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Photo by Shannon Hughes

Photo by Shannon Hughes

## GOOD FARM FUND *Everybody Eats!*

WE ALL LOVE THE **PASTORAL IDEAL**, BUT SMALL FARMS STRUGGLE TO STAY VIABLE IN OUR COMMUNITY...**AND** MANY OF OUR NEIGHBORS CANNOT AFFORD THE PRICE TAG OF **LOCAL FOOD**.

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Photo by Nye Ranch

Photo by Nye Ranch

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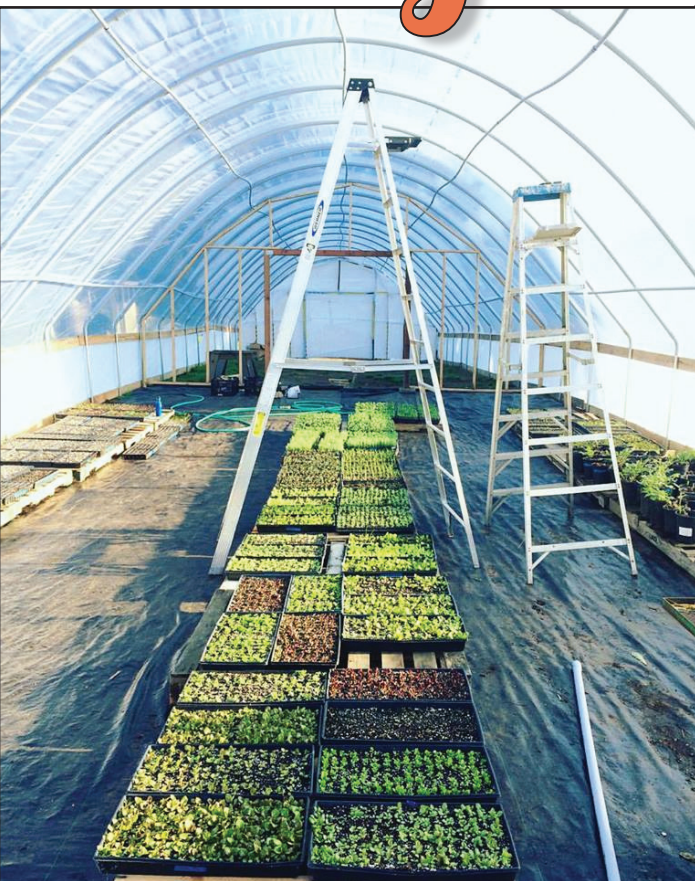
Photo by Shannon Hughes

Volume 32 • Number 4 • Issue 714



# Everybody Eats!

STORY BY SARAH E. BODNAR



**GOOD FARM FUND** aims to help make local food more affordable for everyone, and to supply capital for needed equipment and projects on small farms.

## The Fate of the Small Farmer

The American dream of forty acres and a mule has perhaps never been more unattainable—or more necessary—than it is today. Here in Mendocino, farmers are certainly better off than in many parts of the country with our clean air, largely uncontaminated soils, ample water supply, a relatively temperate climate with a long growing season, and a strong ethos of support for the small farm. We also have a uniquely varied climate suitable for producing a range of crops.

Good Farm Fund—Continued on Page 3

**ABOVE LEFT:** The Fortunate Farm hoop house, funded by Good Farm Fund and erected by Fortunate Farm crew and volunteers in a two-day 'barn' raising, has increased production on the farm so it can produce food throughout the year. Gowan Batist, partner in Fortunate Farm, says that the help from the Good Farm Fund enabled them to stay on track with the farm's development plan, and has become the heart of the operation. Photo by Bailey Chang. **TOP, CENTER:** Multi-colored carrots at farmers market. Photo by Shannon Hughes; **CENTER, LOWER LEFT:** Green beans and nasturtium petals with lemon and cherry tomatoes, 'Farm to Fork.' Photo by Shannon Hughes; **CENTER, LOWER RIGHT:** Fortunate Farm's Farmstand bursts with homegrown offerings every Saturday from 10:00 a.m. to 2:00 p.m. Photo provided; **FAR RIGHT:** Good Farm Fund financed the propagation house at Nye Ranch. Photo provided.

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### Good Farm Fund—Continued from Page 2

In fact, this county produced enough food to feed itself as recently as the 1930s; peas and beans were staple crops on the coast while inland producers specialized in fruit and grain. Sheep grazed Mendocino's hills and valleys, and there were multiple regional flour mills, and meat-processing facilities all over the county. Because of our agricultural history, I think it's a grandfathered-in law that you can legally sell produce you grew out of the back of your truck!

Like the pears that left the county in wooden crates and ended up in Dole fruit cups around the country and the peas that were transported inland alongside the mail by postal workers, much of the local agricultural bounty was exported. Yet, based on a food security calculation of supply and demand, we could have survived off of this land if we needed to. Today, less than 1–2 percent of the food we consume is produced locally. Whereas we love our pastoral vistas, and eating and shopping locally are trending, the economic reality is that, for most people, local agriculture doesn't make up a significant part of our purchasing, nor our diets. We can't exactly survive off of the county's two major crops, wine and weed. While I'm not suggesting



ABOVE: Fortunate Farm was honored by a visit from Congressman Jared Huffman on August 21 to receive a joint award with North Coast Brewing Company for Sustainable North Coast, honoring its partnership to sequester atmospheric carbon using leftover brewer's grain. Left to Right: Jared Huffman, Ellen Buechner, Gowan Batist, Jef Schultz, Megan Isaacs, and Cameron Crockett. Photo by Bailey Chang.

Good Farm Fund—Continued on Page 4

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Managing Editor/ **Lisa Norman** rem@mcn.org  
Real Estate Ads/Renewals **707.357.4371**  
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**964.2522 | 937.0291**  
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ABOVE: Kyle Burns, co-owner of Nye Ranch, cultivates the vegetable field. Nye Ranch has become well-known for their excellent quality brassicas, salad mix and strawberries, as well as their seasonal cut flowers. Photo provided.

that a return to the Depression era economy is possible or ideal, there is an inarguably vast and potentially disastrous gap between what we grow and what we eat.

A literal hunger to address the local food problem led to the birth of Good Farm Fund, a non-profit that set out to help build local food sovereignty one fence or greenhouse at a time. Initially, we simply wanted to put money in farmers' pockets so they could produce more food. In the past four years, this volunteer-led and community-supported organization has raised over a hundred thousand dollars in support of local farms and is currently poised to award forty thousand dollars this fall. We have funded dozens of infrastructure development projects throughout Mendocino and Lake Counties, awarded nearly eight thousand dollars in fire relief to local farms, and provided several thousand dollars in support of affordable local food access at our farmers markets.

This journey has been about a lot more than boosting our foodshed's ability to fill our stomachs; it's central to building a vibrant rural economy, taking care of our environment, and supporting the health of our community. In the words of Scott Cratty, Ukiah Farmers Market Manager and Owner of Westside Renaissance Market, "Localization is about being responsible for addressing our community's own needs. The daily need to eat unites us all—ideally wholesome, nutritious food that keeps us healthy. In my experience, a cause that unites everyone—be they Republican, Democrat, Libertarian, Independent or other—is that it is unanimously good to eat in a way that supports small local farms. The multiplier effect is that these farms can keep delivering nutrient-dense fresh food for their neighbors, improve community food security, keep our money circulating nearby, and preserve our beautiful rural landscape."



ABOVE: Melanie Burns, co-owner of Nye Ranch, harvests poppies for the Fort Bragg Farmers Market. Photo provided.

The story of Good Farm Fund is the story of what a community can learn about itself from its food system, and what the food system can learn from the people who call this place home.

## The Birth of Good Farm Fund

Good Farm Fund was an accidental brainchild, conceived from spontaneous encounters with disgruntled pig farmers, farm-to-table chefs, and local food enthusiasts at Mendocino County's finest saloons and coffee shops. Our conversations about how to scale up local food production continually came back one simple fact: It's impossible for farms to grow when they're struggling just to keep afloat. For all its pastoral charm, our food system is often one broken down truck away from collapsing.

My own hopeful, yet not so rosy, perspective was colored by my experience running a local farmers market plus the sobering truths uncovered while surviving off of local food exclusively for a year during the Eat Mendocino project with farmer Gowan Batist [See REM issue 648, March, 2013]; there are simply not enough potatoes grown in this county to support us when the next big disaster hits. Not even close.

For two seasons I ran the Farmers Market in Mendocino, quaintly perched at the edge of town overlooking the ocean. A

picture-perfect setting for farms to sell their goods on Friday afternoons. However, becoming familiar with the inner workings of the market—from basic transportation and set-up logistics to regulatory and legal issues—lifted the curtain on this fantasy.

Calculating the market sales at the end of the day deepened my understanding of what it takes for a local farm just to sell you some jam, cucumbers, potatoes, or rhubarb. All things said and



ABOVE: Elliot's Bread from the New Agrarian Collective, at Willits Farmers Market. Photo provided.

done, some of those vendors were probably barely grossing enough to cover their time at the market and transportation costs, not to mention the labor of actually growing and harvesting their goods. The highest grossing vendors were usually the bakeries and fruit vendors, while the small scale vegetable farms had the most diversified and labor-intensive offerings with the lowest profit margins. I realized that growing food for our community is one of the greatest leaps of faith, and it was either love, nostalgia, or a bit of madness that inspired most to farm against the odds.

The bottom line: every successful or quasi-viable farm was subsidized. Many of our market vendors traveled more than an hour and a half to attend the weekly market and also worked second jobs to support themselves with side day jobs, or bartending at night. Some farms were supported by a spouse's off-farm income, others had access to subsidized land through a partnership with a business or a benefactor, and many others were supported by income from cannabis. Nobody was making it as a food farmer alone.

I also noticed who was able to shop at the market in the middle of the day on a Friday, and who was not there. Notably absent were people with conventional professions, working parents, people





ABOVE: Lettuces at Irene's Garden, Laytonville. Irene's Garden sells produce around Mendocino and Lake Counties and their Good Farm Fund grant for a vacuum-plate seeder helped produce this popular crop with less time and labor, making it more affordable for the end customers. Photo by Caroline Radice.

of color, and elderly community members on fixed incomes. The question became: how can we scale up local food production and access throughout the county so that it's not such a rare—or elitist—endeavor? I also came to believe that people with means wanted to do more for the local food system than just shop at the markets, and they needed an outlet to actually invest in the farms they adore. It was these questions, and so many more that were asked by enough people at the same time, that led to the founding of Good Farm Fund on Earth Day in 2014, officially adopted as a fiscally sponsored project by North Coast Opportunities, a Ukiah-based 501(c)3 Community Action Agency serving Lake and Mendocino Counties. Thus, Good Farm Fund was born.

## Closing the Loop on Our Food System

Good Farm Fund is essentially a roadmap to helping local farms grow by bringing together farmers, eaters, and chefs to scale up local food production. From the beginning, our mission has been simple and focused: we aim to fund projects that will help small farmers increase production, and to help make local food more affordable for everyone.

Access to capital is crucial for growing any business, and small farms are at a particular disadvantage in this arena because many don't possess the collateral needed to get financing from a local bank, and/or are unable to assume the risk of taking on a large federal agricultural loan.

Without capital, scaling [increasing production or buying equipment that can automate or simplify high-touch tasks] is next to impossible, especially in an industry with such small margins and a high level of inherent risk and variability. A single deer or turkey or broken drip-line could compromise an entire field of crops in an evening. The reality is that many small scale farms lack any kind of financial cushion to cope with setbacks or crop failures, much less to invest in growth.

As Good Farm Fund was forming, we observed an interesting development with a local farm.

Lovin' Mama Farm based in Potter Valley was one of the Mendocino County's most successful diversified vegetable farms with a thriving CSA [Community Supported Agriculture] membership and high-grossing farmers market booth. When they suddenly lost the lease to their land, they launched a crowdfunding campaign to raise capital to purchase land. They were ultimately unable to raise enough money, and they ended up relocating to upstate New York and beginning farm operations there. During this process, they received some resistance from the community, which questioned why a business would be asking for donations to cover operational costs. It's a valid question, but the economic barriers that farms face are quite sobering, and also valid. From this experience, we predicted that people might be more interested in supporting local farms if they could support them as a group, rather than making an individual contribution to individual farms. This would be especially true if they were providing contributions through a trusted organization that could assess the real financial need of a farm and provide accountability for using the fund-



ABOVE: Eliot Hartley and Ruthie King, co-managers of New Agrarian Collective's livestock program, with their laying flock. Photo provided.

Good Farm Fund—Continued on Page 14



Photo by Zoe Sheppard

## It's REAL!

### A Note from the Publisher

Zida Borcich

### Everybody Eats but Not Everybody Feasts

This is just my opinion, but we are probably among the luckiest human beings in the world because we live here. No, I do not work for the Chamber of Commerce nor Visit Mendocino. I happen to walk around in a state of relative dazzlement a lot of the time, brought on by the glorious ocean I amble beside in the mornings, the pristine rivers I canoe now and then, by the friends I get to know and love and work and play and conspire with, and yes, quite surely by what I am privileged to eat and drink. The food that is raised and fished, sold and cooked and eaten, and the wines, ciders, and beers that are grown and concocted here, are of the highest echelon in all Cuisinedom. Just my opinion.

I don't work for Visit Mendocino, but my friend Alison de Grassi does and she has been regaling me with predictions of things to come at the beginning of November that are so enticing I can hardly stand the wait: Ten days of festivities—newly named **Feast Mendocino**—from November 2 through 11, promise to be a cornucopia of sensory and gustatory involvements that include, in her words, "FIFTY authentic experiences, from mushroom architecture to the art of crafting vinegar, mushroom and sherry mixology, a homebrew festival, and fabulous repasts focused on fermented, foraged, and fungi."

OMG! But that's not even all. She goes on: "More than sixty restaurants and wineries will roll out events, along with excursions via horseback, Skunk Train, sea kayak, and mycologist-led fungi treks. The region's liquid assets—a heady mix of ten diverse AVAs [American Viticultural Areas, the U.S. equivalents of appellations in France], hard cider, brews and distilled spirits—will be on tap, as well as entertainment, including an evening with Guitars without Borders, a Living Mushroom Exhibit, and a showing of the esoteric 1963 film *Attack of the Mushroom People!*" And there are farm tours. Wine tastings. Every one of the five senses will be twisted into pretzels of pleasure.

In case you don't know what I'm talking about, Visit Mendocino is an organization dedicated to the travel and tourism industry throughout Mendocino County. For years, it's been providing tourist information for consumers and assistance to tourism partners throughout Mendocino County. They creatively market the county's travel opportunities, businesses, events, and specials throughout the United States and the world. VM sponsored the popular Mushroom, Wine and Beer Festival for many years, you may pleasantly remember, but this new idea



is a vast expansion of that concept. It not only includes every blessed corner of our county, it covers almost every type of food and libation, specialty, and learning opportunity our county has to offer. The press release admonishes us to **STEP OFF THE GRID AND INTO THE GARDEN AT INAUGURAL FEAST MENDOCINO—A CELEBRATION OF FUNGI, FARMING, FERMENTATION, AND FORAGING—Pack Boots & Corkscrew for a Walk on the Wild Side and Full Immersion into All Things Mendo.**

Well, OK then. Though it's aimed at tourism, I'm assured that local yokels are fully accepted at all the events you will find on its website: [visitmendocino.com](http://visitmendocino.com). Go see!

Yep, we are lucky. These kinds of celebrations of our luckiness go on all the year round, building community and bringing tourist dollars into our economy, which helps make life here better for everyone. Additionally, there are farmers markets in every town, and just about everybody I know has a backyard garden—many so productive they offer their overabundance to the Food Bank and homeless shelters. There's a lot of canning going on. We live in the midst of so much bounty that it's easy to forget how very rare it is in this world. We read about "food deserts" in urban settings, where people cannot even find a fresh carrot in a grocery store, and our hearts constrict. Many of our neighbors can't afford the prices of all this exquisite abundance, and they don't have backyards to grow things in. Though it's true that *Everybody Eats*, here, even in this remarkable place where almost every day is a Feast, there are kids going to school hungry. How do we square these disparate realities? Luckily, we have enough compassion to go around. Good Farm Fund, the Mendocino Coast Children's Fund, The Food Bank, and other agencies and caring people help to rectify the lopsidedness of it, and we can support *them*, if we are lucky. Let's do. **REALLY.**

Zida



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MLS# 26562 **\$620,000**



## NEW LISTING

**Casa del Sol**  
This warm, welcoming restaurant is ready for a new owner to come in and take over, to leave as is or to add their own flare. There are approximately 660 sq. ft. upstairs, currently being used as storage for inventory. The current floor plan allows for fifty-five seated guests. Current owner installed all-new appliances about a year ago.

MLS# 26526 **\$140,000**

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Good Farm Fund—Continued from Page 13



ABOVE: Ellen Bartholomew and the crew at Golden Rule Garden have focused many of their efforts on seed-saving to develop varieties that are specially acclimated to our region. Their Good Farm Fund grant funded seed isolation boxes, a project which Ellen taught other farmers how to build at a workshop at the annual Farmers Convergence at Ridgewood Ranch this year. Photo provided.

ing as intended. Good Farm Fund grants were created with this in mind, and have been monumentally successful in getting funds where they are most needed and documenting their impact.

## Farm Grant Program: Small Projects, Big Difference

The goal of Good Farm Fund grant program is to help small farms in Mendocino and Lake Counties succeed and increase participation in our communities' food systems. The farm grant program was designed to give farmers access to funds that would support maximum on-farm impact with minimal red tape. Created by farmers, for farmers, the application is approachable yet thorough. Farmers submit their project applications for peer-review by a Farm Grant Committee made up of farmers. Projects are evaluated based on three criteria: they must demonstrate environmentally beneficial practices, maximize food production for local consumption, and provide affordable food for all people in the community.

Our 2018 Grants are available now, with an application deadline of October 15. Learn more and apply online at [www.goodfarmfund.org](http://www.goodfarmfund.org).

Past grant funded projects have included greenhouses, a backpack compost sprayer, irrigation equipment, a chicken tractor, new tires for a delivery van, a livestock trailer, bread-baking equipment, seeds, a tractor, fencing, cold storage buildings, seeding equipment, hand tools, working housing, a roadside farm stand, beehive frames.

In return for receiving funding, award recipients are asked to provide a picture of their completed project and a description of the impact the project had on their farm. Ruthie King from Willits



ABOVE: Ruthie King and Eliot Hartley, co-managers of the New Agrarian Collective's livestock program, with the livestock trailer that their farm grant funded. The livestock trailer helps them implement rotational grazing around their ranch, allowing the livestock access to graze fresh pastures. Photo provided.

explains the impact of her three thousand-dollar grant, "Getting our business up and running has been a work of passion and perseverance. Every dollar in our first years is critical, and we were limited in scaling up our livestock operation by a lack of infrastructure. The Good Farm Fund grant allowed us to purchase a trailer for hauling animals and feed, and our business is thriving thanks to that major support." The New Agrarian Collective received funding last year to build a cold storage unit with natural building methods. The construction itself was an educational event for fellow farmers and the structure had a major positive impact on the farm operation. Having space to keep produce cold and fresh after harvesting allowed them to harvest more produce farther in advance of the market, which means that they have a higher volume of produce to bring, but also a larger selection of produce available for customers.

"Market manager Michael Foley put a lot of time and energy into moving the farmers market from its old location to downtown Willits this year, and between the new location and the improved infrastructure on our farm, we have had a fantastic season at the Willits market," says Collective

Good Farm Fund—Continued on Page 16



*Good Farm Fund—Continued from Page 14*

member Joshua Sterberg. Fantastic, indeed. The New Agrarian Collective had record-setting sales and became the highest grossing agricultural producer in the history of the Willits Farmers Market!



*ABOVE: A cache of cucumbers. Photo provided*

## EBT/ Food Stamp Match: Building an Inclusive Local Food Economy

Our other primary program goal is to shatter the false illusion that local food is for the few. Mendocino and Lake Counties have unacceptably high levels of poverty and food insecurity especially among children, juxtaposed with a luxury tourism and hospitality industry. Locally produced food has always been a cornerstone of a rural community's health and vitality. Because of the higher cost of local food, it is often out of reach for low-income community members.

This puts local farms in a difficult position, when many of them are low income themselves and want to make their goods accessible to everyone. And it's rooted in a much larger problem in a highly commoditized food system that views food as a competitive export, nutrition as a luxury, and people on both ends of food chain as statistics and profit margins to be optimized in spite of the cost to soil fertility or any measure of health or well-being.

As Gowan Batist of Fortunate Farm in Caspar explains, "When you shop at the grocery store, the cost of production is being subsidized by all of us American taxpayers in support of an industrial agriculture complex that makes food prices artificially low, and also provides food with subpar nutritional content and objectionable growing methods. When people shop at the farmers market, they also have to pay for the full cost of my unsubsidized production, which is like having to pay this subsidy twice, which puts a completely unfair burden on low-income shoppers."

The EBT/Food Stamp Match is an important step toward closing this gap. It works like this. People can bring their Food Stamp card to the Farmers Market and redeem it for wooden tokens to shop. With the matching program that is funded by Good Farm Fund in addition to government grant funds and grassroots community support, these tokens are matched dollar for dollar. This means that a person spends one dollar on their EBT card and receives two dollars in tokens, doubling their purchasing power and making local food that much more accessible to those on a fixed-food budget.



*ABOVE: A farmer's hand. Photo provided*



*ABOVE: Sara Grusky, Michael Foley, and Allegra Foley of Green Uprising Farm in their greenhouse. Green Uprising Farm is one of the main food producers for the Willits Farmers Market, and this greenhouse provides necessary season extension infrastructure for a rainbow of dark leafy greens and salad mix available all winter. Photo provided.*

In the last four years, the growth of the Ukiah Farmers Market EBT sales demonstrates a significant increase in spending, in large part due to the matching program. This means not only that local food is more affordable, but that more money is ending up in farmers' pockets at the end of the day as the program is often attracting new customers to the markets. The program's success has been monumental, with annual EBT spending steadily increasing each year at countywide markets. It's a small but significant step toward closing the nutrition gap in our community, one token at a time.



*ABOVE: Garlic bouquets. Photo by Shannon Hughes.*

## Full-Circle Funding

It takes a village to grow the foodshed. Good Farm Fund's efforts are locally fueled through our community events, organizational sponsorships, and individual donations. We are dedicated to keeping overhead low and impact high; all of the money raised from the community goes directly into our two programs. That's the point after all—building sovereignty and resilience from within. Each year, we produce fabulous farm-to-table events that bring together farmers, chefs, and eaters to celebrate the abundance and joy of our local food scene.

We recently hosted our very popular summer benefit, A Midsummer Night's Feast at Yokayo Ranch and we're gearing up for our two final events of the year, the Mendo Homebrew Festival, and our beloved Winter Feast at Barra Winery in Redwood Valley. We believe in supporting local farms and using local food to help fund the future of our foodshed; we never buy food from strangers for our events, and we believe that the best way to support a new food future is to celebrate and enjoy it with our neighbors.

After four years of running entirely on the volunteer efforts of our Steering Committee members and devoted community members, we are delighted to have received a grant from the Community Foundation of Mendocino County to fund our first part-time staff person to help expand our outreach and development efforts. Our collaborative partnerships with other organizations such as the Mendo Lake Food Hub and several other area nonprofits and businesses are also crucial to weaving a revitalized food story.

Four years and over a hundred thousand dollars later, it seems our hunch was correct: people want to make an investment in the future of our food system, and it's working. In only four years we have seen significant steps forward in the availability of and access to local food, and we believe we're part of cultivating a promising upward trend. We couldn't accomplish as much as we do without the crucial support of our local business sponsors and individual donors. This year's farm grants were underwritten by Frey Vineyards, Sonoma Clean Power, Flow Kana, and Adventist Health Ukiah Valley. Grants will be awarded in their names at the upcoming Winter Feast.

*Good Farm Fund—Continued on Page 17*





ABOVE: Farmers market still life with feather. Photo by Shannon Hughes.

## Upcoming Good Farm Fund Events

### Second Annual Mendocino County Homebrew Festival!

Local homebrew competition to benefit Good Farm Fund  
Saturday, November 3, 2018 from 3:00 p.m. to 6:00 p.m.  
Downtown Ukiah at the Ukiah Valley Convention Center  
For tickets and more info: [www.mendohomebrewfest.com](http://www.mendohomebrewfest.com)

### Good Farm Fund's Winter Feast

Tuesday, December 4, 2018 from 5:00 p.m. to 9:00 p.m.  
Barra of Mendocino Event Center at 7051 North State Street, Redwood Valley  
Meal by Black Dog Farm and Catering  
Tickets: [www.goodfarmfund.org](http://www.goodfarmfund.org)

## The Local Food Web

Connecting the dots and closing the gaps in the food system is a complex problem—as nuanced as a diversified small scale farm—and Good Farm Fund is just one piece of the solution. We focus on supply by increasing the production of local food and supporting the viability of local farms, and we address accessible demand through the Food Stamp Match program. Many other issues remain. One of the most significant obstacles in the local food system has been efficiently getting food off the farm and into the hands of restaurants, caterers, and grocery stores. To get local food into the food system, it has to work for the food system.

There are several logistics involved with distribution of local food: remote locations, a geographically disparate population, and storage and transportation challenges. The Mendo Lake Food Hub at North Coast Opportunities has tackled this problem and developed a game-changing system for storing and transporting food throughout the county, region, and beyond. The core of the hub is a set of “nodes” which serve as cold storage facilities. Farmers bring their goods to the nodes and delivery trucks pick up and transport the food to wholesale customers throughout the community. The Food Hub also had a record-setting season this year, moving a higher volume of local produce than ever before. The result is that more local food is on the shelves at local grocery stores and on the plates at local restaurants and hotels. When you are shopping or dining we encourage you to look for local items, order/purchase them, celebrate them, and ask for more! The simple economic feedback loop works.

Local food revitalization is a series of small intentional steps that slowly add up, and there's a long way to go. The economic situation facing small farms is still dire and the regulation of the cannabis industry is being felt in ripples throughout the community, and witnessed in the amount of disposable cash people have to spend on food at the farmers markets. Yet, there are many heartening signs as well. This week the Ukiah Natural Foods (UNF) Cooperative board voted to partner with Good Farm Fund to make up to fifty thousand dollars in UNF funds available in loans ranging from twenty-five hundred to ten thousand dollars each (with an annual loan fee of 3 percent) to qualifying local farm and ranch operations.” We are excited to launch a local lending program that helps meet the need for loans with terms that work for farmers, and that expands our impact beyond the farm grants alone.

This is what food sovereignty looks like: the local food revolution will be financed by our community, not the White House. It truly takes an entire community to (re)build the food system.

Good Farm Fund is about asking what kind of community we want to live and eat in, and then planting and tending those seeds today.

Visit [www.goodfarmfund.org](http://www.goodfarmfund.org) to learn more, apply for a farm grant, get event tickets, or make a donation. Questions? Contact [hello@goodfarmfund.org](mailto:hello@goodfarmfund.org)

*Sarah E. Bodnar is a Social Entrepreneur, Locavore, and Co-Founder of Good Farm Fund. REM*



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