COMMON GROUND

Spring 2005 News from the Southern Region SARE Program Spring 2005

Blowing out bottle necks

In 2003 Kentucky House Bill 391 was signed into law, opening new avenues for marketing farm-raised, farm-processed foods.

Heifer Project International helped multiply the number of pastured poultry producers in Kentucky, Alabama and Mississippi by tackling the processing barriers. They've initiated policy changes, helped retrofit existing structures and even built a rolling processing unit—whatever it takes to bring more customers and growers together for legal trade.

Auburn's research on sustainable fire ant management produced a mountain of information, but consumers were under utilizing it and continued to operate in crisis mode at the expense of their pocketbooks and the environment. A creative extension entomologist trained teams of agents and garden store employees to educate enmasse.

All of this good news and more was brought about with the help of SARE grants. Read about these bottleneck busting projects and others inside.

Cracking health codes

In 2002 several vendors at the Farmers Market Twilight Festival in Woodford County were closed down because all value-added products made from home kitchens were disallowed, even though a festival in a neighboring town was selling similar products while that county's health department looked the other way. The fallout from the incident led to a change in Kentucky law so that now, with proper training, growers can process their fruits, vegetables and nuts in home kitchens for sale on site or at farmers markets.

Susana Lein was one of the first farmers certified as a Homebased Microprocessor. Tomatoes that once were tossed out at the end of a market day are now turned into juice for $4 a quart and salsa for $6 a pint.

The farmers market legislation broke a bottleneck that had been strangling value-added enterprises. While adding value boosts the bottom line for many small farms, the expense of setting up an inspected kitchen would wipe out any profits for years to come. In fact the farms that could most benefit from the value-added enterprises are usually too small to even finance such an investment. So in many rural communities a lively network of illegally traded jams, salsa and pickles helps keep the economy humming.

Two different SARE grants helped initiate Kentucky's policy change, which is now a model for other states.

The movement started when state legislator Joe Barrows heard the festival story at a Kentucky State University Third Thursday event (project ES97-015) It was the first time he had looked at the food processing laws from a farmer's point of view. He started investigating what could be done to provide a value-added option so that farmers would not have to make a choice between breaking the law or investing thousands of dollars just to see if their prized salsa recipe would be successful. Fellow lawmakers Charlie Huffman and Mike Denham combined forces to initiate House Bill 391.

The resulting law allows for two levels of home-based food processing. After growing, harvesting and processing, the farmer can sell the products from the farm, farmers market or from a Farm Bureau certified roadside stand. Growers must have a permitted kitchen in order to sell anywhere else.

A **Homebased Processor** can sell very low-risk foods such as jams, jellies, cakes and pies. The grower needs only to fill out a form and follow labeling requirements to sell as a homebased processor. No training is required and there are no kitchen inspections or fees involved.

The second level, **Homebased Micro-Processor** allows a grower to sell *pressure canned* vegetables and pickled products like pickles, salsa and relish. These are considered high-risk items because of the potential for botulism. A Homebased Microprocessor must be well versed in the basics of time, temperature and acidity as they relate to botulism.

There are four steps to Homebased Microprocessor certification: Attend the day-long workshop, pass two short examinations, have each recipe approved, including step-by-step instructions, and have the product label approved by the

Continued on page 2

Continued from page 1

Cracking the code

state Food Safety Branch. The applicant submits proof of completing those four steps along with a $50 fee. For the Homebased Microprocessor there is also an initial inspection of the home kitchen and then follow up inspections every two years by state Food Manufacturing Inspectors, not by local health inspectors.

As soon as House Bill 391 passed, University of Kentucky extension specialist Sandra Bastin who had been the liaison between the health officials and the extension/legislative team swung into action to devise the training. Bastin was awarded SARE grant ES04-072 to design the curriculum and train agents who would then train others in their communities. She didn't waste any time. The grant was awarded in March, 2004; one year later Bastin had trained 173 extension agents and farmers in 14 workshops across the state.

During the 2004 market season 150 farmers sold products as Homebased Processors, and, so far 11 farmers have been certified as Homebased Microprocessors. Both numbers are expected to increase as trained agents educate farmers in their counties. Linda Ison of Crosswind Farm in Crestwood is typical of the farmer entrepreneurs taking advantage of the value-added option. Now along with her fresh fruits, vegetables and herbs, she sells up to 50 loaves of herb bread each market day.

So what's the secret to getting this kind of cooperation from the health code officials? Communication is a key issue for any farm friendly legislation, and it gets even more complicated when you add food safety issues to the mix, according to Bastin.

"To get something like this moving the farmers need a friend who is versed in microbiology, sanitation and other aspects of food safety," she says. "That person needs to be respected by health department officials and be able to make convincing arguments for change."

In Kentucky that credible friend was Bastin.

"No one likes change, even if it looks like it would work or have great benefits," she says. "This required changing the perception of the health department that home processing was a risky undertaking. I had to address every concern they raised by either convincing them the risk was minuscule or by making sure the concern was covered by the training. The more positively you can present the materials, the better."

The ranks of food safety researchers and extension specialists are logical places to start looking for such a partner. Once the team is assembled, then it's time to find one or more interested legislators. In Kentucky the effort was county agent driven. The farmers who were shut down at the Woodford Festival presented the problem to their county agent. That agent contacted other agents to see if their clients had also expressed frustration over legal options for adding value. The agents combined efforts and contacted their legislators, inviting them to attend the Third Thursday session that turned out to be a watershed event in Kentucky farm history.

"It's important to approach the representatives with the plan as an entrepreneurial activity, not just as a plea to help out poor farmers, " says Bastin. "In Kentucky's case the legislators loved the idea and took off with it."

Bastin is encouraged by the requests for information coming from outside Kentucky and eagerly shares what she has learned as a liaison for farm friendly legislation.

"Bringing in an advisor like Bastin to help teams start the communication process in their states would be a good use of state coordinator funds," says David Redhage of Southern SARE's PDP program. "When something has proved its effectiveness, it's good business sense to use it as a model."

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Chef's and farmers: a natural relationship

On a recent trip to Africa, Julia Sampson of ATTRA enjoyed daily excursions into local food systems. She relates one such meal:

"On one field trip to the Dogon Village in Mali, our group of 12 stopped at a rooftop restaurant for our evening meal. The views from our rooftop perch included nearby housing compounds with goats, chickens and cows. We placed our dinner orders, and shortly thereafter, I saw the cook carry two live chickens to the kitchen. Now, that's the absolute best of fresh and local."

While the All-Ozark Meal project headed up by Sampson didn't give diners that kind of experience, it did connect chefs and producers to serve almost 1000 people at 11 wildly successful meals around Fayetteville, AR. The events ranged from a sit-down dinner at an upscale restaurant to casual gatherings at a local food co-op deli to communal meals at a church kitchen.

Like all good meals, the planning started long before the cooking and eating. The gargantuan effort included working with chefs to develop menus that would use available local food, arranging timely deliveries and managing publicity. This all had to happen months before the first meal could be served in July 2003. By the time the last satisfied guest pushed away from the table in November, the team's mission had been accomplished—a whole lot of consumers and chefs were ready to sign up for fresh local food.

Julia Sampson and Janet Bachmann of ATTRA show off some of the local food used in the All Ozark Meals.

Since that time the ultimate goal of moving locally-grown meals out of the special-event category into mainstream menus has been thwarted by some barriers. People in other communities where chefs and farmers are trying to develop working relationships also reported running into the same obstacles. Sampson shared some of the ways they are chipping away at the most common barriers. She's always happy to hear from other communities addressing the same issues. She can be reached at ATTRA through email: julias@ncat.org or phone: (479) 442-9824, ext. 111. Read more at www.sare.org by searching for project CS03-014 in the project data base.

Just Desserts: After the All Ozark Meal project

Barrier: Inconsistency of supply and demand. Chefs can't sit around waiting for the tomatoes to ripen, and they can't place a standby order with an institutional food supplier as a back up. On the other hand most growers can only make a rough estimate of what will be harvested two weeks or more in advance.

Toward a solution: Chef Chrissy Sanderson of Bordino's, a white tablecloth restaurant in Fayetteville, tackled this supply hurdle by creating a list of about 20 basic fresh food items on her typical weekly menu. Onions/50 lbs, garlic/100 lbs, eggs/25 doz., etc. Farmers could refer to the list and cooperatively grow what she needed. This kind of team work lessened the risk for the farmers and provided the chef with more consistent, higher quality deliveries.

Barrier: Open air cooking demonstrations at farmers market often conflict with existing health regulations, but they are the best way to convince people that whole, fresh foods are worth the effort of preparation.

Toward a solution: Invite your local health officials to the next farmers market meeting so you can get the straight scoop on what is allowed and what isn't. Some inspectors will not insist on a literal reading of the regulations if the chefs are not using animal products but are simply grilling vegetables.

If nothing else, the meeting will at least provide a starting place for working toward policy change in the county. In Kentucky, the state law has actually been changed to allow farmers to sell foods that they have grown and that have been processed in their home kitchens. (Story on page 1)

Barrier: Contractual restrictions and obligations can limit the chef's autonomy. Many restaurants purchase all their ingredients from one or two industrial food suppliers. In some cases chef's are prevented from buying outside the contract.

"Sometimes the threat is unwritten," says Sampson. "It's just implied that if you buy free range chicken from Farmer Jones, rather than my industrial chicken, I'll drop your whole contract."

Toward a solution: As a means of breaking in with that restaurant, farmers could offer local specialties such as muscadines or highbush blueberries that the restaurant couldn't get from the supplier anyway. Once a relationship is established, it's anyone's guess where it might lead.

Closing the Information Gap on Parasite Control

With more than 2,000,000 goats in the southeast, mostly on small farms, parasite control is a major concern.

"Multiple drug resistance in parasites threatens this fast-growing industry," says Ray Kaplan, a parasitologist at the University of Georgia College of Veterinary Medicine.

A few years ago a low-tech tool was developed in South Africa to help producers determine which goats are most seriously infected with bloodworm *(Haemonchus contortus)* so they can be singled out for drug treatment and thus reduce the herd's exposure to the drugs. The FAMACHA© anemia guide is simply a color chart showing eye membranes ranging from a healthy red to an anemic white. By holding the card next to an animal's eye an observer can tell which ones need to receive anthelmintics. It's simple, cheap and fast.

Kaplan heard about the guide at a parasitology meeting several years ago and felt it was worth pursuing for U.S. producers. He joined a SARE planning grant team headed by forage specialist Tom Terrill at Forth Valley State University and including James Miller a parasitologist at Louisiana State University. The researchers were planning a large study of novel approaches to parasite control. As part of that project they tested the validity of the FAMACHA chart and found that with proper training producers could accurately predict which animals to treat with drugs.

"This work was the first done to validate FAMACHA outside South Africa," Kaplan says.

The planning grant was successful and resulted in the team being awarded a full research grant in 2002 and another one in 2005. Terrill, Kaplan and others from the United States, Africa and Denmark formed the Southern Consortium for Small Ruminant Parasite Control to help extend the project results and spur future research.

Training in how to properly use the FAMACHA chart is a major part of the team's SARE work and has been enthusiastically received by producers who have been watching parasite problems get worse even as their deworming treatments (and costs) escalate. More than 50 workshops have been conducted since June 2003 and nearly 3000 charts have been sold. Since the charts are only available at

Students Kim Mayrose, Kenya Crawford and Shelly Logan check a goat for anemia using the FAMACHA eye color chart.

Continued on page 8

Fire Ants: Beyond crisis mode

Currently fire ants in Alabama cost $175,000,000 annually in damage and efforts to control them. That amount could be reduced from $100 per household to about $30 per household through education, according to Alabama extension entomologist Kathy Flanders.

"As a rule people spend too much money, too much time and use too many pesticides trying to control fire ants," she says. "Fire ant management is frequently crisis oriented, relying on the use of harsh insecticides. A sustainable approach to fire ant management can make them easier to live with, while reducing social, economic, and environmental costs."

When Flanders set out to raise public knowledge about fire ant management, she chose a tiered training approach to reach the most people with the least effort. First, the team trained 40 agents. Then educational materials were developed with input from those agents. After that, another tier called fire ant management advisors were trained. This tier reached two main audiences: garden center employees because they advise so many homeowners and cattlemen because Alabama's grass pastures contain about 160 million fire ant colonies.

Marla Faver, now with Crompton Crop Protection, was an extension agent trained by Flanders. She then trained master gardeners who took the program into schools, senior citizens meetings, the county fair and anywhere else people gathered.

"I think if you include the radio and television programs, we surely reached 50,000 people," says Faver. "For example I conducted a training for the environmental educators group. I know of at least one of them who went on to train another set of trainers who then went into the schools."

There's no way to tell how far the impact will eventually go, but to landowners facing mounds of fire ants the education can't come fast enough.

For more information go to www.sare.org and search in the data base for project ES00-050.

For information on managing fire ants see Auburn University's website http://www.aces.edu/dept/fireants/

Plucky persuasion

Craig Hertel of Blackwater Farms near Daleville MS, moves pens while son Josh fills waterers. The Hertels can now ship their USDA-inspected poultry to all 50 states. Read more about their farm and other direct marketers at www.localharvest.com

While farmers across the country, particularly in the mild South, are increasingly interested in profitable pastured poultry enterprises, the limited number of processing houses for small quantities of birds has become a major roadblock. With SARE funds, Heifer Project International has chipped away at that obstacle, creating more processing opportunities in Kentucky, Alabama and Mississippi by building a unit on wheels, expanding an existing plant to include poultry, and helping soften state policies restricting processing.

In Mississippi, representatives from Heifer Project International worked with Blackwater Farms of DeKalb to upgrade their plant, which already processed steers and other ruminants, to include poultry. In mid-2004, Blackwater unveiled the new-and-improved plant on the Mississippi-Alabama border and now processes some 500 birds a week. It serves as a hub for a new network of poultry growers who co-market to restaurants in Jackson and Birmingham. "It fills a need," said Gus Heard-Hughes, Heifer's Alabama coordinator, who continues to work with the network on new marketing options like farmers markets, especially during the winter season when supply continues apace but demand traditionally slackens.

Thanks to Heifer-sponsored meetings with public officials, Mississippi legislators passed a new law that allows poultry processors who follow specific guidelines to be exempt from inspection and process up to 20,000 birds a year, in keeping with federal rules.

In Kentucky, Heifer worked with public health officials to construct a state-approved mobile unit to process poultry, freshwater shrimp and fish. While they envisioned a unit that would travel from farm to farm, the unit thus far only travels for aquaculture processing — poultry requires more equipment and a more elaborate base station. Poultry processing in the unit has been limited to its home base in Frankfort, with another station under construction in eastern Kentucky. Farmers have slaughtered a few thousand chickens at the new unit, but aquaculture, with lesser processing restrictions, is its likely future, said Steve Muntz, Heifer's USA Country Program Director and leader of the SARE-funded project.

"It was a huge accomplishment to get something like this approved and to raise awareness of how big this issue is," said Muntz, who sees pastured poultry as a lucrative supplemental enterprise, particularly for small-scale or limited-resource farmers. "Small farmers don't have access to processing."

The project also spawned publications for farmers about poultry-raising, including an entrepreneur's "toolbox," guides to processing and genetics, and poultry nutrition. For more information go to www.sare.org and search the data base for project LS99-105.

Valerie Berton

Toward farm friendly legislation

For Steve Muntz, breaking down processing barriers in the pastured poultry industry has been sort of like herding chickens—you can't get in a hurry.

"Let's face it", he says. "Processing chickens is a pain in the neck for the birds and the producers whether you are hauling the birds to a processor or trying to work with a mobile unit"

Of all the challenges, the legal maze is the most daunting.

"It's a matter of being open and letting officials know you are trying to solve a problem," says Muntz. "Get them all to the table, do it face to face so they realize you are a real person. In putting together a base of support, get more than farmers. Use universities and other entities to help present your case."

In Mississippi personal letters were written to legislators and officials in the Mississippi Department of Agriculture, inviting them to an educational program about pastured poultry. To make it more convenient for legislators and officials to attend, the meeting was held in the state capital Jackson. Producers were prominently featured as speakers, giving the problem a voice and a face.

A follow-up meeting was held on a producer's farm so the legislators could see how the birds are raised. This was when the organizers started seeing the tide turn in their direction.

"At least one of the legislators felt a connection because of the struggles her father and grandfather had gone through trying to make their farms profitable," says Roger Jones, HPI South Central Region coordinator.

Bats and wasps and fungus, oh my!

In Pebble Hill Grove, an organic pecan orchard near Quitman, Georgia, winged predators deliver a one-two punch to insect pests. Night-flying moths are picked out of the air by thousands of Mexican free-tail bats. During daylight hours, *Polistes* wasps feed on the moths' caterpillar larvae.

Together wasps and bats have done a number on hickory shuckworm, pecan case bearer, tent caterpillar, and other pecan pests, allowing Frank and Teresa Bibin's orchard to grow chemical free for the past seven years. But it wasn't always that way.

When the family bought the 27-acre orchard in 1994, they were surprised to find out the lovely pastoral setting was sprayed with chemicals every 14 days or so. Having a toddler made it even more troubling.

"It was quite a toxic place," recalls Frank Bibin. "After every spraying we had 24-hour yard restrictions, and still we worried about it."

Bibin began looking for insect predators to help eliminate the use of chemicals in the orchard. He knew that gentle *Polistes* wasps inhabit the area, but there weren't enough of them living in his orchard to offer significant pest reduction.

Polistes in the wild build relatively simple comb-like nests suspended from a sheltered place such as a barn rafter. The best way to attract more of them is to provide plenty of sheltered overhangs that will protect the nests from rain and predators. And that's just what Bibin did with a producer grant of about $500 in 1999.

"They like plastic and wood," he says. His most successful model uses end caps of 6-inch PVC pipe suspended from nylon cord about five feet above the ground and about two feet out from the tree trunk. A 2x2-inch plywood square inside the plastic dome gives the wasps a foundation for building their paper-like nest, which gives them the common name of paper wasp.

The SARE project results showed that the increased wasp population definitely made a significant dent in the caterpillar damage to his trees. Since the project ended Bibin has continued to build more wasp houses, hanging them in every other row of trees. Currently he has about 250 wasp houses on 25 acres, amounting to about one wasp house for every other tree. As he continues to experiment, he anticipates eventually having one wasp nest per tree.

The slender, hard-bodied *Polistes* come in various colors, with the red ones being Bibin's favorite.

"The big reds are tenacious hunters," he says. "I've seen them carry caterpillars twice their size. Other times, I've seen them kill a large caterpillar, cut it in half and then carry it off one half at a time."

During the time he was establishing larvae-munching wasps with the SARE grant, Bibin also was experimenting with bats for flying-insect control. As a research associate for Bat Conservation International, he became so proficient at building bat-friendly boxes that he now fills orders for bat accommodations through BCI's online "batologue".

The population in Bibin's 18 bat houses fluctuates from 2000 to 4000 throughout the year. During the peak numbers, they eat 50 pounds of insects each night. Bibin estimates insecticide cost for that level of control in his orchard would be about $1000 per year.

Some entomologists now are researching the potential for bats to help control other crop pests such as corn earworm. This is exciting news, according to Bibin, who has read that at certain times of the year corn earworm moth makes up 90 percent of the free tail bat diet.

Now that the insects are being effectively controlled, Bibin would like to tackle fungus.

"Fungus, particularly pecan scab, is probably the most significant barrier to organic pecan production in the Southeast," he says. " There are some sprays, specifically sulphur and copper, which would not affect our organic status, but I'd also have to make sure anything I use would not be harmful to bats and wasps. "

A neighboring organic pecan producer irrigates heavily, a technique which allows the pecans to grow fast enough to stay ahead of the fungus. This is not an option for Bibin, who doesn't irrigate.

He keeps up to date on the latest research and, in order to help advance the effort, offers his farm as a cooperator to scientists seeking organic solutions to pecan pests.

For more in formation about Bibin's. SARE project look up FS99-086 in the national database at www.sare.org.

For more information about bats see www.batcon.org

Almost knee deep in a lush spring cover crop of clover, ryegrass and wild turnips, Frank Bibin inspects wasp houses for early arrivals. A small nest was already under construction in this one. Project FS99-086. Photo by Preston Roland.

Which SARE grant program for you?

The SSARE web site **www.southernsare.org** is the quickest way to receive the calls for proposals as soon as they are released. If you prefer a mailed copy of any of the calls for proposals, contact Paige Patton at (770) 412-4787 or info@southernsare.org

Research and Education Projects generally are conducted by interdisciplinary, multi-institutional, and often, multi-state research teams coordinated by a principal investigator from a non-governmental organization, university or governmental agency. These projects include farmers as participants.

2005

March	Call for R&E preproposals released
June	R&E Preproposals due
Sept.	Full R&E proposals requested
Nov.	Full R&E proposals due

2006

March	Awards announced

Graduate Student Awards are intended for full-time graduate students (masters or Ph.D.) enrolled at accredited colleges and universities in the Southern Region. Up to $10,000 will be awarded to each successful applicant for up to three years of project activities. The funds are paid directly to the university for use on the graduate student's project.

2005

March	Call for proposals released
June	Proposals due
Sept	Awards announced

Research and Education Planning Grants are for one year and provide funds for researchers to gather information--either by conducting a planning activity or through focused research--that will allow them to design a more competitive full proposal to a funding institution, not necessarily SSARE.

2005

March	Call for proposals released
June	Planning Grant proposals due
September	Awards announced

On-Farm Research Projects are conducted by agricultural professionals such as extension agents, NRCS and/or NGO personnel who currently work with farmers and ranchers. Cooperators must include at least one producer at all stages of the project. Funded for a maximum of $15,000 for up to two years of activities.

2005

September	Call for proposals released
November	Proposals due

2006

March	Awards announced

Professional Development Program Projects train agricultural information providers (including farmers who will serve as trainers) in sustainable agriculture techniques and concepts.

2005

March	Call for preproposals released
June	Preproposals due
September	Full proposals requested
November	Full proposals due

2006

March	Awards announced

Producer Grant Projects are developed, coordinated and conducted by producers or producer organizations. These projects are generally located i none state, often on one farm. Projects are limited to $10,000 if submitted by an individual producer or $15,000 if submitted by producer organizations for up to two years of activities.

2005

September	Call for proposals released
November	Proposals due

2006

March	Awards announced

Sustainable Farm Mentor Projects are training activities conducted by agricultural information providers such as Extension, NRCS and NGOs. The training brings farmers/ranchers with an interest in making their operations more sustainable to a proven sustainable farm/ranch to learn the principles and practices that make the host farm/ranch sustainable.

2005

March	Call for proposals released
July	Proposals due
September	Awards announced

Sustainable Community Innovation Projects link sound farm and nonfarm economic development with agricultural and natural resource management. Applicants may be farmers, ranchers, researchers, community organizations, environmentalists, ag and community development professionals, entrepreneurs, governmental and non-governmental organizations. Funded for a project maximum of $10,000 for up to two years of activities.

2005

July	Call for proposals released
September	Proposals due
December	Awards announced

NEW! Farm mentor grants

Take a model farm that has a track record of sustaining the farmer, the natural resource base and the community. Add an experienced farmer who has not quite reached that level of sustainability. The result is a dynamic learning environment where both the student and teacher benefit from shared experiences. That's the aim of Southern SARE's new Farm Mentor grants.

The idea for the grants came from Tom Trantham, whose South Carolina dairy has served as a teaching model for untold numbers of beginning and transitioning pastured dairy farmers. Trantham has spent hours in telephone conversations with such farmers before and after they have visited his dairy on field days.

"There's a limit to what a person can learn in one day, particularly as part of a group," he says. "It takes time to see how all the parts of a farmer's approach fit together and to understand the principles they use when making decisions."

The Southern SARE administrative council set about designing a effective way to invest in such mentoring on behalf of southern farmers. The resulting Farm Mentor grants will utilize ag educators from extension, NRCS or non-profit organizations to apply for and administer the mentoring activities. Applicants will compete for a total of $15,000 this year that will pay for individual farmers to make one or more educational visits throughout the year to a successful sustainable farm.

The proposals should include a detailed description of the learning activities that will take place. The activities will be conducted in partnership with mentor farmers. In their proposals the applicants will make a case for the mentor farm they have chosen and indicate the criteria used to select farmers who will be attending the training.

'The most competitive proposals will be the ones that will bring together growers interested in learning how to make their farms more sustainable with growers who are recognized as sustainable farmers," says John Mayne, Southern SARE's assistant director.

Proposals are due July 1, and decisions will be announced in September. Farmers can't nominate themselves for either the mentor or student position; the proposal must come from an ag educator in extension, NRCS, or a non-profit organization. For more information see the Farm Mentor call for proposals at www.southernsare.org or call Paige Patton at (770) 412-4787 for a hard copy.

Continued from page 4

Parasite control

the workshops or through veterinarians who have been trained in its use, that number closely represents the number of people that have been trained. Kaplan expects that number to increase this year as more people learn about it and more qualified trainers are available to train others.

Alternative, non-chemical parasite control methods also being tested through the SARE project include a feed supplement containing nematode-trapping fungi, a bolus of copper oxide particles and forages that contain a lot of tannin. These treatments attack different phases of the parasitic life cycle.

"A long-term, sustainable parasite control program will require integrating both conventional and novel methods." says Terrill. "We need to kill adult worms in specific animals, reduce pasture contamination with parasite eggs and larvae, and improve the animals' ability to tolerate parasitic infection.

For more information about the projects see www.sare.org and search for LS01-124 and LS02-143 in the project data base.

For more information about FAMACHA and the Southern Consortium of Small Ruminant Parasite Control see www.scsrpc.org

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