Dear Reader,

I am pleased to present the 2017 showcase for projects funded under the Rhode Island Local Agriculture and Seafood Act (LASA) Grant Program. The Rhode Island Department of Environmental Management, in partnership with the Rhode Island Food Policy Council (RIFPC), is proud to offer these grants, which support the growth of our local food and agriculture economies.

Rhode Island is a place where fresh, local food is in demand! The local food sector supports more than 60,000 jobs and provides a platform for entrepreneurs and innovators to thrive. Continued support from Governor Gina M. Raimondo facilitates opportunities in our state that attract talented individuals to contribute to our local food system. The businesses and initiatives highlighted in this booklet help solidify Rhode Island’s commitment to support locally grown, harvested, and produced food.

LASA would not be possible without strong partnerships. We thank our state leaders for their support. We also thank our partners at the van Beuren Charitable Foundation, Henry P. Kendall Foundation, and the Rhode Island Foundation for their contributions. We extend grateful appreciation to the members of the LASA Grants Advisory Committee for lending their expertise and time – as well as the RIFPC for its continued leadership in the design and implementation of this program. We also thank our fellow Rhode Islanders who are eager to eat local!

Congratulations to the 2017 grantees! We are pleased to showcase your vision and your contribution to the local food economy. Here’s to you!

Janet Coit
Director, Rhode Island Department of Environmental Management
**LASA Grants Program 2017 Overview**

**LASA 2017 Awardees**

- The Backyard Food Company 7
- Brandon Family Farm 8
- Charlie's Sugar House 9
- Commercial Fisheries Research Foundation 10
- Hocus Pocus Farm 12
- Hurricane Hill Farm Collaborative 13
- Jerusalem Shellfish Co. 14
- Little River Farm 15
- Little State Flower Company 16
- Moonrose Farm 17
- Mooresfield Oyster Farm 18
- Northern RI Conservation District / Snake Den Farm 19
- Ocean State Oyster Hatchery 20
- Pat’s Pastured 21
- Point Judith Kelp Company 22
- RI Seafood Marketing Collaborative 24
- Rhode Island Shellfisherman’s Association 25
- Sanctuary Teas & Herbs 26
- Walrus and Carpenter Oysters 27
- West Elmwood Housing Development Corp. / Sankofa 28
- Westbay Community Action / Westbay Farm 29
- Wild Harmony Farm 30

**LASA 2017 Applicants** 32
Rhode Island
Local Agriculture & Seafood Act
Grants Program 2017

Overview

The Local Agriculture and Seafood Act Grants Program was established by the Local Agriculture and Seafood Act (LASA) of 2012 with the explicit goal of supporting the growth, development, and marketing of local food and seafood in Rhode Island. Launched in 2014, the LASA Grants Program is co-administered by the Rhode Island Department of Environmental Management’s Division of Agriculture and the Rhode Island Food Policy Council, and implemented through an application process open to farmers, fishermen/women, nonprofit organizations, and producer groups based in Rhode Island. This unprecedented public-private partnership was made possible by $100,000 in funding from the State of Rhode Island, and an additional $130,000 in private funds from the van Beuren Charitable Foundation, the Henry P. Kendall Foundation, and the Rhode Island Foundation.

Department of Environmental Management Director Janet Coit assembled a diverse LASA Grants Program Advisory Committee, with representation from across the food system including agriculture, aquaculture, and seafood. The 2017 LASA Grants Program received 67 applications, with grant requests totaling $894,574. The strong response underscores the need for a sustainable funding stream that will continue to support and strengthen the growing and vibrant local food system in Rhode Island.

Members of the 2017 LASA Grants Program Advisory Committee:

Ken Ayars
Committee Chair
RI Department of Environmental Management
Division of Agriculture

David Dadekian
Eat Drink RI
Rhode Island Food Policy Council

Jules Opton-Himmel
Walrus and Carpenter Oysters LLC

Max Greene
Conservation Law Foundation
Rhode Island Food Policy Council

Mike McGivney
Rhode Island Shellfishermen’s Association

Pat McNiff
Pat’s Pastured

Sheila Brush
Grow Smart Rhode Island (retired)

Shayna Cohen
Karen Karp & Partners (KK&P)

Dan Jennings
RI Commerce Corporation
THE BACKYARD FOOD COMPANY
WARWICK

AWARDED: $6,890

GREENHOUSE FOR EXPANDED PRODUCTION

In 2014, Matt McClelland and Loubnen Sukkar co-founded The Backyard Food Company (BYFC) making small batches of their condiment products at the Hope & Main incubator kitchens in Warren. After a few years of business development and marketing, BYFC products now can be found in over 300 retail locations across New England and beyond. BYFC’s relishes, salsas, pickles, and jams are made using Rhode Island-grown ingredients and old family recipes. In order to meet the demand for more product, the company sources many of its ingredients by contracting with local farmers, but McClelland and Sukkar are also working to identify and increase the number of ingredients they can grow themselves.

LASA funding will allow the Backyard Food Company to build a second greenhouse at their location in Charlestown. In 2015, BYFC recycled, deconstructed, and transported six 100-foot hoop houses with the intention of erecting them in stages, to grow ingredients for their food business. Startup costs developing the business and marketing the first products left BYFC with limited funds, so only one greenhouse was built. It was used as a test garden to grow peppers, lettuce, tomatoes, onions, cabbage, cucumbers, and herbs. Construction of a second greenhouse will help the BYFC keep up with product demand and expand their growing operations to support a new line of products.

“BCYF is poised for more growth. We are expanding our product line with six new products and have employed a team of demo specialists to educate consumers about the healthy aspects of locally produced products. It is an equally important goal for us to begin growing more of the ingredients to ensure a more consistent and cost effective product.”

—Loubnen Sukkar

Photos | Loubnen Sukkar
I believe there is potential for growth in the Southern New England pawpaw market as a local and sustainable alternative to imported fruits, and pawpaw trees could provide a good income to area farms. It is said that George Washington’s favorite dessert was chilled pawpaw fruit.

—Albert Brandon
**Charlie's Sugar House**

**Coventry**

**Awarded: $3,000**

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**Improved Access to Sugar House**

Charlie Chase has been making maple syrup since he was 14 years old. He grew up on his family's farm, selling Christmas trees for thirty years. His syrup is sold wholesale to fifty stores around the state. To connect more directly to his customers, Chase recently built a 30 x 40 foot pole barn sugarhouse. The structure is large enough to hold fifty people at a time for a maple syrup making tour. The sugarhouse also houses a retail store where Chase sells his maple syrup and other maple syrup products.

LASA funding helps Chase increase his retail operations by improving vehicle access to the new sugar shack.

The funding helps modify the original parking area from a 50' x 200' grass field to into a dry, paved parking area using recycled concrete. This gives Sugar House visitors convenient and easy access in all kinds of weather. When spread and graded over the field, the recycled concrete will compact and allow water to drain effectively, eliminating muddy conditions in the parking area. A second road access point allows cars and buses to enter and exit the parking area safely (a big plus for school buses).

“*This project will allow me to grow my retail farm stand with a better, drier parking lot. Retail provides me with new sales channels in addition to wholesale. People want to know their farmer and what better way than to come see me while I make my syrup.*”

—Charlie Chase
In 2016, the CFRF investigated new sales channels for scup and other local seafood products. All food businesses interviewed expressed interest in selling or serving more local seafood, but needed further education about the availability, sourcing, and preparation of local fish and shellfish.

—Anna Malek Mercer

The Commercial Fisheries Research Foundation (CFRF) was started in 2004 by a group of Rhode Island fishermen who wanted to collectively address the challenges facing their industry, including by-catch reduction and resource sustainability. The CFRF conducts and communicates with consumers about research that benefits the fishing community, and helps maintain sustainable fisheries.

LASA funding provides the CFRF with the resources to run a workshop for culinary professionals about the availability, preparation and procurement of local seafood. Funding also supports the CFRF’s development and distribution of a Rhode Island Seafood Guide for culinary professionals and seafood consumers. Rhode Island fishermen harvest over 100 million pounds of seafood every year, but over 95% of it is exported out of state. At the same time, over 85% of the seafood consumed in our state is imported. By working to educate local food businesses, chefs, and consumers about the bounty of sustainable, fresh, and healthy seafood harvested in Rhode Island, the CFRF helps realize a better Rhode Island seafood market potential.

“In 2016, the CFRF investigated new sales channels for scup and other local seafood products. All food businesses interviewed expressed interest in selling or serving more local seafood, but needed further education about the availability, sourcing, and preparation of local fish and shellfish.”

—Anna Malek Mercer
HOCUS POCUS FARM
CHEPACHET

AWARDED: $6,578

EQUIPMENT FOR TRANSITION TO NO-TILL FARMING

Hocus Pocus Farm is a two-acre, chemical free vegetable, herb, flower, and chicken farm in Chepachet that supports a 45-member CSA and sells directly to restaurants and other retail outlets. In 2017, the Hocus Pocus CSA was the only one serving the town of Cumberland and only one of two CSAs serving Chepachet. Hocus Pocus Farm is a founding member of the New Roots Farmers Cooperative and is committed to conscientious land stewardship. In transitioning the land away from its prior use as a Christmas tree farm, Hocus Pocus farmers Courtney Sartini and Sophie Soloway built their soil with organic compost and fertilized it with a farm-made fish emulsion on site.

LASA funding is providing Hocus Pocus Farm with the equipment to fully transition to no-till farming for all their crops. No-till farming is a technique that sustainably manages crops each year without disturbing the soil through tillage or plowing. Plowing is a major cause of soil erosion and the churning up of soil associated with conventional tillage releases a significant amount of carbon dioxide into the air. Farmers practicing no-till farming conserve water, reduce erosion and use less fossil fuel to grow crops.

Hocus Pocus anticipates that their transition to no-till techniques will increase their profitability by reducing labor, reducing irrigation needs and improving their soil structure.

“The New Roots Farmers Cooperative (NRFC) prioritizes and emphasizes small farm sustainable land stewardship. LASA funding helps us transition to no-till methods and will increase our capacity to produce restaurant-quality produce with a focus on high-value greens. This, in turn, will help guarantee the viability of the new co-op.”

—Sophie Soloway
Hurricane Hill Farm is committed to building the land's capacity for small and beginning producers, maximizing the potential to create vibrant opportunities for public education around sustainable agriculture and improving capacity to provide long-term fiscal sustainability for future farmers.”

—Drake Patten
EXPANDED COOLING AND STORAGE CAPACITY FOR SHELLFISH GROWERS

In 2007, Graham Brawley of the Jerusalem Shellfish Company brought together half a dozen independent Rhode Island oyster farms, together covering about 50 acres in different bodies of water, to create the Ocean State Shellfish Cooperative (OSSC). In addition to supporting the founding farm members, the OSSC also coordinates sales efforts for eight associate oyster farms, ultimately increasing Rhode Island oyster visibility in a broad range of marketplaces. Each farm raises a particular variety of oyster, all unique in taste and characteristics. The OSSC promotes all of the locally harvested products from these Rhode Island shellfish farms in the marketplace, while educating the public about how Rhode Island oyster farms play a significant role in maintaining a vital coastal ecosystem.

LASA funding helps the OSSC restore a walk-in cooler space, enabling the production of one ton of ice per day. Ice is an essential component of the shellfish industry; all farms must adhere to strict icing and chilling procedures to ensure safe handling of the product. LASA funding also supports the purchase of portable coolers capable of delivering ice to all of the farms working with the OSSC, expanding cooling and storage capacity for all OSSC members. Being able to produce large quantities of ice and efficiently coordinate ice supply to each of the farms is essential for the OSSC’s growth, especially given the geographical radius of the participating farms.

“This grant will increase participation in the oyster farm co-op by providing small oyster farmers the means to develop year round consistent markets that demand the freshest and safest oysters. Making ice and having a storage cooler for that ice makes the effort more efficient and less costly over the long term.”

—Graham Brawley

AWARDED: $10,000
"We see caterpillar tunnels as the most promising technology to expand winter sales in winter markets. Organic produce is in high demand at farmers markets during the winter and well-planted caterpillar tunnels are a sure way to supply customers during that time."

—Robert Payne
At the end of our second year of production, LSFCo had maxed out the planting space needed to properly grow our annual flowers organically and sustainably. Our recent acreage expansion at Frank Chase Farm provides an opportunity to expand production and provide more products to the Rhode Island floral design industry. Our recent acreage expansion provides a professional environment in which to conduct business and propel us to the next level of success.

—Anna Jane Kocon
COLD STORAGE EXTENDS SHELF LIFE AND ALLOWS EXPANDED PRODUCTION

Moonrose Farm is a chemical-free farm and apiary providing vegetables and cut flowers to a 50-member CSA and several local restaurants. Farmers Melissa Denmark and Jordan Goldsmith began growing vegetables and flowers on family property in Dartmouth, MA in 2015. In 2016, Moonrose joined other beginning farmers in a small farm lease at Hurricane Hill Farm in western Cranston. Today, Moonrose Farm works thoughtfully to harmonize feeding the land and feeding the people, while combining the agricultural and culinary talents and expertise of the two founders.

LASA funding provides all the supplies and materials for the farm to convert a 12-foot enclosed trailer into a mobile insulated space and walk-in cooler. The new cooler is a shared equipment structure for Moonrose Farms and the other members of the New Roots Farm Cooperative, a collaboration of several small farm businesses run by women. A refrigeration unit to sort and store produce and flowers enables all the farms in the co-op to increase their volume and extend the shelf life of their products.

Collaboration and a focus on community are essential aspects of the Moonrose Farm mission. The new mobile cooler, built with the aid of a strong community of friends and colleagues, directly benefits several new Rhode Island agricultural businesses and fosters future collaborations between small, new Rhode Island farms to work together to compete in a competitive wholesale market.

“In 2016, we harvested and distributed our produce to restaurants on the same day. This was very inefficient. Having an option for cold storage will allow us to collect and sort orders the day before delivery, ultimately allowing us to reach more customers, expand our delivery, and reduce our waste stream.”

— Jordan Goldsmith
MOORESFIELD OYSTER FARM
NARRAGANSETT

AWARDED: $15,072

GROWING THE BUSINESS FROM EQUIPMENT TO MARKETING TO FOOD SAFETY

Ian and Stesha Campbell are the brother and sister co-owners of Mooresfield Oyster Farm, a small aquaculture farm located on Point Judith Pond. As founding members of the Battle of the Fishermen event at the Washington County Fair, the Campbell siblings are committed to presenting a positive message about the shucking, dock-line throwing, bait-stringing, and pot-hauling skills of resourceful Rhode Island fishermen and those who make a living in the Rhode Island shellfish industry. As a startup business, in 2014 Mooresfield Oyster Farm often came up with creative and sustainable ways to repurpose equipment needed for the success of their new operation. With a little bit of elbow grease and new paint, discarded buoys headed to the landfill became new floats for marking the rows of Mooresfield Farm’s oysters, and old lobster pots found new life as oyster cages.

LASA funding provides the oyster farm with new oyster racks and growout bags to replace the over 200 recycled lobster pots used since the launch of their first harvest. The funding also allows Mooresfield Oyster Farm to put a greater emphasis on the marketing of their branded product so they can increase sales. The funding also supports consulting services for the creation of a Hazard Analysis and Critical Control Point (HACCP) plan so the Campbell siblings can expand Mooresfield’s markets and sell directly to high-volume restaurants year-round.

“We believe that the shellfish and fishing industry of Point Judith is an integral and historical part of our local economy and is vital to future ecosystems. Being on the water has been everything to us since we were little kids. The water has taught us invaluable lessons, been the backdrop to our fondest memories and provided some of our favorite foods.”

—Stesha Campbell
Lack of access to affordable farmland is one of the single biggest challenges for agricultural producers in Rhode Island. In 2013, the Northern Rhode Island Conservation District (NRICD) signed a long-term lease with the Rhode Island Department of Environmental Management (DEM) to manage a land lease program at Snake Den Farm, a 147-acre farm located in Johnston. The Snake Den Farm land lease partnership provides small and beginning farmers with viable and cost-effective agricultural land and infrastructure for their growth and expansion. The program’s “whole-farm” system at Snake Den offers business opportunities to beginning farmers and encourages communication and collaboration between all the farm enterprises located at the farm. Between 2014 and 2017, the NRICD signed long-term leases on thirty acres of Snake Den Farm land (with an additional 15 acres being temporarily managed).

LASA funding helps NRICD expand their successful land lease program for beginning agricultural producers by supporting creation of two to three new, long-term, and affordable leases. New leases increase collaborations between all the leaseholders to maintain and improve shared resources, cooperate in the whole-farm decision-making process and increase educational and outreach events to support new and beginning farm enterprises in the state. The expansion also allows for an increased farm manager presence with leaseholders.

“The NRICD has supported new farmers leasing land on Snake Den with a shoestring budget, part-time help and volunteer assistance. The current model is unsustainable if we want to grow and thrive. LASA funds allow us to better support the needs of Rhode Island’s new farmers and offer more affordable leases and educational programs.”

—Kate Sayles
It would be immensely disheartening to see investment in Rhode Island’s first oyster hatchery lost due to an unanticipated power outage. The promise of a full and uninterrupted production season brings a plethora of opportunities for OSOH and the further expansion of the burgeoning Rhode Island aquaculture industry.”

—Christian Durfee

**OCEAN STATE OYSTER HATCHERY**

**WAKEFIELD**

**AWARDED: $9,000**

**GENERATOR TO PREVENT AGAINST POWER OUTAGES**

There are sixty-one oyster growers in Rhode Island and, until recently, they all had to order their yearly seed stock from out of state oyster hatcheries. With the launch of Ocean State Oyster Hatchery (OSOH), there is now a local option for seed for the Rhode Island oyster industry. As the only commercial oyster hatchery within the state of Rhode Island and one of only a handful of oyster hatcheries located between Maine and Florida, OSOH directly addresses the high oyster seed demand and provides a native seed that has origins in Rhode Island waters.

LASA funding supports the purchase of a commercial-grade generator for OSOH, providing a safeguard for the hatchery against potential power outages. Oyster hatcheries need continuous aeration, water exchange and light for seed to survive, so uninterrupted power is crucial for success. The new generator starts up automatically the moment power is lost, fully ensuring that the hatchery runs continuously. An uninterrupted production of local oyster seed at OSOH keeps this new sales channel of native Rhode Island oyster seed flowing into the marketplace, boosting local seed sales and, in turn, fostering collaborations and connections between all Rhode Island oyster farmers and the state’s only commercial hatchery.
The demand for local eggs is extremely high. Customers love our eggs and our wholesale and retail sales grow each year. This new coop system will allow us to grow the business in a sustainably profitable manner while keeping our birds unconfined and our eggs cleaner and more market-ready.

—Patrick McNiff
Creating a sustainable and profitable sea vegetable industry requires that more people meet and enjoy these umami-flavored ocean greens. Using sea vegetables is a new idea to most Rhode Islanders and the industry has immense potential to expand.”

—Captain David Blaney
RI SEAFOOD MARKETING COLLABORATIVE

PROVIDENCE

AWARDED: $20,000

PROMOTION OF RI SEAFOOD

Rhode Island’s commercial fishing industry, which includes both wild harvest and aquaculture operations, generates about $200 million in annual sales and supports about 7000 jobs. To support continued industry growth, the State, along with its partners, developed the RI Seafood brand to identify Rhode Island products in the marketplace. The RI Seafood logo guarantees seafood was landed in the Ocean State and supports the commercial fishing industry. To date, 27 businesses are signed up to use the RI Seafood Logo. This year’s initiatives included the 2nd annual Quahog Week, highlighting Rhode Island’s wild harvested shellfish. As part of the week, 36 participating restaurants and markets featured quahog-inspired dishes and held special events. The wrap party, held at Narragansett Beer Headquarters, was a uniquely Rhode Island celebration of the perfect pairing: Quahogs & Narragansett Beer. The website www.seafoodri.com was redesigned and a survey of brand users was conducted to help inform the Seafood Marketing Collaborative’s next steps.

Quahog Week partners included Dave’s Marketplace, Discover Newport, Eat Drink RI, Eating with the Ecosystem, Go Providence, Isle Brewers Guild, Johnson & Wales University, Narragansett Beer, Narragansett Bay Lobsters, RI Commerce, RI Department of Environmental Management, RI Shellfishermen’s Association, Save The Bay, Tomaquag Museum, and the University of Rhode Island.
The Rhode Island Shellfisherman’s Association (RISA) has represented the shellfish industry since the 1980s. It is dedicated to the improvement of the working conditions of shellfishermen in Rhode Island, the promotion and marketing of Rhode Island shellfish products, and the enhancement and preservation of Narragansett Bay. As part of a joint project with Roger Williams University and the Rhode Island DEM, RISA is working on a public enhancement shellfish-seeding program to grow shellfish for sustainable harvesting. Over the past twelve years, the seeding effort has led to the planting of over eight million baby clams and oysters in Narragansett Bay and Point Judith Pond.

LASA funding helps RISA upgrade the equipment associated with the statewide seeding project. The funding allows RISA and its partners to perform repairs and purchase replacement and spare parts for the project’s upweller (a piece of marine equipment that functions kind of like an incubator for shellfish seed as it grows).

“By collaborating with RWU and DEM, RISA hopes to bring back the wild harvest of oysters in Narragansett Bay for both commercial and recreational harvesters. Bringing back the wild oyster will improve water quality in the Bay and also create a sustainable harvest for everyone going forward.”

—Michael McGiveney
SANCTUARY TEAS & HERBS
PROVIDENCE

AWARDED: $12,160

EQUIPMENT, MARKETING, TRAININGS, AND OUTREACH
BENEFITTING REFUGEE FARMERS

Working in partnership with Rhode Island refugee farmers from around the globe, Sanctuary Teas and Herbs produces culinary herbs and wellness teas in Providence. Co-founders Christina Dedora and Eliza Sutton started their business with the goal of creating an agricultural network of mutually supportive refugees growing and producing high quality fresh and dried, sustainable and locally sourced tisanes and herbs as part of the Rhode Island food system. Sanctuary Teas & Herbs are distributed through markets and a CSA program.

LASA funding provides new tools for refugee farmers that partner with Sanctuary, and contributes to the purchase of equipment for herb and tea processing. The funding supports materials to assist in the marketing and packaging of Sanctuary’s final products, and helps provide a series of trainings for farmers working with Sanctuary in harvesting and herb processing techniques that meet Sanctuary’s quality standards for using efficient and sustainable practices. Finally, Sanctuary co-founders will work closely with local chefs and food business consultants to develop outreach and sales plans to address a growing market demand in restaurants and retail outlets for locally sourced teas and herbs.

“Sanctuary offers an extraordinary line of teas and tisanes whose essence enhance health, comfort and peace. Our objectives include collaboration with community organizations serving Rhode Island refugee producers so we can pay refugee farmers a fair price for herbs they grow for the Sanctuary, ensuring greater economic opportunity for newly arrived refugees.”

—Eliza Sutton
Oysters make up 99% of aquaculture production in Rhode Island. We believe the market for farmed sea vegetables is growing and that local ocean farmers are in an excellent position to meet this demand. The growth of a sugar kelp industry in Rhode Island will create new jobs and increase economic activity in a way that does not deplete natural resources or pollute our environment.”

—Jules Opton-Himmel

EXPANDED SUGAR KELP PRODUCTION

Founded in 2009, Walrus and Carpenter Oysters is one of the largest producers and distributors of oysters in Rhode Island. In addition to farming two trademarked oyster brands, Walrus and Carpenter Oysters distributes oysters from partnering Rhode Island farmers, coordinates Rhode Island agro-tourism events, and grows sea vegetables. In 2016, Walrus and Carpenter harvested and sold their entire first crop of sugar kelp to local chefs. The edible seaweed market is growing and there is an emerging demand for domestically grown and locally sold edible seaweed like sugar kelp.

LASA funds help Walrus and Carpenter expand sugar kelp production and provide a network of growers with no-cost seed lines for sugar kelp. This offers an opportunity to encourage more Rhode Island aquaculture farmers to start growing kelp with significantly reduced up front costs and technical requirements. Increasing the number of shellfish farmers producing sugar kelp and other edible seaweed in the state is important for the Rhode Island aquaculture industry because it reduces the risks associated with relying on only one crop. Sugar kelp farming also gives oyster farmers in Rhode Island the ability to work year-round – oysters are grown in the summer while sugar kelp grows in the winter.

“Oysters make up 99% of aquaculture production in Rhode Island. We believe the market for farmed sea vegetables is growing and that local ocean farmers are in an excellent position to meet this demand. The growth of a sugar kelp industry in Rhode Island will create new jobs and increase economic activity in a way that does not deplete natural resources or pollute our environment.”

—Jules Opton-Himmel
“Outfitting the kitchen allows growers to prepare and sell their goods in addition to extending the life of their produce. Extending the life of produce helps increase sales thereby increasing incomes and family financial security in the West End neighborhood.”

—Emily Koo
“As production has increased, Westbay Farm’s lack of refrigeration has become a problem. Crops spoil when we deliver more produce than the pantry can distribute due to a lack of adequate refrigeration. Refrigeration would enable us to harvest appropriately sized zucchini and store it, rather than wait to harvest monstrous zucchini that few pantry clients want.”

—Steven Stycos
EGG WASHER FOR INCREASED EFFICIENCY

Ben Coerper and Rachel Slattery raise and sell cattle, pigs, chickens, turkeys, maple syrup, and eggs on the certified organic and GMO-free Wild Harmony Farm in Exeter. Wild Harmony is a polycultural farm that fosters healthy food, a healthy community, and a healthy environment. The Wild Harmony farmers are passionate about educating customers and the public about the many benefits of a robust local food system, and how the grass and pasture-raised farming techniques at Wild Harmony contribute to a more sustainable and healthy environment.

LASA funding is helping Wild Harmony efficiently expand their laying chicken flock through the purchase of an organically certified egg washing machine. Adding an egg washer to the farm will significantly reduce labor, helping Wild Harmony meet the growing demand in Rhode Island for local, organic, pasture-raised eggs. By offering the egg washer to other nearby egg farmers to use at no cost, Wild Harmony Farm contributes to increasing the quantity of local, Rhode Island eggs that are available to consumers.

Wild Harmony eggs are sold to several local natural food stores and restaurants, but Coerper and Slattery have discovered that there is a seemingly limitless demand for their eggs. By increasing their efficiency, they can increase their volume, allowing the farm to lift current order limits they have in place with their customers.

“With our current flock of 110 laying hens, it takes us about an hour every day to wash the eggs by hand. With this machine, we can expand our flock to 1,100 birds. More efficient egg production makes our eggs more profitable, helps increase sales of our other products and supports other local egg producers by allowing them to use our machine.”

—Ben Coerper
# LASA 2017 Applicants

The LASA Grants Advisory Committee reviewed an impressive pool of applicants, with 67 grant proposals submitted for the 2017 Grants Program. The Committee would like to recognize all applicants for their time, energy, and engagement in this process.

<table>
<thead>
<tr>
<th>Applicant</th>
<th>Location</th>
<th>Project Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruce Hamblin</td>
<td>Smithfield</td>
<td>Equipment and improvements at Sweetland Farms</td>
</tr>
<tr>
<td>Samantha Vallone &amp; William Morin</td>
<td>Chepachet</td>
<td>Lumber-milling equipment for on-site infrastructure development</td>
</tr>
<tr>
<td>William Cregan DBA Seakist Oyster Farm</td>
<td>Jamestown</td>
<td>Oyster seed and staff</td>
</tr>
<tr>
<td>Briane Hallene</td>
<td>Kingston</td>
<td>Greenhouse and raised beds</td>
</tr>
<tr>
<td>Gilded Tomato Company</td>
<td>Rehoboth</td>
<td>Greenhouse and indoor space for workshops/educational offerings</td>
</tr>
<tr>
<td>Water Way Farm</td>
<td>Barrington</td>
<td>Expansion of lavender and hives, equipment for product development</td>
</tr>
<tr>
<td>Donald J. Kohlman DBA Goose Hollow Farm</td>
<td>Hope Valley</td>
<td>Materials to develop aquaponics system, supplies for greenhouse infrastructure</td>
</tr>
<tr>
<td>The Compass School</td>
<td>Kingston</td>
<td>Develop an organic farm for school and community use</td>
</tr>
<tr>
<td>Fresh Local 52 LLC</td>
<td>Providence</td>
<td>Indoor vertical farming prototype development and staffing</td>
</tr>
<tr>
<td>Michele Kozloski, Zephyr Farm</td>
<td>Cranston</td>
<td>Goats and movable fence panels, supplies</td>
</tr>
<tr>
<td>Partnership for Greater Providence</td>
<td>Providence</td>
<td>Pop up space at Boston Public market including promotional materials and space rental</td>
</tr>
<tr>
<td>Rhode Island Shellfisherman’s Association</td>
<td>Coventry</td>
<td>Airtime for TV commercial promoting local shellfish industry</td>
</tr>
<tr>
<td>Justin Bristol</td>
<td>Wakefield</td>
<td>Expand inventory and storage system, food safety technology and supplies, improve renewable tech for solar carts</td>
</tr>
<tr>
<td>Rachel Playe</td>
<td>Providence</td>
<td>Build a drying room for medicinal herbs</td>
</tr>
<tr>
<td>Sidewalk Ends Farm</td>
<td>Providence</td>
<td>Farm camp for young women</td>
</tr>
<tr>
<td>Urban Greens Food Co-op</td>
<td>Providence</td>
<td>Advertising campaign for locally sourced offerings</td>
</tr>
<tr>
<td>New England Grass Fed, LLC</td>
<td>Hope Valley</td>
<td>Infrastructure including corral and catch pen and other items for low-stress animal husbandry, fund to build a timber-framed farmstand</td>
</tr>
<tr>
<td>The Worm Ladies of Charlestown, Inc</td>
<td>Charlestown</td>
<td>Expansion of products including worm casings and compost tea</td>
</tr>
<tr>
<td>Deep Roots Farm, LLC</td>
<td>Chepachet</td>
<td>Outreach materials, technology to facilitate convenient payment</td>
</tr>
<tr>
<td>Hillandale Food Hub</td>
<td>Westerly</td>
<td>Delivery and procurement vehicle</td>
</tr>
<tr>
<td>Burrillville High School</td>
<td>Harrisville</td>
<td>Supplies for development of a school community garden</td>
</tr>
<tr>
<td>Farm Fresh Rhode Island</td>
<td>Pawtucket</td>
<td>Project to expand local food access in corner stores</td>
</tr>
<tr>
<td>Rhode Island Organic Farmer Training Facility</td>
<td>Pawtucket</td>
<td>Funds to support one apprentice in training program for the year</td>
</tr>
<tr>
<td>Kelly Ramirez, Social Enterprise Greenhouse</td>
<td>Providence</td>
<td>Staff time and supplies such as outreach materials for three projects including “Best for RI” campaign</td>
</tr>
<tr>
<td>African Alliance of RI</td>
<td>Providence</td>
<td>Support for the introduction and marketing of specialty food products, includes marketing materials and cost of production</td>
</tr>
</tbody>
</table>
Christopher J. Pearson  
Wakefield  
Equipment and materials including tunnel house frame, compost harvester, and weed barriers

Fox Point Pickling Company  
Pawtucket  
Equipment as part of larger project to build a new kitchen space

Community Health Innovations of Rhode Island  
Providence  
Develop garden “grow a share” program including a feasibility study and business plan

Susan J. Boucher  
Foster  
Materials for farm expansion including fence, beehives, hoop house, and other supplies

AYERS Foundation  
Westerly  
Purchase of utility trailer, collection bins, outreach materials and staff time

Revive the Roots  
Smithfield  
Project to become community-scale producer of niche fruits and berries

Ester de Araujo Andrade Bishop  
Tiverton  
Funds to build 10 double tractor/feeder setups

Casey Ryan  
Mapleville  
Purchase of walk-in refrigerator and materials for concrete foundation

Nicholas J. Hunsaker & Molly M. Andrus  
East Greenwich  
Equipment to process, melt, and bottle local honey

Sweet Pea Farm  
Cumberland  
Mobile walk-in cooler

Behan Family Farms  
Ashaway  
Collaboration with Ocean State Oyster Hatchery for new sales channel

Michelle Cruz, Natural Creola  
Providence  
Labeling equipment and materials for product processing, cookbook development, staff time

Genesis Center  
Providence  
Cold storage and improved produce wash stations and processing stations for Culinary Opportunity Center

Prisere LLC  
Warwick  
Supplies and labor to install rain gardens and fund contract with graphic designers
The Rhode Island Department of Environmental Management is committed to preserving the quality of Rhode Island’s environment, maintaining the health and safety of its residents, and protecting the natural systems upon which life depends. Together with many partners, we offer assistance to individuals, businesses and municipalities; conduct research, find solutions, and enforce laws created to protect the environment.

www.dem.ri.gov

The Rhode Island Food Policy Council envisions a day when Rhode Island will be a national model because of the strength of its local food system and its success at achieving community food security and optimal public health. We envision a Rhode Island where safe, nutritious and culturally appropriate food is accessible and affordable in every Rhode Island community, and in which an increasing proportion of the state’s food supply is raised, caught, and processed locally.

www.rifoodcouncil.org