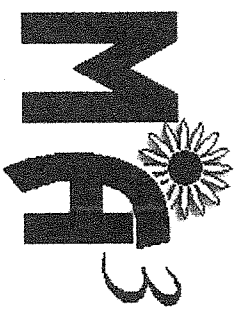


Maine Alternative Agriculture Association is a local non-profit organization founded in 1999. It's mission:

*"to serve as a research and organizing body for Maine farmers interested in chemical-free agriculture ... to develop a brand name and public relations/marketing strategy for Maine-grown, chemical-free agricultural products ... to educate the public on the health and environmental benefits of chemical-free agriculture ... to create a licensed commercial kitchen where local entrepreneurs can process chemical-free agricultural products ... and to serve as a network and conduit for information sharing among farmers as they move from conventional to chemical-free agriculture."*

**Officers:**  
Paula Day, President  
Joan Patterson, Secretary  
Ed Ross, Treasurer

**Directors:**  
Dr. Robert "Pat" Patterson  
Edward Ross  
Mark Fulford  
Paula Day



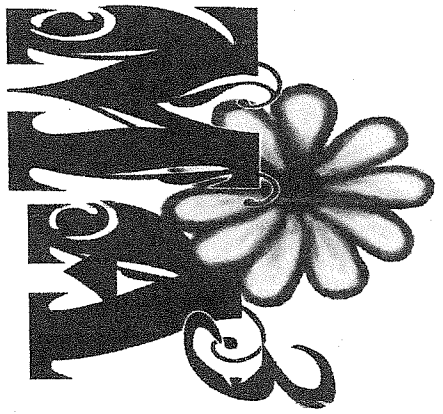
MAA is looking for local farms and farmers to help meet the demand for high quality local products to supply the buying clubs we hope to accommodate. We need producers of:

- bottled raw milk and cream
- butter
- eggs
- cheese
- fruits and vegetables (including winter storage crop
- beef and
- poultry

If you are a farmer looking to expand your market please get in touch!

The Maine Alternative  
Agriculture Association  
699 Anson Rd.  
Starks ME 04911

207-696-8377  
[imaaa@hciwireless.net](mailto:imaaa@hciwireless.net)

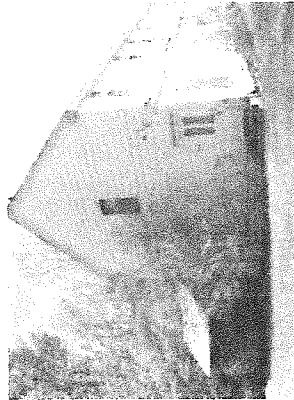


**Maine Alternative  
Agriculture  
Association**

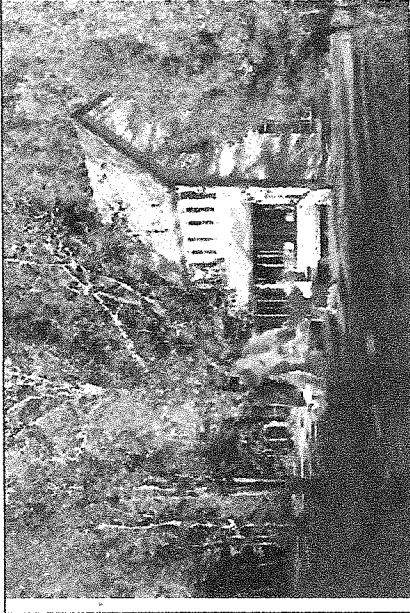
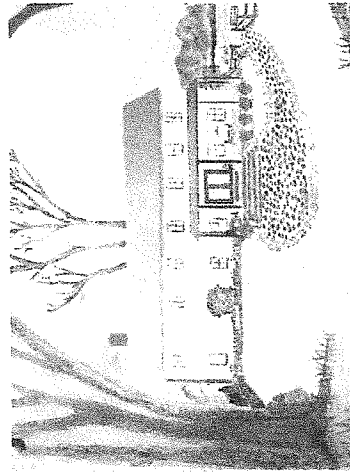
From Sandy River Agricultural Society



To Starks Grange No. 75



To Maine Alternative Agriculture Assoc.



### Our New Home

This old structure has been home to local farm organizations for more than 130 years. It is about to embark on a new life with a new farm-based mission – home base for the Maine Alternative Agriculture Association.

MA3's local foods initiative is ambitious:

- Collect from local farmers
- Distribute to local food clubs;
- Bake bread from local wheat in our wood-fired brick oven;
- Process local products into soups, sauces, entrees, etc., in our commercial kitchen; and (eventually!)
- Open a gourmet, local foods restaurant.

Our commercial kitchen is nearly complete, the wood-fired brick oven is hot (!), walk-in coolers and root crop storage are in. We're still working to finish the rehab job but the end is in sight.

**Now we are looking for a few very good farmers.**

For the last dozen years MA3 has worked with national, state and local agencies and non-profit organizations to assess the viability of a high quality Maine food supply for all Maine people.

**This summer, supported by Northeast SARE, MA3 is actively seeking out farmers and consumers to expand the local foods connection.**



2012

### Wednesday Night in Starks

Starting on **May 30**, with a presentation by **Mark Fulford**, MA3 will bring a series of speakers to the new facility to address some of the issues facing small farms as we look to grow our markets and improve our production.

**June 13** - Dr. Robert "Pat" Patterson - humane livestock handling and production

**June 27** - Diane Schivera, MOFGA livestock specialist - pasture raised poultry (never mind the beef; where's the chicken??)

**July 11** - Dr. Michael McNeill - biological soils management Part 2, plus latest research on GMO in feeds and soil - for organic and non-organic producers

Join us for a few summer evenings in Starks.

## LOCAL FOOD FOR LOCAL PEOPLE

*So here we are in Starks, in the middle of prime farmland where our farmer neighbors produce the sort of "local food" gourmet chefs and discriminating consumers all over the world would kill for.*

Most of that food – organic milk, pasture-raised beef, organic/nutrient dense produce – leaves our community. And most of us, the citizens of Starks, purchase our groceries at large supermarket chains where the food comes from thousands of miles away.

*Seems just a little bit ... odd? Perverse? Unreasonable?*

What if we were to source our food right here at home? What if - with a little planning and organization, a little more growing, a little bartering – we were able to break the perceived barrier of "local food costs too much?"

Because given our resources, feeding ourselves wouldn't be hard to do:

*Total acreage required for Starks annual food self-sufficiency (meat, vegetables, wheat) =  $\leq$  500.*

Piece of cake?

*Please join us as we start the discussion.*

Maine Alternative Ag - 207-696-8377

[info@mainealternativeag.org](mailto:info@mainealternativeag.org)



Maine Alternative Agriculture Assoc.



**Save the Dates** for Maine Alternative Ag's Continuing Summer Program

July 10, 11, 12 2012

**Dr. Michael McNeill, PhD**

Consulting with local farmers on soils management;

July 11

Presentation on Glyphosates at MA3's facility in Starks



207-696-8377/info@mainealternativeag.org

## Looking for Farmers

Alternative agriculture covers a lot of territory – natural, organic, beyond organic, chemical-free, biodynamic, biological, permaculture - but all have certain things in common that set them definitely apart from the “conventional” variety.

Our farmers are all actively engaged in serious soils management to produce the healthiest food possible – for livestock and for human consumption. Whether certified organic or producing to contract for us, they must adhere to specific soils quality and chemical-free production guidelines.

MA3 is looking for local farms and farmers to help us meet the demand for high quality local products. To supply the buying clubs we hope to accommodate, we will need more producers of:

- bottled raw milk and cream
- butter
- eggs
- cheese
- fruits and vegetables (including winter storage crops)
- pasture-raised beef, poultry, lamb and pork.

In the months ahead we will be talking with food club organizers in Waterville, Bangor and Augusta. If you are a farmer looking to expand your market please get in touch!



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Maine Alternative Agriculture Assoc.  
699 Anson Rd., Starks ME 04911  
Tel. 207-696-8377  
[maaa@icivireless.net](mailto:maaa@icivireless.net)  
[www.mainealternativeag.org](http://www.mainealternativeag.org)

Peston Canillo, - 5/15/2012

# **Can We Feed Ourselves?**

**Saturday, March 2**

**10 a.m.**

**Starks Community Center**

**Stop by, we'll talk it over, particularly**

- **How much do we need?**
  - **Who might produce it?**
  - **How do we afford it?**
- and**
- **What would food independence mean to our community?**

**Could Starks Be the First Community in  
Maine to Become Food Self-Sufficient?**

Discussion, coffee and muffins brought to you by Maine Alternative Agriculture and



# STARKS CAN FEED ITSELF

**DO WE WANT TO?  
DO WE CARE?**

*Big city chefs would kill to have access to the sort of food we produce here in Starks:*

- Organic produce
- Pasture raised livestock
- Even happy bees producing healthy honey from non-GE pollen

Starks producers have expressed a willingness to grow for Starks residents – sort of, if those residents want local food.

Starks residents have expressed a willingness to buy local – sort of, if it's convenient and priced right.

Should we try to put this all together?

**Sign up if you are interested in sourcing your Thanksgiving Dinner from local growers:**

**Sweetland Farm**

**Hyl-Tun Farm**

**Harakiel Farm**

**Sugarloaf View Farm**

**Twin Streams Farm**

**Song Bird Farm**

