Contact: 715-834-9672; [www.uwex.edu/ces/agmarkets/valadconf.html](http://www.uwex.edu/ces/agmarkets/valadconf.html)

→ **FEB. 1-3**—Northern Plains Sustainable Agriculture Society Annual Winter Conference, featuring Joel Salatin, Mandan, N. Dak.; Contact: 701-883-4304;

[www.npsas.org](http://www.npsas.org)

→ **FEB. 3-5**—Wisconsin Grazing Conference, Stevens Point, Wis.; Contact: Mary Anderson, 715-538-4396

→ **FEB. 7-8**—Minnesota Organic Conference, St. Cloud Civic Center; Contact: Jan or Doug Gunnink, 507-237-5162; [dgunnink@prairie.lakes.com](mailto:dgunnink@prairie.lakes.com)

→ **FEB. 23**—Sustainable Farming Association of Minnesota 11th Annual State Conference, with the theme "Sustaining our Food System—Creative Alternatives to Globalization (featuring agricultural economist John Ikerd)," St. Olaf College, Northfield, Minn.; Contact: Carmen Fernholz, 320-598-3010 or DeEtta Bilek, 218-445-5475

→ **FEB. 28-MARCH 2**—Upper Midwest Organic Farming Conference, LaCrosse Center, La Crosse, Wis.; Contact: 715-772-6819; [www.mosesorganic.org](http://www.mosesorganic.org)

→ **MARCH 9**—Sustainable Farming Association of Minnesota Central Chapter Annual Meeting, with the theme "From the Field to the Table—Value Added Agriculture," Holiday Inn, Alexandria, Minn.; Contact: Lynda Converse, 320-594-2456; [converse@rea-alp.com](mailto:converse@rea-alp.com)

→ **MARCH 16**—Buckwheat Growers of Minnesota Annual Membership Meeting (location to be announced); Contact: Tom Bilek, 218-445-5475; [www.buckwheatgrowers.com](http://www.buckwheatgrowers.com)

### LSP 20th Anniversary

The Land Stewardship Project will be holding a special 20th Anniversary Celebration Aug. 24 at Good Counsel Hill in Mankato, Minn. Watch future issues of the *Land Stewardship Letter* for further details.



Land Stewardship Project  
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