

THE CULTIVATOR

SEASON 22

NEWS OF THE WALTHAM FARMERS' MARKET

2012

Free Concerts at the Waltham Farmers' Market

June 16, 9:30 to 2: Riverfest concerts. Muse Stew, N.H. Ukeladies, Farmers Union Players, Odaiko Drumming.

June 23: Steve Taddeo and His Swing Senders. Big Band.

June 30: The Solstice Sackbuts. Medieval and Renaissance music.

July 7: Gerry Beaudoin. Jazz trio.

July 14: Dave Birkin and the Hot Shots. Jump blues, swing, R&B and jazz.

July 21: Joe Pete and Ruth Rappaport. Acoustic duo.

July 28: Dawn Kenney. Bluegrass, folk and country.

September 8: Eric Royer's One Man Band. Bluegrass.

September 15: Moody Street String Band. Celtic, Scots and Yankee music.

All regular concerts begin at 11 a.m.

Sponsored by **Watertown Savings Bank, Waltham Cultural Council** and **The Elephant Walk**. Please support our generous sponsors!



Floyd Kelley of Burnshirt Valley Farm tends to his goat kids. It's his fourth season at the Waltham market.

2012 Vendors

Back Pages Books • **Bart's Farm Stand**, produce • **Beads My Way**, jewelry • **Burnshirt Valley Farm/Caledonia Farm**, pork, beef, poultry • **Boston Fresh Baked**, cakes • **ButterGirl Baking Co.**, cookies, brownies • **Country Desserts**, pastries, pies • **Creative Paper Arts by Marion** • **Deborah's Kitchen**, fruit spreads, relish • **Dick's Market Garden**, produce, plants • **Donna Dee's Watch City Soaps**, soaps, lotions • **Fior D'Italia**, pasta, sauces • **Flats Mentor**, Asian produce • **Green City Growers**, raised-bed vegetable gardens • **M. Greenstein Designs**, jewelry • **Handbags by Shayna** • **Hearth Artisan Bread** • **Homeworks Energy** • **Java Beans Roasterie** • **Keeping You In Stitches**, textiles • **The Knitting Mill**, clothing • **Mykl's Coffee** • **Nagog Hill Farm**, fruit, produce • **Nature Photography** • **Pamuzinda Farms**, African produce • **Roma Bakery**, Italian bread, pastry • **Silk Road BBQ**, salads, grilled meat, sandwiches • **Smith's Country Cheese**, cheese, eggs, hamburger • **Stow Greenhouses**, cut flowers • **Sweet Lydia's**, marshmallow treats • **Turtle Creek Winery** • **Victory Bags** • **Vishal's Sauces** • **The Warren Farm & Sugarhouse**, maple syrup products • **Wombwraps**, head gear • **Zoll Cellars Winery** • **Zumba with Liz**

PARTICIPANTS SUBJECT TO CHANGE

How This Little Pig Went to Market

There was a time—more than five years—when Floyd Kelley didn't eat meat. It's perhaps a strange thing to know about someone who now raises animals for meat but he considers each of his pigs, goats and other livestock as one less animal raised inhumanely. His belief is that the compact between him and his animals is mutually beneficial: "Unfortunately, they do end up being butchered, but they have had a good life in the meantime."

The 30-year-old Floyd is living and working on land in Barre, Mass., first bought by his great-grandfather. The land was subdivided in every generation and Floyd is farming on 30 acres. He's the first generation to attempt full-time commercial farming. His great-grandfather worked at the local foundry as well and was more of a "gentleman farmer." His father bought some cows in 1980 but never became a commercial dairy farmer. There are still cows on the farm but they're more of a hobby now, explains Floyd, basically "lawnmowers" for the pasture.

Although his only previous com-

mercial farming experience was raising and selling two sows and their piglets when he was ten, Floyd did help out raising the animals and working in the garden that fed his family growing up. Then five years ago, after working in heavy construction and studying environmental science at Gardner Community College, Floyd decided to become a farmer. He finds it more satisfying to raise animals than crops and now he has about 30 pigs—"heritage" breeds—and 30 ducks, three geese, two sheep and, as of this year, 26 goats. The farm is not officially organic though the animals are not fed hormones or antibiotics. All of them range freely.

He says that being in the country and farming "never feels like work."

His plan is to build a barn, remove some pines, plant some fruit and nut trees—both for the animals and for market—and utilize a field for making hay. The ultimate goal is to be sustainable and to be able to provide as much as possible of the feed and other necessities for the animals, rather than purchasing them more▶

◀ expensively elsewhere. He also hopes the state will start allowing raw milk sales. Then he would have “a little bit of everything—best for sales, for the land and for productivity.”

Floyd sells his meats at markets in Waltham and Wayland, Wrentham and The Butcher Shop in Boston. He has a cooperative agreement with Caledonia Farm, which raises grass-fed cows for beef, and the two farms sell each other’s meat at markets.

Floyd appreciates the diversity of customers and vendors in Waltham and is glad to give people the opportunity to talk to the person who raised the animal and learn all about the process, from birth to slaughter at Blood’s Farm, a USDA-approved facility.

In his spare time—not that there’s much of that, running the farm single-handedly—Floyd is on a flat-track roller derby team in nearby Leominster. He also tries to find time to visit his girlfriend, who manages a farm in Connecticut.

Floyd notes that it’s “nearly impossible for new farmers, not born into land or farming families, to acquire land and develop the infrastructure they need. I’m very fortunate to have the resources I have handed down to me.”

Floyd has started eating meat again—he loves pulled pork, chili, and anything with bacon—but he only eats his own meat. From the start, he says, you “have the mindset that these animals are for ‘processing.’ It’s a pretty heavy choice to eat meat,” he acknowledges.

It’s clear that if you make that choice, you could do no better than to buy from Floyd. —*Jennifer Rose*



A sow and one of her piglets in the pasture at Burnshirt Valley Farm.

SNAP Cards Buy Snap Peas and More

One in seven Americans uses SNAP, or food stamps, as an essential part of their food budget. Last season, with help from a grant from the Jones Partnership Fund, the farmers’ market started accepting SNAP/EBT cards for purchase of food, and debit/credit cards for purchase of any item. The cards were used to purchase market tokens which were accepted by vendors.

About 11 percent of the token sales last year were for SNAP/EBT, while the market subsidized debit/credit sales by not charging a service fee.

In 2012, the market will match SNAP/EBT token sales dollar-for-dollar up to \$10 per week per SNAP/EBT customer. In addition, to enable continued token sales for debit/credit customers, the market

will add a \$1 token handling fee for each purchase of tokens using debit/credit cards. —*Martha Crendon*

Market News

The 22nd market season runs every Saturday, 9:30 a.m. to 2:30 p.m. rain or shine, from **June 16 to November 10**, in the Sovereign Bank parking lot at 1 Moody Street.

The market is now operated under the non-profit umbrella of the **Waltham Fields Community Farm**, bringing together organizations with complementary missions in a mutually beneficial partnership.

We are happy to report that after going through life-threatening accidents or illness last year, **David Smith** of Smith’s Country Cheese, **Dale Wentworth** of The Warren Farm and Sugarhouse, and **Marsha Greenstein** of M. Greenstein Designs are all doing well. We wish them complete health this season!

Sue Burkart has retired from the market committee after many years of service in order to spend more time with her husband Gene and their children and grandchildren. Many thanks to Sue and we’re sure we’ll see her at the market!

2011 Season Thank You’s

Thank you to our wonderful **vendors**, who make the market what it is. Thanks to the many performers, who add yet another incentive to attend the market. Thanks to our concert sponsors, **Watertown Savings Bank**, **Waltham Cultural Council**, and **The Elephant Walk**. Thanks to the **Jones Partnership Fund** for their support of the EBT/SNAP and credit/debit card program. Thanks to **Lou Karger**, who generously hosts the market on his property. Thanks to our market master, **Leo Keightley**; to **Jim O’Brien**, who helps set up the market. Thanks to **Mass Farmers’ Markets**, for insurance. Finally, thanks to our **loyal customers**, who have kept the market going strong for so many years!

—**Sue Burkart, Martha Crendon, Jennifer Rose, Marc Rudnick, Scott Shurr and Dan Taylor, 2011 Waltham Farmers’ Market committee**

THE CULTIVATOR, a publication of the **Waltham Farmers’ Market**
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