SFA Hosting GrazeFest Farmer/Chef, Booksigning Events June 30 at Mill City Farmers Market

By Jason Walker

As part of our ongoing GrazeFest series of events, SFA is partnering with Mill City Farmers Market to host a chef/farmer session June 30 at the market, at the Mill City Museum next to the Guthrie Theater in downtown Minneapolis.

SFA farmer vendors from the market will provide their products to local chefs, who will demonstrate to the market visitors how cooking with local food can be fun, easy and, of course, delicious.

SFA executive director John Mesko, events coordinator Jerry Ford and I will be at the market, too, talking SFA with passersby and spreading the word about our organization, particularly our upcoming Festival of Farms.

SFA member Jim VanDerPol will be on hand, too, signing copies of his book, "Conversations With the Land," from 10 a.m. to 1 p.m., and culinary coordinator Mary Jane Miller will be there working alongside the chefs and selling copies of the Garlic Festival cookbook.

Also on the calendar: On July 1, I'll be at the new Linden Hills Farmers Market on behalf of SFA, so stop by if you're in the neighborhood. And look for more details about our Mill City event in the June 25 edition of SFA Connect.

Northfield Farm Transitions Registration Now Open

A day will come when you will no longer be able to farm full-time. Or, perhaps, you're one of those rare farmers who will want to retire! How will that impact your farm business? How will that impact your farm legacy?

Too often, these questions are avoided or put on hold because they don't seem urgent, and frankly, they are a bit uncomfortable. But planning now is vitally important. Whether you're 45 or 75, it is in your best interest (and that of your loved ones) to understand the ins and outs of legal, tax, and family implications of farm business transfers.

Renewing the Countryside and the Sustainable Farming Association have organized a workshop to help farmers and farm-land owners in creating a transition plan for their business and assets. The Planning for your Farm's Future workshop is on Thursday June 28th from
4pm to 7pm at Carleton College's Alumni Guest House, 100 College Street, Northfield, MN.

The workshop will discuss wills + trusts, life insurance, power of attorney, long-term health care, and more - all issues that are included in a farm succession plan. A panel of farm succession professionals will discuss how to find and prepare for working with a legal and financial team of support specialists. General assistance will also be available following the workshop for those that are interested.

The cost is $15 for the first member of the family and just $5 for each additional family member. The fee includes a packet of resource materials to help you develop your succession plan, and light refreshments. Please register here by June 26th.

This workshop is made possible through a grant from the USDA Risk Management Agency.

Local Meat Survey for Northern Minnesota Now Online

SFA and the Minnesota Institute for Sustainable Agriculture are working on a project to expand availability of locally raised meat and poultry in Minnesota, particularly in the northern part of the state.

Please take a few moments to answer this consumer interest survey if you live in northern Minnesota – and if not, please circulate to any friends, family or colleagues who are northern Minnesota residents. For the purposes of this study and survey, "northern Minnesota" is essentially considered as north of Hwy 210 on a line from Fergus Falls to Wadena, Brainerd and finally Duluth.

To take the survey, click here. These survey results will help us understand consumer interest and preferences for purchasing locally raised meat and poultry in Northern Minnesota.

Also, complete the survey and be entered into a drawing for great prizes. Three copies of the Minnesota Homegrown Cookbook and two SFA caps will be given away to survey respondents. Thanks for helping us take the crucial first steps in solving a problem facing the sustainable ag community.

Executive Director's Note

One look at this issue of SFA Connect will tell you there is plenty of activity going on in SFA and Sustainable Agriculture in Minnesota! I think you'll find the information here to be useful and beneficial. Let us know what you think.

Let's face it there are many aspects to agricultural sustainability, but probably the most important one is the sustainability of the farmer. I recently participated in a hearing study conducted by the University of Michigan. The goal is to assess farmer's attitudes towards hearing protection and hearing loss.

Participating is easy, just fill out an online survey now, again in six months and another in one year. Completing these surveys will result in a total compensation of $40 but, more importantly, the surveys really help you to begin thinking about your hearing and your health in general.

I took the survey, and about a week later I received in the mail a package of various hearing protection devices for me to try out. There were enough ear plugs in the pack for the whole family! A few days later, I received my first check for participating. Simple.

There's more later in this issue of Connect.

I'd like to thank the Cannon River chapter and Mary Ellen Frame for the update on Festival of Farms tours and other activities this summer in their area. Love to hear what is going on around the state.

Chapter Update: Cannon River

By Mary Ellen Frame
As the Cannon River Chapter's participation in the Festival of Farms, BUILDING RESILIENT FOOD SYSTEMS, on Saturday, July 14, Just Food Co-op will provide a bus to tour four farms. Cherry Leaf Farm (John Porterfield) has planted "Carmine Jewel" cherry bushes and "Honeyberry" honeysuckle bushes for a future U-pick operation. They also grow vegetables for wholesale. The other three farms on the tour are all located in the same block. Spring Wind Farm (Andrew Ehrmann and Betsy Allister) raises pigs and laying hens, and has a vegetable CSA. Right next to them is Little Hill Berry Farm (Aaron Wills and Molly McGovern Wills) which will eventually have blueberries for U-pick; presently some of the bushes already have berries. Right down the hill from them is Open Hands Farm, a vegetable CSA. For more information visit justfood.coop/events.

Twin Cities food co-ops have planned an Eat Local Farm Tour for Saturday, July 21, which includes more Cannon River chapter member farms: Cedar Summit Farm (Dave and Florence Minar) has it's own on-farm milk pasteurization and bottling plant and pastured animals for both dairy and meat. East Henderson Farm (Josh and Sally Reinitz) is an example of a very diversified farm, including an organic vegetable CSA, pastured livestock, and even oxen-in-training. Shepherd's Way Farms (Steve Read and Jodi Ohlsen-Read) raises sheep and makes award-winning sheep's milk cheese and sausages and sells some of their products at their on-farm store. Simple Harvest Farm Organics (Kathy Zeman and Nick Zeman) raises a variety of livestock, producing goat's milk soap, wool, meat, eggs and vegetables. L & R Poultry and Produce (Leo Rusnak and Rae Rusnak) produces vegetables for wholesale, eggs, chicken, turkey and maple syrup. This is a self-guided tour for which you can use a free printed tour guide available at Twin Cities Co-ops, or visit www.facebook.com/EatLocalFarmTour.coop.

These tours present a great opportunity for eaters to get acquainted with a diversity of farms and farmers in our area and see for themselves the great range of foods we are producing. Another event our chapter is planning is a workshop demonstrating the use of a refractometer, which measures the sugar content of various foods, an indicator of nutritional value. This can be valuable for farmers wanting to know about the quality of various vegetables and fruits, and for informing the public about the difference in how plants have been raised.

In Northfield, this past March, the Local Food Action Network planned and prepared a local foods dinner, to which several SFA member farms contributed. This was served at "Thursday's Table" as a celebration and example of the tasty locally produced food that's available even at the end of winter. "Thursdays Table" is a weekly dinner offered free by the Community Action Center to anyone in the community who wishes to attend.

**Annual Conference Photo Feature**

Thanks to Heavy Table photographer Crystal Liepa, we have a stockpile of awesome photos from our 2012 Annual Conference, held Feb 18 at the College of Saint Benedict in St. Joseph. Look for a new photo in each SFA Connect, and read Heavy Table writer Tricia Cornell's story about the conference [here](#).
Blaine Man Seeks Support for Self-Sustaining Pilot Project

Civil engineer Ken Gust grew up on a North Dakota farm and worked for decades as a consultant for land developers, and seeing the way land was being used unsustainably gave him a deep concern for the future. Now 75, Gust has spent the past 12 years pursuing a vision for self-sustaining rural communities that could produce their own nutritious food and renewable energy.

Knowing his ideas were far from corporate-style farming and industrial agriculture, Gust reached out to SFA, and soon after realized his answer could lie in a small ethanol facility that processed corn raised for animal feed into ethanol fuel for home heating and farm machinery, as well as high-protein distillers’ grains for the same animals.

Using Easy Energy Systems’ machinery for modular ethanol production, he hopes to open 10 projects in Minnesota in the next five years, but needs a working pilot project to demonstrate its potential.

Gust is working to gain financing for a pilot project from outside sources, but he’s interested in finding a prospective site for a working pilot project. If you have any interest in learning more, or feel you can help Gust in his quest, contact him at 8757 Hastings Circle, Blaine, 763.795.0410 or kengst78@gmail.com.

Concessionaire Seeks Source of Minnesota-Grown Popcorn

Andy MacPhail, owner of Drew Concessions, is looking to buy between 100-150 50-pound bags of locally-grown popcorn each year. He currently must buy his popcorn from a Missouri grower, and reached out to SFA to find someone local. MacPhail, who said he needed a "big pop" for his caramel corn and referred to it as mushroom-style popcorn, can be reached at 612.743.5400 or drew@drewsconcessions.com. More information about his business is available at www.drewsconcessions.com.

Participate in Survey to Help Farmers Protect Hearing

Hearing loss and ringing in the ears is a big problem among farmers, now here’s your chance to do something about it. HEAR on the Farm is a study to test several programs designed to help farmers to make good decisions in protecting their hearing. For a limited time, adult farmers who
have e-mail are eligible to participate. Simply go to www.hearonthefarm.org and enter the access code saveears. Farmers can earn up to $40 for participating, and they will be contributing to the future development of better safety programs for farmers.

For more information, contact study administrators at hearonthefarm@umich.edu or 734.763.3211.

**Governor's Office: Organic is Good for Business**

*Editor's Note: This is a copy of a blog post from The Office of the Governor Blog that pertains to SFA members.*

Governor Dayton and his administration are always looking for ways to help farms and businesses prosper in Minnesota. One of the simple but really effective tools the Minnesota Department of Agriculture makes available is a Directory of Minnesota Organic Farms. It's clear that organic food has gone beyond fad to a mainstream choice for many consumers, and we want to help Minnesota's organic farms and food companies capitalize on this interest. Organic food (and even organic feed for animals) must contain organic ingredients and here in Minnesota we grow a lot of these ingredients. Our 700+ organic farms raise organic corn, wheat, oats, barley, rye, flax, soybeans, sunflowers, milk, eggs, beef, eggs, chickens, fruits and vegetables, and just about anything else you can think of.

To make it easier for Minnesota's organic food companies to use organic ingredients in their products, the Directory of Minnesota Organic Farms was created. It lists farmers who sell in quantity to “intermediate buyers” such as food companies, restaurants, grocery stores, brokers, etc. The buyers can look up the farmer by product (“blue corn” for example), or by county, if they are looking for farmers close to their manufacturing facility or store. The directory is available in print and online at www.mda.state.mn.us/organic.

Governor Dayton's team also knows how much individuals and families in Minnesota enjoy buying farm fresh fruits, vegetables, and other products directly from the growers at roadside stands and farmers markets. For them, we list lots of organic farms in the consumer-friendly Minnesota Grown Directory. It is available in a booklet for families to keep in the glove box, and online for those who want to do their searching/mapping on the web. A new mobile Minnesota Grown app is in development (but not a lot of people know this yet because we just got some funds to make it possible from a USDA Specialty Crop program).

**Few Changes as USDA Renews Organic Ag Listings**

The National Organic Program is renewing several listings that were scheduled to expire this year for substances allowed or prohibited in organic agriculture. The changes to the U.S. Department of Agriculture organic regulations were initiated by recommendations from the National Organic Standards Board (NOSB) — a USDA-appointed citizen advisory committee — and were supported by public comments.

The changes:

- Only non-amidated forms of non-organic pectin, typically added to thicken jams and jellies, will be allowed when organic pectin is not commercial available.
- The listing for iodine, which is used to fortify organic foods, has been clarified.
- The allowed use of chlorine materials and lignin sulfonate in organic crop production has been clarified.
- The allowed use of non-organic colors in organic processed products has been clarified.
- The allowance for streptomycin to control infections in organic apple and pear orchards has been extended until October 21, 2014.
- Yeast used in baked goods and other processed organic products
- Sulfur dioxide (smoke bombs) will no longer be allowed for rodent control in organic crop production
- Hops, typically used in organic beer production, must be organic.
'Farm to School' Documentary Screening in Worthington

"Farm to School: Growing Our Future" is a documentary exploring the benefits of bringing local producers and schools together to improve our children's consumption of fresh fruits and vegetables and open new markets for growers. The American Cancer Society and the Statewide Health Improvement Program (SHIP) are co-sponsoring a screening of the film at Worthington High School at 7 p.m. June 11. A reception begins at 6:30, and a discussion with local growers and school nutrition directors will follow the film.

RSVP here or call Rebecca at 651-255-8156.

Summit Seeks to Expand Food Opportunities for Low-Income Minnesotans

How can we work together to increase access to healthy food for low-income Minnesotans? What are the health and economic benefits of a healthy food system? Learn answers to these questions and more Aug. 21-23 at the Food Access Summit at the Duluth Entertainment Convention Center. This statewide summit will provide information and action-oriented ideas on how food policy, food systems and food literacy impact low-income Minnesotans. Participants will learn about barriers to healthy food for low-income Minnesotans and share perspectives from a variety of sectors.

Information: hungersolutions.org/food-access-summit.

Bees and Pollinators Session at Bachman's in Minneapolis

Attend a session on pollinators led by Marla Spivak, distinguished McKnight Professor of Apiculture and Social Insects with the Department of Entomology at the University of Minnesota, and offered by the Minnesota Project's Fruits of the City Program and hosted by Bachman's. The session is set for 6:30-8 p.m. June 12 at Bachman's Heritage Room, 6010 Lyndale Ave S, Minneapolis. Cost: $20. Register at http://www.eventbrite.com/event/3497760897 or contact Fruits@mnproject.org or 651-789-3321.

U of M Field Day: Diversifying Organic Cropping Systems

The University of Minnesota Southwest Research and Outreach Center's annual Organic Field Day will be 7:30 a.m.-4 p.m. July 11 at Lamberton. Attendees will take field tours to present ongoing organic research, including a visit to the SWROC's high tunnel season extension facilities. Field tour stops will focus on edible beans; forage management to suppress weeds and build fertility; alfalfa mulch; popcorn variety trials; and high tunnels for season extension to produce organic vegetables.

Educational programs will feature a brief presentation by Minnesota Commissioner of Agriculture Dave Frederickson; Organic Popcorn Production by Gene Mealhow, Tiny But Mighty Popcorn; DriftWatch - Minnesota’s New Sensitive Crops Registry by Meg Moynihan, MDA; Crop Rotation Impacts on Soils by Dr. Jeff Strock, SWROC; Adding Edible Beans to Your Rotation by Dr. Tom Michaels, UMN; and Camelina Oil Production and Processing by Kathleen Batalden Smith, Omega Maiden Oils.

The Organic Field Day is free and open to the public. An $8 fee will be charged for lunch. If you plan to attend, or would like to have an exhibit, please register in advance by contacting the SWROC at 507-752-7372 or werne022@umn.edu.

SFA Farmers: Obtain Free Animal Welfare Approved Status
Animal Welfare Approved is a free third-party certification and food label that audits and certifies family farms that utilize high-welfare methods of farming, outdoors on pasture or range. Certified farms use the AWA label as a way to add value and to assure customers of high-welfare farming practices, and have access to free expert technical and marketing support.

Here is a quick summary of the free resources Animal Welfare Approved offers farmers:

- **Free AWA marketing materials** including brochures, signs, pens, magnets, note pads, post-it notes, banners and metal gate signs.
- **Technical Advice Fact Sheets** and access to direct guidance from our expert technical staff.
- **Good Husbandry Grants**, available exclusively to AWA certified farmers (and applied farms) to help improve farm animal welfare (look out for new application details in summer of 2012).
- **Farm-to-Farm sales** between AWA farmers.
- Listings for farms, retailers, restaurants, and more offering AWA products in our [online directory](http://www.animalwelfareapproved.org).

AWA also has resources for consumers, including comprehensive and regularly updated guides to food label claims, including [Food Labeling Guide for Dummies](http://www.animalwelfareapproved.org) and [The Grassfed Primer](http://www.animalwelfareapproved.org); and an [online searchable database](http://www.animalwelfareapproved.org) of farms, restaurants and retail locations offering AWA products. For more information, visit [www.animalwelfareapproved.org](http://www.animalwelfareapproved.org).

**Jaycees Seek Nominations of Outstanding Young Farmers**

Since 1954, the Minnesota Jaycees have been recognizing the importance of strong young leaders in the Minnesota agricultural industry through the Outstanding Young Farmers award. Nominees submit information about their farm, background, and knowledge of the industry and are judged on the following criteria: progress in agricultural career; extent of soil and water conservation practices; and contributions to the well-being of the community, state, and nation.

The winner of the Minnesota Outstanding Young Farmer program will go on to compete in the national OYF program against OYF winners from other states, in which four will be named National Outstanding Young Farmers.

Eligibility Requirements:

- Nominee must be age 18 through 40, not becoming 41 prior to January 1, 2013.
- Nominee must be an actual farm operator, deriving a minimum of two-thirds of their income from their farming.

Nomination forms are available [here](http://www.animalwelfareapproved.org); and deadline for submissions is July 1, 2012. For questions or more information contact Katie Hunt at [katie@mnjaycees.org](mailto:katie@mnjaycees.org) or 952.890.8000.

**Join the Conversation at Healthy Eating Minnesota Network**

At the intersection of food and health is community, the [Healthy Eating Minnesota Network](http://www.animalwelfareapproved.org) is based on the idea that in-person and online collaboration can catalyze knowledge exchange, networking, and coalition building around healthy eating and healthy food access in Minnesota. Explore the network, share your ideas, and connect with others across the state who are working to create healthier food systems by taking the following steps:

1. **Create a profile.** Go to [www.healthyeatingmn.org](http://www.healthyeatingmn.org). On the left side of the screen is a box asking you to sign up. Click on it, answer the questions, and create your profile. Having a profile lets you take part in the best parts of the network—asking questions, commenting on posts, building networks, and more.
2. **Join a community.** Communities are places to ask questions, seek feedback, and connect with other Minnesotans who care about healthier food systems. Right now, the network features communities focused on healthy kids, urban agriculture, food policy, food justice, and farmers markets.

3. **Share content.** Have an event you’d like to publicize? Want to share a great news story? What about some pictures from your urban farm, community garden or healthy food-related event?

4. **Spread the word.** Invite your friends and colleagues to join the network. Send an email, share a link to our Facebook page, and post to listservs.

The Healthy Eating Minnesota Network will also feature original writing from network members, links to case studies and resources, and event listings from across the state. Learn more at [www.healthyeatingmn.org](http://www.healthyeatingmn.org).

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**Women Caring for the Land Hosting Cloquet Event**

Women who own or manage farmland in Carlton, St. Louis and surrounding counties are invited to a free conservation discussion and field tour June 18 in Cloquet. The program, sponsored by Women, Food and Agriculture Network, is called Women Caring for the LandSM.

The meeting will begin at 8:30 a.m. in the Stine Room at the Cloquet Forestry Center, 175 University Road, Cloquet. A lunch will be provided, and an afternoon field tour will allow participants to view farmland conservation practices in the area. The program will end with wrap-up and dessert no later than 3 p.m.

Women Caring for the LandSM offers a peer-to-peer, informal discussion format to allow women landowners to talk about their individual land stewardship goals, facilitated by women conservationists who can share resources available such as state and federal cost share programs, low-interest loans, and other tools.

RSVP by 5 p.m. June 14 to Julie Miedtke at 218-327-7486 or email her at Julie.Miedtke@co.itasca.mn.us.

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**Pollinator Conservation Planning Course Set in Duluth**

The Xerces Society for Invertebrate Conservation, the Sustainable Agriculture Project at the University of Minnesota Duluth and the USDA Natural Resources Conservation Service will host a Pollinator Conservation Planning Short Course, teaching the latest science-based approaches to reversing the trend of pollinator declines, and equip attendees with the recipes necessary to protect and manage habitat for these vital insects.

Workshop is 9 a.m. to 4 p.m. June 13 at the UMD Library, 416 Library Drive, Duluth. Cost is $45 per person; bring a sack lunch. Registration is required for this course. Click here to register or for more information.

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**Minnesota Organic Advisory Task Force Seeks Members**

The Minnesota Department of Agriculture is seeking members to fill eight scheduled vacancies on the Minnesota Organic Advisory Task Force. The OATF advises the Commissioner of Agriculture and the University of Minnesota about policies and programs that will improve organic agriculture in the state.

The application form is available at [www.sos.state.mn.us](http://www.sos.state.mn.us) (click the Open Commissions/Appointments icon) or by calling the Secretary of State's office at 877-551-6767. Applicants should specify the category/sector they represent and submit a cover letter with their applications. Deadline to apply is June 26.

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**Join Minnesota Organic Network for Local Ag Updates**
Organic Farm School 2012: Farming and Food Justice

Join the Women’s Environmental Institute for ten weeks of exciting lectures on organic food production and agriculture from environmental, social, and historical perspectives, connecting environmental justice with agriculture and food justice. Participants will also have the opportunity to develop practical skills in organic horticulture through hands-on workshops at the WEI alternative farm campus and farm field trips.

Held weekly from June 11 through Aug. 20, speakers include Atina Diffley of Gardens of Eagan, Prof. Bud Markhart of University of Minnesota School of Horticulture, Meg Moynihan of the Minnesota Department of Agriculture, and Reginaldo Haslett-Marroquin of the Rural Enterprise Center in Northfield.

Registration includes three Saturday field days. Classes start at 6 p.m. June 11th at the Midtown Global Market, 920 E Lake St, Minneapolis. Full class registration is $120; a drop-in class costs $20. Information: 651.583.0705 or register online at w-e-i.org.

Minnesota DNR Stream Habitat Program Hosting Workshop

Registration is open to farmers, landowners and other citizens for the following Minnesota DNR Stream Habitat Program workshop:

- *The Science of Healthy Waters, The Ditching Dilemma:* This workshop unpacks the science and implications of ditching in terms of: effects on hydrology, geomorphology, water quality, and aquatic habitat; societal and ecological implications of these practices; and alternative design concepts and approaches that work towards accomplishing sustainable agricultural goals while improving water quality and restoring channel stability and ecological health. Class is July 16-18 in Fergus Falls. Cost is $300.


Driftwatch Registry Now Available to Organic Growers

The Minnesota Department of Agriculture is making the Driftwatch sensitive crops registry available to certified organic growers in the state in an effort to reduce the risk of crop damage from pesticides and fertilizers that are applied nearby.

This new, voluntary program is offered by the MDA through a partnership with Purdue University. Farmers can identify the locations of their certified organic fields and pastures using Google Maps. Commercial fertilizer and pesticide applicators can then check the database and take special care to avoid affecting the certified organic land.

The registry is available to growers and applicators at www.driftwatch.org. In addition, the MDA offers metal “Organic Farm – Please Do Not Spray” signs. Click here to learn more.

Join Online Market for Sustainable Ag Buyers, Sellers

Have something to buy or sell? Post it to the "SustAgMarket" listserv. SustAgMarket was set up to handle buying and selling activity related to sustainable agriculture. For subscription information, click here.

Scholarships for Transitioning and Recently Certified
Organic Farmers

While transitioning to organic farming can present financial uncertainty for farmers, there's a special program in Minnesota to help them accomplish their goals. The “Tools for Transition” program, led by the University of Minnesota (UMN), Minnesota Department of Agriculture (MDA) and other partners, provides farm business management scholarships of up to 90 percent to qualifying farmers.

"Tools for Transition" is aimed at helping clarify the cost and process of transitioning to organic. Minnesota field crop or dairy farmers who have any acres in transition or who have been certified fewer than three years are eligible to apply, and project leaders are eager to expand the program to more farmers this year.

Farmers in "Tools" work directly with a farm business management instructor on a personally designed program to help them understand and better manage their own cost of production, profitability, and other financial measures. UMN agricultural economists analyze the data to look for patterns and trends, while carefully protecting the privacy of all participants’ financial information.

Program participants get the chance to participate in special workshops and to receive a discount to attend the annual Minnesota Organic Conference. To learn more about the scholarships, call administrator Meg Moynihan at 651-201-6616.

Sign Up for LSP's Farm Beginnings Course

The Land Stewardship Project (LSP) is now taking applications for the 2012-2013 Farm Beginnings courses, which will begin this fall and provide two options for getting involved in one of the most successful beginning farmer training initiatives in the country. Classes will be offered in Morris, Minn., and River Falls, Wis. The application deadline for the 2012-2013 Farm Beginnings course is Aug. 1. For application materials or for more information, see www.farmbeginnings.org or contact Karen Benson at 507-523-3366 or lspse@landstewardshipproject.org.

SFA Connect is your bi-weekly link to the Sustainable Farming Association of Minnesota

The Sustainable Farming Association of Minnesota is a chapter-based, statewide non-profit organization that supports the development and enhancement of sustainable farming systems through innovation, demonstration, education, and farmer-to-farmer networking. If you, your farm or organization has any upcoming events that you would like posted on the SFA Community Calendar, email info@sfa-mn.org.

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