July 2014 E-Newsletter

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New Buy Fresh Buy Local Website!

Now finding local farm-fresh food in central Illinois is easier than ever with the debut of the Buy Fresh Buy Local Central Illinois website. The website contains an interactive map and online directory of nearly 140 farms, restaurants, retailers, markets, and other businesses where consumers can purchase local food. Visit www.buyfreshbuylocalcentralillinois.org.

The Buy Fresh Buy Local Central Illinois chapter, a campaign of Illinois Stewardship Alliance, with the intent of strengthening the local food movement, increasing consumer access to nutritious, locally-sourced foods, supporting local farmers with a commitment to raising products in a sustainable, environmentally responsible manner. Since its commencement, the campaign has worked diligently towards organizing such events as the Local Flavors Farm-to-Table Series and Chef-Farmer Mixers, as well as creating local food buying guides and directories that are distributed across Central Illinois. Now in its 8th year, Buy Fresh Buy Local Central Illinois hopes to reach an even larger audience with the website.

"There is a very strong community out there of people who are committed to buying local food.
even larger number of people who don't know the benefits of buying local. We hope that by creating the website, we can put that information at their fingertips and give Central Illinois consumers a tool that makes sourcing locally simple and convenient," says Molly Gleason, Outreach Coordinator for Illinois Stewardship Alliance. "We also believe it's very important for people to know their farmer, to know how they grow their food and to have a connection with their food. This website gives us a platform for bringing the pictorial stories of central Illinois farmers to life and gives people a chance to make those connections."

Apart from an interactive map and directory, visitors to the website can also expect to find featured farmer stories, a news blog, a calendar of upcoming events, recipes, a seasonal buying guide, and e-newsletters.

Head on over to the [new website](https://ui.constantcontact.com/visualeditor/visual_editor_preview.jsp?agent.uid=1117894043221&archive=true&print=true) and check it out today!

### Meet Deb Flannery and Roger Bock of Wolf Creek Farms, LLC

*By: Molly Gleason*

What happens when a lifelong conventional grain farmer falls in love with a committed organic gardener?

![Image of Deb Flannery and Roger Bock of Wolf Creek Farms, LLC](https://ui.constantcontact.com/visualeditor/visual_editor_preview.jsp?agent.uid=1117894043221&archive=true&print=true)

Large-scale sustainable vegetable production, that's what.

Debbie Flannery and Roger Bock were raised in separate worlds. She a Chicago native with a green thumb and big ideas, and he a Central Illinois farm boy with a knack for engineering. Despite their widely varying backgrounds and being on the opposite ends of two conflicting ideologies in the agriculture industry, the two are breaking ground together in a new venture that just might reshape the way Illinois does agriculture.

Soaring grain prices along with crop insurance subsidies have meant that corn and soybean fields have dominated the landscape of Illinois for the greater part of the past century. Small family farmers, in an attempt to stay competitive with large farming corporations, have had to purchase and clear more land for grain production, apply more chemicals to get higher yields, and abandon many of the conservation practices that were once a part of the farming way of life, or risk being forced out of the farming industry that they’ve always known and loved. But prices at an all-time high, for many family farmers simply acquiring more land is no longer an option.

"With what we’re doing here there is a lot less footprint and there’s a lot more productivity per acre," says Deb, "and when ground is so expensive, this is the way we figure you can get your money back."

And their budding success in the wholesale vegetable market proves they just might...
Roger is the last Bock working farmer on the 100 year old Bock Trust farm just outside of Williamsville, Illinois. Having been born into a farm family, Roger's agriculture education began at a young age. He began running the tractor on his parent's farm even before he could reach the pedals, using wood blocks as a stand in until he grew tall enough to reach the controls without aid. Farming, it seems, was in his genes.

While Roger grew up living and breathing farming though, Deb had to find her own way into the agricultural world. From a young age, Deb felt the pull of her green thumb. Fed by gardening stories from her father's childhood in California and an innate curiosity, Deb planted her first seed at the age of 6. Her mother had purchased a set of encyclopedias from a traveling salesman, which young Debbie considered good reads. After nosing through a section on planting seeds, she raided her cabinets for the only seed she could find, a popcorn kernel, and planted it in the back yard. Several months later her father handed her an ear of corn from that same plant, and Deb's destiny was sealed. Although she would hold various interesting jobs throughout her adulthood, working in her family's vending machine company and running her own clothing business, she would forever be growing something.

Annual Harvest Celebration Save the Date: September 14, 2014

Illinois Stewardship Alliance's Annual Harvest set for Sunday, September 14, 2014 at the Inn at 835 in Springfield, IL. Featuring fabulous chefs, delicious locally produce food, live music, a silent auction, and more, this is one event you won't want to miss. Get your tickets today as this event sold out last year.

Click here to purchase tickets now

Policy, Programs, and Grant News

Farmers Speak Out on Critical USDA Programs
On Wednesday, June 25, farmers, farmer advocates, and business leaders from around the country took time away from their farms, ranches, and work to discuss the importance of critical USDA programs that support research, conservation, rural development, marketing and beginning farmer priorities. Hailing from states as diverse as Maine and Mississippi, Maryland and New Mexico, they met with high-level USDA officials and their members of Congress in Washington, DC. Throughout the day they shared their success stories and highlighted sustainable agriculture priorities for the Fiscal Year (FY) 2015 appropriations process and for the FY 2016 USDA budget request. Dave Bishop of PrairiErth Farm in Atlanta, Illinois represented for Illinois Stewardship Alliance and all small farmers throughout Illinois.

The farmers spoke out in support of robust funding levels for conservation programs, the Sustainable Agriculture Research and Education program, Farm Service Agency direct farm loans and the Individual I Loan Account program, the new farmer food safety training program, outreach funding for minority and veteran farmers, and for rural development programs including Rural Microentrepreneur Assistance, Producers Grants, and ATTRA, the national sustainable agriculture information service.

There are no better advocates for critical USDA programs that support sustainable agriculture and business-owners who have benefited from them. While the House and Senate continue to struggle to pass basic legislation, these meetings gave farmers and ranchers the opportunity to directly engage their representatives on the impact of and continued need for sustainable agriculture programs and communities.

Read More

Organic Cost-Share Assistance

Growers and handlers of organic products now can recover part of their USDA certification.

The Illinois Department of Agriculture notified it will receive $271,800 to reimburse producers and handlers who obtain or renew their certification in the federal fiscal year that ends Sept. 30, 2014. The reimbursement covers 75 percent of certification costs, up to a maximum of $750.

"These funds will help growers who want to enter the rapidly-growing market for organic produce."

https://ui.constantcontact.com/visualeditor/visual_editor_preview.jsp?agent.uid=1117894043221&archive=true&print=true
Director Bob Flider said. "However, they’re available on a first-come, first-served basis, so I encourage interested to contact us as soon as possible."

Learn More

New Legal Guides for On-Farm Events and Food Safety

We all know how vital good food safety practices are to our community of farmers and eaters. But, bad things can still happen to the best of farmers. Farm Commons released a new, detailed guide to the legal related food safety incident. The detailed legal explanations explore the background behind the law while helping farmers move forward with reducing exposure. Download the food safety legal guide website. Or, if video works better, watch the recorded webinar on the subject.

The beginning of summer also brings the beginning of farm events! From tours to festivals to dinners, farmers are developing new ways to show off their awesome operations. But, these events come with increased legal risks. Fortunately, many of these risks can be managed effectively. Farm Commons' newly updated guide to "Hosting Safer, More Legally Secure On-Farm Events," is now available. While learning about how things can go wrong, farmers and advocates will also find action points to help reduce legal risk exposure while having a great time.

on-farm events legal guide at their website. They have a webinar on the subject, too.

ACES Program for New Farmers

Aspiring Illinois farmers, new growers with less than five years' experience, commodity farmers diversifying to include fruit or vegetable production, and high school and community college agriculture teachers are invited to apply now for the next session of a free training program offered through the University of Illinois crop sciences department.

The program, which features classroom and field instruction on essential skills and information, is offered at three locations in Illinois: the UIUC campus in Urbana, U of I's Dixon Springs Agricultural Center in Simpson, and at the Kane County U of I Extension office in St. Charles. Classes for this session will be held one Saturday a month at each location from December 2014 through November 2015.

"Preparing a New Generation of Illinois Fruit and Vegetable Farmers" opened the application process for its third session on July 1. The application period will be open through October 24, 2014, or until capacity is reached.

Learn More
Stateline Farm Beginnings Program

Stateline Farm Beginnings is a farmer-led training and support program designed to help people plan and launch sustainable farm businesses. Since 2005, graduates have launched more than 55 new sustainable farms in our region! The three components of the one-year Stateline Farm Beginnings program are:

- **Winter course (October to March):** ten business planning sessions focusing on goal-setting and planning for profit.
- **Training events (April to October):** monthly CRAFT field day workshops at sustainable farms in northern Illinois and southern Wisconsin.
- **Advising from a successful sustainable farmer in your field of interest.** Advising arrangements are flexible, taking employment and family situations into account. Students may or may not be paid, depending on the agreement between the adviser and advisee.

Learn more

Central Illinois Farm Beginnings Class

The Land Connection is pleased to announce that registration for the 2015 Central Illinois Farm Beginnings class is now open. CIFB is a year-long, farmer-led program for those with a strong commitment to creating a sustainable farm business. If you're planning to apply, or would like more information, check their website. Applications are due by September 1, and in order to be considered for a scholarship, you must apply by September 1.

Position Announcement: Fall Volunteer Outreach Intern

Approximate Time Frame: September - December
Hours: TBD depending on availability
Start date approximately September 2, 2014
Location: Springfield, IL
Application Deadline: July 25

Summary
Illinois Stewardship Alliance (ISA) seeks a volunteer Outreach Intern to assist with coordinating communications for local food and sustainable agriculture programs. This is an excellent opportunity to increase skills, knowledge and abilities in community organizing. An understanding of local food systems and agriculture issues is preferred. The Outreach Intern works with the Program Director and Co
to carry out duties within local food and sustainable agriculture programs.

Learn More

Grassroots Policy Committee
Calling all policy wonks, farmers and advocates interested in legislation and policy that support sustainable agriculture. Join ISA's Grassroots Policy Committee, learn more here or email Wes King at wes@ilstewards.org information.

Local Food News

Kids Day at the Farm

Children from two groups - Springfield Urban League and Springfield Ball Charter School in the heart of Springfield were wowed at farm visits last week. Prairie City Farm and Veenstra's Vegetables in Rochester were hosts of this year's Kids Day at the Farm events organized by Illinois Stewardship Alliance, University of Illinois Extension and Slow Food Springfield in partnership with local farmers. Kids Day at the Farm is an annual event aimed at getting urban kids outdoors and connecting them with where their food comes from and how it is raised. Learning was opportune on the mornings of the visits and the kids were overwhelmed with excitement to visit the farms.

At Veenstra's Vegetables, with the added bonus of making friends with Choco, the family pup, the kids explore the 6.5 acres of pristine land. The family affair where dad, Garrick, hand plants the rows of peppers, tomatoes, kale and other produce. The kids were in awe. They first toured around some of the small machinery and seeds that the farm uses and then were able to see first hand how the tomato plants had to be tied up from the ceiling to keep them growing in the greenhouse. They then took a hayride to visit the chickens, who were not particularly thrilled to have a large crowd visit but loosened up to be fed by all the little hands. The kids even got to do some of their very own harvesting of potatoes. Digging for gold indeed!

The morning ended with a personal farmer's market, giving the kids a chance to purchase some of the fresh and vegetables that they viewed that morning. The trip may have ended with a big yellow bus ride back to school, but you can bet that the memories made and the lessons learned won't stop there.
Recipe of the Month: Beet Pizza
By: Molly Gleason

I must confess: I've never eaten a beet. I know!

I grew up on a farm. I shop at farmers' market entire life. But never once did I cross paths with the humble beet. Until last week that is. And woah baby, my life changed. Ok, maybe that's a bit drastic, but sei manage the first 20 something years of my life. I hunted down my parents know why we never grew beets in our garden, what my Dad said? "I hate beets." My father, lover of all vegetables, hates beets. I couldn't believe it.

Now in my humble opinion, generally when sorry hate a vegetable, they've probably not had properly prepared. The beet, it turns out, is often boiled. This is not the way to prepare beets my friends! A good roasting is all you really need to turn these jewel-toned beauties into taste-bud happiness. Take for example, the pizza recipe. With roasted beets worked into the dough to create a vibrant hue, a pesto sauce of beet greens, and fresh veggies layered on top, it's almost too pretty to eat. Almost. I served this pizza at a BBQ party of all places, and despite the mounds of other delicious grilled goodness, every last piece was enjoyed two slices. Maybe we should rename this the "beet-converter" pizza?

Read more.

National Farmers Market Week

Every day this summer, communities are converging to celebrate a simple miracle: farmers, as stewards of rural America, coming together to share a harvest that's feeding local families. The result? More viable regional economies; increased access to fresh, nutritious food; and stronger social networks that help keep communities strong.

United States Secretary of Agriculture Tom Vilsack has proclaimed August 3 - 9 as National Farmers Market Week. In celebration, many farmers markets across Illinois are planning special events. Check with your local farmers market for more details. Illinois Stewardship Alliance will also be participating in the celebration of National Farmers Market Week. On Tuesday, August 5th, we will be hosting a kids cooking in...
conjunction with the Downtown Streator Farmers Market in Streator, Illinois, and on Wednesday, August 6th and Saturday, August 9th, we will be hosting a Farmers Market Scavenger Hunt for kids at the Old Capitol Farmers Market in Springfield, Illinois with small prizes for the winners.

This year marks the 15th annual National Farmers Market Week. Since the USDA began declaring National Farmers Market Week, the number of farmers markets has more than doubled, from 2,863 in 2000 to over 8,000 in 2013. There are over 347 farmers markets in Illinois alone. These numbers have increased in 2014 as farmers markets become fresh food mainstays for shoppers across all socio-economic, political, and ethnic ranges. Farmers markets bolster local economies, improve community health, and bring people together through a shared social space.

"Farmers markets grow healthy farms, healthy people, and healthy communities" says Pat St. Director of the Illinois Farmers Market Association. "During a slow economic recovery, farmers markets have become stand-out successes in delivering triple bottom line benefits while making entrepreneurship widespread and small. During Farmers Market Week, we invite everyone to celebrate their local farmers market and enjoy fresh local food from America's most innovative farmers.

Enjoy fresh food, a great atmosphere, and wonderful events at your local farmers market for National Farmers Market Week August 3rd-9th.

Local Food Guides

Looking for farm-fresh, seasonal produce? We've got you covered with 3 regional guides to help you locate that local goodness no matter where you live. You'll find a little bit of everything, from veggies and fruits to meats, cheeses, flowers, and Christmas trees. Check out the guides below and Fresh Buy Local!

- Buy Fresh Buy Local Guide for Central Illinois
- Eat Fresh Guide for Western Illinois
- Local Food Guide for Northern Illinois

Golden Beet Award: Call for Applicants

We're looking for innovative farmers, teachers, citizens, restaurants, organizations, and institutions making a difference when it comes to local food. Growing the local food movement and strengthening communities is an effort that deserves to be recognized. Know someone that should be honored with a Golden Beet Award? Help them get the recognition they deserve and complete the brief Golden Beet...
Grow your Garden: What to do in August

1. **Sow radish, lettuce, spinach, beet and turnips late in the month.**
2. **If you have an empty area in the garden, consider planting a green manure crop. Sow seeds of oats, rye or buckwheat. When dug or tilled into the soil in the spring, green manure crops improve soil structure and add nutrients.**
3. **Plant a final crop of beans in early August. Keep germinating seeds moist.**
4. **Control cucumber beetles on cucumbers, squashes, melons and gourds. The striped beetle is one-fifth of an inch long with striped yellow and black wings; the spotted beetle has 12 black dots on its wings. Their feeding spreads bacterial wilt. Spraying or dusting (late in the day) with rotenone or carbaryl.**
5. **Harvests are at their peak this month. Enjoy with neighbors and if there is still leftovers, find a food pantry in your neighborhood and donate. Those in need are especially grateful for the gift of fresh vegetables and fruit.**
6. **Check with better garden centers for the arrival of transplants. Swiss chard is often available in August.**

**All tips courtesy of Chicagoland Gardening**
Conservation News

September 4th Field Day: Keystone Cover Crops, Soil Health, Adding with Diversity Workshop

Mark your calendar for Thursday, plan to be a guest at this Workshop showcases three separate ongoing being conducted at Dave Bishop's well as other conservation practices.

PrairiErth Farm's Dave Bishop will discuss the 3-crop system of farming being used on his farm, as well as other value adding techniques that can be utilized on small or large scale farming operations.

Dr. Bill Becker, crop consultant at PrairiErth Farm, will discuss balancing micronutrients.

Liz Pegg, doctoral student at Illinois State University and manager of the "Food Forest Project," will discuss what has been learned in the 2 year research and the role of cover crops in fertility and attracting bees as beneficial insects.

Casandra Wilcoxen, graduate student with the University of Illinois, will discuss her research, which includes bird point count surveys, transect surveys, and setting insect traps on PrairiErth farm as well as other farms in central Illinois to discover which conservation practices are most beneficial to wildlife.

Dr. Sam Wortman, University of Illinois professor, and his grad assistants will discuss their research project: "Keystone Cover Crop Species- understanding the relative contribution of individual species to soil health." A plot tour will also be given.

This unique workshop will be take place 9a.m. to noon with lunch included. The event will be held just 4 miles south/east of Atlanta, Illinois (or one half mile west of PrairiErth Farm on 2000th Blvd.) Please RSVP to Illinois Stewardship Alliance. Phone: 217-528-1563, Email: woody@ilstewards.org

Workshop sponsored by: Illinois Stewardship Alliance & PrairiErth Farm
The Advantage of Windbreaks

By: Woody Woodruff

Twenty or thirty years ago it wasn't uncommon to see a farm that had hedge rows that formed windbreaks around every hundred acre field. Most of these windbreaks were a product of the dust bowl era. The soils became so degraded that the topsoil was easily blown off the farms and carried for counties to the ground. It was easy to see the benefit of windbreaks when you were physically suffering from the effects of the dust bowl era. Today, the last of the windbreaks are being removed to grow more crops. It seems that the memory of the dust bowl era has almost all but been erased.

No, I am not old enough to have been raised during the dust bowl days. But I have been exposed to the need for windbreaks when I served in the Peace Corps in Mauritania, West Africa. Mauritania is part of the Saharan region. The wind would cause dust storms that kept dust in the air for days. The wind was also good at evaporating precious moisture. The windbreaks gave villagers a chance to grow crops where that chance might not exist without them. The windbreaks also worked as a living fence to keep livestock out of the farm fields. So one of the first things that I did in rural Mauritania was start tree nurseries in each of the villages. After the trees reached a good size the farmers transplanted them around their fields.

When I returned home to the family farm I found that the USDA service center had a program to establish wind breaks using the Conservation Reserve Program (CRP). That program still exists today. You can sign up your windbreak at your local Farm Service Agency. Field windbreaks are one of the most important conservation practices in areas not only like Mauritania, with flat sandy soil, but also Illinois, with flat sandy topsoil.

Upcoming Events

For a complete listing of events, please click on the calendar image to view the Illinois Stewardship Alliance Calendar.

8/1 - 30 Mile Farm to Fork Dinner - Maldaner's - Springfield

It doesn't get any more local than this--unless you're picking everyth garden. Chef Higgins has accepted our challenge to create a special dinner within 30 miles. Join us on Friday, August 1, to see what's fresh, local, and delicious. $42.00 includes dinner, coffee or tea, tax, and gratuity. Cash bar at 6:30 p.m. Chef Higgins will offer tours of the rooftop garden and apiary. It's a first Friday, so there's a lot happening in downtown Springfield. Don't miss the fun!

8/4 - "A Capitol Meal" at Prairie Fruits Farm and Creamery

We've invited one of the top chefs from our state's capitol, Springfield, to cook at the farm. Executive Chef Jordan Coffey and his wife, Aurora, of American Harvest Eatery, draw from a wide network of central Illinois farmers to craft their seasonal eclectic menus.
8/5 - LOCAL FLAVORS LUNCHES
Bloomington-Normal: A. Renee Wine Cafe
Champaign-Urbana: Pekara Bakery and Bistro
*Springfield: Incredibly Delicious (*will be held on August 6)
Peoria: One World Cafe
http://www.ilstewards.org/local-flavors-is-almost-here/

8/5 - Grass Fed Beef Label Webinar - 11am-12pm
Grass-fed beef label webinar: USDA is hosting a webinar on its new grass fed beef label certifi
cal producers on August 5 at 11 AM Eastern. Learn more.

8/7-8/10 - American Community Garden Association Conference - Chicago
Registration is now open for the American Community Gardening Association Conference at tl
Chicago. Enjoy 40+ workshops and roundtables on topics including: A Guide to Community Se Organizing your School Garden Team, What's the Buzz About Bees?, Urban Food Citizens: Ho are Growing More than Just Food, Measuring Empowerment In Your Community Garden, So Learning in the Garden, Urban Agriculture in Santiago, Chile: Recovering Traditional Heritage Panel Presentation Rainwater Usage in the Community Garden, Land Acquisition Best Practic

8/9 - Healthy Grilling Workshop - Springfield - 9:30-10:30am
Come out to Lincoln Land Community College at the Workforce Careers Center Foodlab! Sugg roasting of vegetables, cold salads and grilling of various types of meats. Learn fundamental sk great healthy cooking and baking with registered dietitians from Memorial Weight Loss and W Learn More

8/10 - Fork in the Road Tasting Trail - Champaign -12-5pm
Come join us for an afternoon of agri-tourism and tastes. There are several hidden local food g central Illinois, and we want to be the first to showcase some of them to you. You'll spend abo Sunday afternoon enjoying a goat dairy and organic orchard, a wild game (bison, cattle, elk, de antique shop and a winery. Didn't know these existed amidst the corn and soybean fields? Lea

8/14 - LOCAL FLAVORS DINNER
Bloomington-Normal: The Tavern at the Park Regency Hotel
Champaign-Urbana: Bacaro Wine Lounge
Springfield: Arlington's
Peoria: Maxine's on Main
http://www.ilstewards.org/local-flavors-is-almost-here/

8/17 Jenkens Farm in the Barn Dinner - Metamora - 4pm
Enjoy a spectacular dinner right on the farm! You will begin with a fresh cool seasonal salad. Y slow roasted pork tenderloin with a sweet corn chutney. A bright and fresh tomato panzella sa the entree. Again our fresh baked artisan bread and homemade jam will be served. A fresh fr served over buttery pound cake. Learn More

8/18 - Southern Illinois Summer Twilight Series: Bison Bluff Farms - Cobden - 6 The U of I Extension and Illinois Stewardship Alliance are teaming up with area farmers to pr meetings to highlight and demonstrate diverse farming enterprises across southern Illinois. M scheduled for the third Monday evening of each month from June through September, runnin Lean More
8/23-8/24 - Livingston County Farm Crawl
Here is your opportunity to visit five working farms in Livingston County, all of which are about south of the intersection of I-80 and I-55. The Third Annual Livingston County Farm Crawl will be held Saturday, August 23, and Sunday, August 24, 2014. Demonstrations include goat milking, solar oven use and more.

8/23 - Foodie Trip - Goats, cheese, and more - Springfield - 8:30am-5pm
Visit Prairie Fruits Farm and Creamery, a seasonal pasture-based goat farm. Walk through game tour the milking parlor, visit the cheese-making facility and enjoy tasting cheese and gelato. The Common Ground Food Co-op and another special shop. Lunch included. Fee: $81. Learn More

8/23 - Beekeeping Field Day - Lowder - 1-4pm
Arvin Pierce, an expert in treatment-free beekeeping, will present a detailed slideshow on the of beekeeping using his own photography and extensive experience. He will also demonstrate before taking us his to his farm to open a hive and show off the nitty-gritty details of his craft. August 1, $15 after. Register by August 20. Open to the general public as well as farmers. Learn More

8/30 - Soulard Tour - Slow Food Springfield - 8:30am-7pm
Join your Slow Food Springfield friends for a tour of the Soulard Farmer's Market in St. Louis. In St. Louis we will meet our guide, Dea Hoover from Discover St. Louis Tours, for an in-depth Soulard Farmer's Market. Founded in 1779, it's the oldest operating farmer's market west of course there'll be time to shop and purchase fresh produce, spices, flowers, and much more. Learn More

9/2-9/9 - The Land Connection Legal Issues Workshop
The Land Connection is offering Legal Issues workshops in September! If you work with farm you probably need to know about some (or most!) of the topics they will be covering. They are locations around the state AND it's completely free (and lunch is included!). All workshops run 9/2 Springfield; 9/3 Champaign; 9/5 Carbondale; 9/9 Grayslake. Learn More

9/4 - Keystone Cover Crops, Soil Health, and Value Adding with Diversity - Atlanta - 9am-12pm
Mark your calendar for Thursday, September 4th and plan to be a guest at this Workshop/Field Day which showcases three separate ongoing research projects being conducted at Dave Bishop's PrairiErth Farm as well as other conservation practices. RSVP to Illinois Stewardship Alliance at 217-528-1563, woody@ilstewards.org

Have an event that should be included on our event lineup? Email Molly at molly@ilstewards.org

Get Involved

Donate
ISA is a non-profit organization. Your donations help us to continue our work in promoting local foods, fair policies, and conservation agriculture. Donate Now

Become a Member
Be part of an Alliance of consumers, farmers and other local food system stakeholders working to increase production and consumption of local foods in Illinois. Learn More

Spread the word!
When you send this email to a friend, like us on Facebook, follow us on Twitter, or connect with us on LinkedIn, you are helping to increase awareness about local food causes in your community. Be a part of the movement and spread the word!