

VIEWS FROM THE FIELD... by Conor Crickmore of Neverink Farm in Claryville

Neverink Farm has the only slow grown organic chickens in the northeast. As a reformed vegetarian of 20 years, having broilers was a hard decision but how to raise them was not. Our philosophy from the start has been to produce the best possible food while doing it in a way that felt right and to sort out the costs later. We will put the chickens on pasture early, let them roam freely, and feed them GMO-free organic local whole grains ground fresh on the farm.



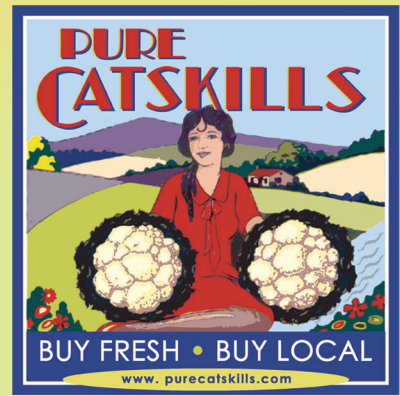
Instead we found a French variety of chicken that can easily forage and be outside from two weeks old. These birds take 12 weeks to mature, giving them ten weeks on pasture. The common pasture cage was also not an option for us so we built a moving shelter that allowed true free access to roam the pasture and eat fresh grass and clover. When it comes time for slaughter, we wanted to do it in the most humane way we could using professional equipment on the farm, by

The problem was we didn't see the sense in putting birds bred for factory life on pasture. In a quest for raising poultry cheaper the fast growing chicken was created and is now used almost universally. A fast growing hybrid chicken grows from egg to slaughter in six to seven weeks. This fast growth results in difficulty walking and standing. That growth rate just didn't sit right with us. It gives the bird no time on pasture and a quality of life that we wouldn't feel good about.

us and in the open air. The cost of professional equipment for our small farm was prohibitive and the grant from the Watershed Agricultural Council enabled us to bring this improved product to market. We will also provide a means for other local farmers and homesteaders to rent such equipment. We feel that our slow grown, certified organic chickens that are raised on pasture are very content and are also the best tasting.

PURE CATSKILLS

UPDATE FALL 2010



FALL IS IN THE AIR!

It's been a great summer free of blight (well, almost!), floods and cold weather. We know it's a busy time for all but take a moment to see what's new in the region.

WHAT'S INSIDE:

- Education Funding Available
- Fall Workshops
- Photos from New Amsterdam Market
- Winter Farmers' Markets
- Liberty Red Meat Plant a "Go"?



Pure Catskills is a Buy Local campaign and economic initiative of the Watershed Agricultural Council. The WAC is funded by New York City Department of Environmental Protection, U.S. Department of Agriculture and other federal, foundation and private sources. The WAC is an Equal Opportunity Provider and Employer.

A SHOT IN THE ARM FOR THE LIBERTY RED MEAT PLANT

On September 21, Congressman Maurice Hinchey announced the award of an \$800,000 federal investment to complete the funding needed to construct the proposed slaughterhouse in Liberty. Nearly a decade in the making, the project has gathered funding support from the Sullivan County Legislature and Industrial Development Agency (IDA), Empire State Development Corporation, and the U.S. Department of Agriculture. The most recent grant comes from the U.S. Department of Commerce via their Economic Development Administration. The proposed cost of the plant is \$1.7 million.

With the required funding, construction may begin as early as next Spring. The anticipated completion date is Spring 2012. The plant will be USDA-inspected with a capacity of 25,000 pounds per month and a footprint of 5,000 square feet. The addition of the facility will reduce the travel time and processing access for many Catskills and Hudson Valley livestock producers.

For more information on the project, contact the Sullivan County IDA at (845) 295-2603.

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www.nycwatershed.org

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EDUCATION SCHOLARSHIPS —ROUND TWO NOW AVAILABLE!

Funding is once again available to Pure Catskills members. Scholarships can be applied toward expenses related to attending educational events that will support the development of your business through a new marketing approach or the adoption of a new production method. Educational events for which funding may be used include workshops, conferences or field days. An eligible event will have an associated cost of \$100 or more. A maximum of \$350 is available to an individual farm. A total of \$3,500 in funding is available for 2010.

Examples of eligible scholarship opportunities include:

- Attending a training to obtain a New York State Department of Agriculture and Markets 20C license for the production of a value-added product in a certified or commercial kitchen.
- Visiting a farm outside of the region to attend a workshop on an innovative grazing system to improve the quality of your grass-fed meat.

- Traveling to a national conference on food systems development to learn about improving local food connections with institutional buyers such as schools and hospitals.

Each applicant must provide specific details related to the educational opportunity and the product or production method to be developed as a result of the awarded funding. Scholarship funding will be awarded on a competitive basis. Applications must be submitted by October 20, 2010. Funding must be used within one year.

Pure Catskills members include farms, retailers, farmer's markets, restaurants and food-related organizations supporting local food systems within Delaware, Greene, Otsego, Schoharie, Sullivan and Ulster Counties.

For more details and application materials, visit the Scholarships and Grants section of www.purecatskills.com.

CATSKILLS VENDORS FEATURED AT NEW AMSTERDAM MARKET

Catskills farms and food were highlighted on September 26th at the New Amsterdam Market in the South Street Seaport neighborhood in Manhattan. Products featured included cow and goat milk cheeses from Farm Catskills, Main Street Farm with a wide array of local items, Summer's End Orchard with preserves and produce and Early Bird Cookery with seasonal ice creams.



Gregory Meyding of Summer's End Orchard in Unadilla mans the booth with local preserves, herb blends and hot peppers.

Photo courtesy of Alex Jagendorf



Amy Miller of Early Bird Cookery in Cohecton scoops ice cream flavored with local ingredients including Concord grapes, blueberries and Brewery Ommegang beer! Photo courtesy of Alex Jagendorf

THE EXPANDING MARKET SEASON

This winter will see the expansion of year-round farmers' market opportunities in the Catskills. Over the last few years, Cooperstown and Saugerties have kept their markets going through the winter months. This year, they'll be joined by Callicoon, Kingston and (just across the river...) Rhinebeck. Most markets will take a bi-monthly approach to their events by setting up stalls every other weekend. Saugerties will capitalize on monthly holiday weekends to promote their Sunday market with programming highlighting everything from St. Patrick's Day to Passover. Expect to find featured products such as prepared foods, dairy, storage crops, baked goods, meat and crafts. Nearly every market will offer special events at their markets. Community groups will share information and skills, local chefs will demonstrate cooking techniques, and musicians will entertain the crowd. Most market managers tell us that their markets have developed due to customer demand. Communities are looking for a way to stay connected with farmers and an opportunity to socialize with their neighbors during the long winter season.

CALLICOON Delaware Youth Center
Creamery Road, Callicoon
1st and 3rd Sundays through April, 11am to 3pm
email: manager@sullivancountyfarmersmarkets.org
www.sullivancountyfarmersmarkets.org

COOPERSTOWN Pioneer Alley
101 Main Street, Cooperstown
1st and 3rd Saturdays through April, 9am to 2pm
Contact Lynn Weir at lyn@lynweir.com
www.otsego2000.org/farmersmarket

KINGSTON Wall Street
1st and 3rd Saturdays, 10am to 3pm
Contact Joe Fitzgerald at joe@kingstonsfarmersmarket.org
www.kingstonsfarmersmarket.org

RHINEBECK Rhinebeck Town Hall
80 East Main Street
Alternate Sundays through April, 10am to 2 pm
Contact Cheryl Paff at info@rhinebeckfarmersmarket.com
www.rhinebeckfarmersmarket.com

SAUGERTIES Saugerties Senior Center
207 Market Street
Holiday weekend Sundays through May, noon to 4pm
email: contact@saugertiesfarmersmarket.com
www.saugertiesfarmersmarket.com

FALL WORKSHOPS

A unique opportunity to learn how to green your business

GREENING FOOD SERVICE

THURSDAY, OCTOBER 7TH

8:30-10:30 AM

Continental breakfast will be provided
Sullivan County Community College
Room H025, Grossinger Dining Room
112 College Road, Loch Sheldrake
Directions: www.sullivan.suny.edu

Participate in Sullivan County's Business-to-Business GREENING FOOD SERVICES FORUM. Do you know how training your staff and greening your food service's operation can save you money and differentiate your business? Learn about specific actions that can improve your bottom line and contribute to a healthier environment. Telephone: (845) 434-5750 x4398
Email: SCCCWorkforce@sullivan.suny.edu

Promote your business at the upcoming Joel Salatin event

SATURDAY, NOVEMBER 6TH

10 AM-3 PM

CVI BUILDING, OLD ROUTE 17, LIBERTY

Promote your business to over 100 local residents at this special event. Food producers of all types are invited to share information on their meat, dairy and vegetable products. Pure Catskills staff will compile a comprehensive list of livestock producers to share with event attendees. We're also looking for farmers to help educate the crowd! Local farmers receive a free table space; meet potential customers and sell them on your product. A sold-out audience is expected, so please reserve your vending space as soon as possible.

Attendees will learn about the importance of our local agricultural community with speaker Joel Salatin from Polyface Farms. The workshop will be divided into two series: the morning (10am-12pm) for consumers and the afternoon (1pm-3pm) for farmers. The morning session will focus on the importance of buying local food for our health, economy, and the environment. The afternoon session will focus on relationship marketing for farmers so as to connect local businesses to agricultural products and producers. A local foods luncheon will be served from noon to 1 pm. Attend one or both sessions; pre-registration is required. Call the Delaware Highlands Conservancy at (570) 226-3164 to reserve tickets. Cost for lunch, two sessions and a full day of networking is \$25.