Miscellaneous Notes on some of the Farms on the Vineyard

Flat Point Farm

West Tisbury; Arnie Fischer & sister Eleanor Neubert – 120 acres; Land sold to MVLA \$2.95 m for 12.9 acres plus CR on 25 acres; loan form Steve Rattner, financier and abutter

Priscilla Pettingill Fischer died at 95 in 2012; lived with Arnie M. Fischer and parents Ethel and Albert Oswald Fischer, Sr.; mother of Eleanor and Arnie M, Jr, Mary Ann, Jean O'Reilly;

Land owned since 1939

Whippoorwill Farm

First CSA (1992) on MV; chickens this year;

Andreww Woodruff; Jennifer Sepanara; Gideon Spykman

Vegetable CSA and Chicken CSA (Cornish Rock Cross; vegetarian Farm Institute feed, not organic or GMO free; 5 weeks open pasture (15x8 pens for 90-100 birds), moved twice a day and once at night;

Allen Farm 508-645-9064 allenfarm@vineyard.net

Martha's Vineyard's oldest continuously working family farm; 100 acres of rolling pastures and meadows; Jonathan Allen originally purchased the farm in 1762, and ten years later his oldest son, Tristram, built the timber-framed farmhouse, which still sits just off of South Road; Clarissa Allen, then in her early twenties, inherited the farm and together with her husband Mitchell Posin; ancient corncrib and a stone peat house, no longer used for their original purposes, are currently gardening sheds; 12 generations

The lambs are born in the spring. Once they are old enough, in late autumn, we move our lambs to the meadows nearer the ocean for a month or so before slaughtering. Our fields are misted daily by the salt spray, which gives the lamb a unique flavor reminiscent of the pre sale` lamb of Brittany. Our lamb is butchered, hung, wrapped and flash frozen at a USDA certified facility on the mainland. We are fully supportive of the ongoing efforts to create an on island slaughtering facility.

Keith Farm

Lucile Pruet Keith died June 3 at her home in Westwood. She met her husband, Eldon Bradford Keith. Lucile and Brad were married Feb. 21, 1936. During the war, Lucile and Brad decided that when it was over they would

like to have a farm. Brad had a business partner, Joe Walker, who had a farm on Watcha Pond. In the spring of 1946, Brad came to the Island looking for a farm of his own and purchased a property in Chilmark. The following year, the Keiths built a house on Middle Road. The farm was a working farm from 1947 until 1995. managed by Ozzie Fischer. Most of the land had to be cleared from the secondgrowth woodland that had grown up since it was previously farmed, and a great many rocks had to be removed from the fields before hay or other crops could be planted. Some of the rocks ended up in the Oak Bluffs harbor jetty, which was being extended at that time. Eventually the farm had a herd of beef cattle, several pigs, more than 1,500 chickens raised each year, and up to six milk cows. About 1991, Lucile and Brad moved from Brockton to Fox Hill Village in Westwood, which was their winter home for the rest of their lives. Survivors include her son Allan Keith and his wife Winkie of Chilmark; her son Bill Keith and his wife Claire of Woodstock, N.Y.; her daughter, Mimi Keith Drummond and her husband Tucker of Ashland: She was predeceased by her husband Brad in 1999, and by her son Cary Keith in 1981.

Thimble Farm

Plans for the 40-acre farm in the center of the Island, located off Edgartown-Vineyard Haven Road, include converting the one-acre greenhouse into a hydroponic growing and learning center with an aquaculture component, new affordable housing for year-round and seasonal employees, a commercial kitchen and a U.S. Department of Agriculture permitted slaughterhouse and cut and wrap facility.

The organization has hired Keith Wilda to mange the property. IGI had been considering building the slaughterhouse at the Martha's Vineyard Agricultural Society's land in West Tisbury. but on Monday announced plans to move ahead with permitting for the facility at the Thimble Farm site. The 3,500 square foot facility is estimated to cost \$800,000.

Island Grown Farms project leader Steve Bernier; According to the IGI bylaws, the organization is prohibited from selling produce, Mr. Bernier said. Instead, IGI is looking to be a grower for farmers.

Island Grown Initiative

Sarah McKay, president; Naoli Taylor, program coordinator; Richard Andre, program coordinator for Island Grown Meat – leading slaughterhouse initiative richard@islandgrown.org; Randi Baird, coordinator for bees; Steve Bernier, treasurer, owns Cronigs; Jefferson Munroe, coordinator for poultry; Jamie Tara O'Gorman, coordinator for gleaning;

Emily Palmer, Lea Delacour, Simon Athearn, Melinda Rabbitt DeFeo, Rebecca Miller, Mary Kenworth, Hara Dretaki

Island Grown Meat - IGM's mission is to promote increased production and consumption of locally raised meat on Martha's Vineyard through advocacy, education and outreach.

Building on the great success of IGI's Poultry Program, which provides a local processing solution for chickens and has created additional agricultural income of \$70,000 for island farmers, IGM is now focusing on developing an Island based USDA inspected, humane processing facility for animals with four legs.

IGI's Poultry Program began in 2007 as a precursor to a USDA inspected meat program. The program has had a dramatic impact on local poultry production, allowing farmers and backyard growers to produce a safe and healthy product for retail sales.

The Poultry Program designed and introduced the Mobile Poultry Processing Trailer to the island. Pictured above at Cleveland Farm in West Tisbury, the trailer carries all necessary supplies for processing and travels from farm to farm with an experienced crew, bringing a safe, humane, and local animal processing solution to our local farmers. It is a unique piece of agricultural infrastructure, one that is easily shared between multiple producers and allows growers of all sizes to become involved in raising poultry. Please click here to see photographs of the equipment in action at a local island farm.

Thanks to the poultry program and the MPPT, poultry production has increased dramatically on Martha's Vineyard. In 2012, the Poultry Program will facilitate the processing of almost 10,000 chickens, generating additional agricultural income of over \$100,000 and creating up to 6 new full-time agricultural jobs. Additionally, the program has forged links between federal, state and local boards of health to ensure best practices and a safe food supply, and is helping to pave the way for a local facility dedicated to the processing of larger livestock.

Farm Institute History

Katama Ranch – SE corner between EGP and KB. "It is natural sheep country: flat and sandy, and ideal for grazing." F.A. Paris has 328 sheep from MT, PA, ONT, WY. Plans to feed all with grains from farm. (*Dean 1939*)

Old maps shoe fences so early agricultural use of the property; 1920s subdivided into building lots, but no houses ever built; 1930s Arthur Hillman buys property for \$5000 and grazes sheep N fields; 1938 Horsebarn being framed, one building on Katama to survive the storm; 1943 Elisha Smith buys with another parcel to form Katama Farm; six dairy cows, corn, potatoes, rye, oats and hay; ES starts dairy collaborative peaks at over 30 island members; 1964 ES sells, eventually becomes Strock family property; 1970s Strock Enterprises plans to

divide the property into 700 buildable lots; goes bankrupt in 1977; Katama Farm property of a Boston bank; collaborative fundraising (newly formed "Committee to Do Something", Open Land Foundation, VCS, Edgartown ConsComm, Katama neighbors, town, state) Katama

Farm purchased by the town with ConsComm landlord; ! 1980 Stephen Potter first tenant. raises Holsteins, opens and operates Seaside Dairy, which bottles up to 1.5 million pounds of milk per year to sells at local grocery stores, debt forces the closure of Seaside Dairy and two subsequent

dairy farmers unsuccessful so Katama Farm vacant and disrepair; 2000 The FARM Institute (TFI), founded, moves from Herring Creek Farm to Katama Farm; 2005 with proceeds from Herring Creek Farm sale, TFI builds classroom building, restores both barns; 2009, two new greenhouses with the help of grant from the 1772 Foundation, renovations continue in Horsebarn and Cowbarn with support of CPA and community. Now - TFI raises pastured poultry, pork, beef cattle, sheep, hay and mixed produce with help of over 1000 local and visiting kids annually

Native Earth Teaching Farm – History

Colonial period - part of larger Allen sheep farm. Parts worked by African slaves and indentured servants; later house, and others in neighborhood, Tilton family. Zeb Tilton, captain of schooner Alice Wentworth, born here. Zeb's brother, renowned whaling captain George Fred Tilton and wife Lucy lived here until their deaths; house was sold at auction; bought by Rebecca's grandparents, James and Cecil Gilbert. James impressionist who painted light every day, Cecil musician and natural dyer interested in anti-racism work, wanted to grow most of her own food.

<u>Island Grown Initiative Farms</u>

Aquinnah

7a Farm – www.7afoods.com

Chilmark

The Grey Barn – www.thegreybarnandfarm.com
Beetlebung Farm – www.beetlebungfarm.com
Native Earth Teaching Farm - http://www.nativeearthteachingfarm.org/

Edgartown

The FARM Institute (Food, Agriculture, Resource Management) – www.farminstitute.org

Morning Glory Farm – <u>www.morningglorygarmstand.com</u>

Oak Bluffs

COMSOG (The Community Solar Green-house) – www.comsog.org/

Tisbury

Scottish Bakehouse Farm - www.scottishbakehousemv.com/
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West Tisbury

The West Tisbury Farmer's Market – www.westtisburyfarmersmarket.com
Breezy Pines Farm - http://www.breezypinesfarm.com/
Flat Point Farm - http://flatpointfarm.com/Flat Point Farm.html
Up Island Eggs - www.upislandeggs.blog-city.com