

Hartford Agricultural Oral History Project
 Interview Transcription Summary
 June 1, 2012
 White River Junction, VT

Interviewer: Kaitlin O'Shea
 Interviewees: Chuck Wooster

Location: White River Junction
 Time: 8:00am

KO: Kaitlin O'Shea
 CW: Chuck Wooster

The Hartford Agricultural Oral History Project, the 2012 segment, is funded by the US Department of the Interior, National Park Service, for the Certified Local Government Program of Vermont's annual program under the provisions of the National Historic Preservation Act. Previously, Hartford's agricultural oral history has been documented primarily through volunteers, often with interview recordings and transcriptions occurring at separate phases with different people. In 2009, additional historical research was provided through the 2009 Vermont Barn Census. The purpose of this agricultural oral history project is to document the history of local residents who grew up or worked on a farm in the Town of Hartford. The Town is comprised of five villages: White River Junction, Hartford, Wilder, Quechee and West Hartford, in addition to several smaller hamlets.

Time & Topics	Edited Transcription
00:00:01 Introductions	KO: Today is Friday June 1, 2012. I am Kaitlin O'Shea and I am interviewing Chuck Wooster for the Hartford Agricultural Oral History Project. Alright, well, good morning on this beautiful day. CW: Yes, it's lovely.
Farming connections; new farmers	KO: Thank you for agreeing to participate in this project. I guess we can start. You obviously have a new farm here, do you have any family history with farming or what's your connection? CW: Really, almost no connection of any kind. I'm sure there is some farming way in the distant past, but nothing that I really know about. KO: So how did you get into farming now?
How he got into farming	CW: I was always a kid who liked to be outside. I did a lot of outdoor stuff, hiking all through college. I was sort of dreading the day I had to

Organic farming; CSA (community supported agriculture)	<p>get a real job. So I did get a real job, so to speak, working for a wind power company down in Boston. I believed in the mission and I thought it was a great idea. And after two years, I knew I wasn't going to make it old age. At the same time, I didn't want to be involved in mountain guiding or recreation or tourism. So it was sort of this process of elimination to keep from going crazy.</p> <p>Friends of a friend of a mine, owned – still do – a big organic farm in Massachusetts. And they had an apprentice program, so I thought I'll try that. I had this idea that farming was you go out by yourself and you move rocks. That didn't sound so great. I apprenticed on an organic farm, and also a CSA which I had never heard about before, which is community supported agriculture. [Tractor in background.] And families join the farm in the spring and then they come once a week and pick up their vegetables all through the season.</p>
Apprenticeship 1990s, MA, CSA, 2000	<p>About three days into the apprenticeship, I thought this was for me. There is a great big ? after work and hard work and people. There are just so many varied aspects of it, so I knew it was for me. So that was in 1995. I spent the year down there in Williamstown, Mass. Within the next four years, my wife and I got married, found this place. I started a teeny little CSA in the year 2000, and that was the start of this farm. That's why I got into farming. It was process of elimination.</p>
00:02:46	00:02:46
frequency of new farmers	<p>KO: You don't hear that often that people now just jumping into farming with no family connections.</p> <p>CW: It's true. I think some of the vegetable farmers or CSA farmers, it's a little more common to have people with no background. But certainly in Vermont most of the people have been at it. The question is how many generations. So in my case, zero.</p> <p>KO: So you don't have dairy cows or horses on this farm?</p>
00:03:18	00:03:18
Products on CSA farm; vegetables; lamb; chickens	<p>CW: No, so our main product is organic vegetables. It's about 2/3 of our income. And we also raise – we have a flock of sheep year round. It's quite small. This year we had 17 ewes, one ram and about 24 lambs. And those are for meat, mostly sold to the CSA customers. And then we'll also raise about 800 broiler for chickens for meat, and five pigs for meat. So the meat part has been an increasing part of it. The apprenticeship that I had didn't involve animals. So I've been more comfortable with the vegetables. We brought the animals along because</p>

<p>Butchering in VT</p>	<p>the open area of our farm is not very big, so it's a lot of slope-y. So there's great pasture potential.</p> <p>KO: Do you do your own butchering or do you send the animals off?</p> <p>CW: Well, it's a great question. We do all of our own butchering that we're legally allowed to, which unfortunately is not that much. For the chickens in Vermont you can process up to 1,000 birds on your farm per year. So a somewhat arbitrary number of 1,000. We're working towards 1,000. We raised 600 last year. We'll raise 800 this year. And the regulation there is that you can sell the birds whole to people. That's what we do.</p> <p>The pigs we will slaughter and butcher here. But because we're doing that, we can't sell them retail. So those are just for myself and my employees. It's just split amongst us. And then sheep, similarly, five of the lambs we'll have here for myself and my employees. We'll butcher them here. But then 18 or 20 will go down to a slaughterhouse down in Westminster. So that's an area that there's an effort to simplify butchering laws for small farms.</p> <p>KO: I think Vermont Life has written about that.</p>
<p>00:05:30</p> <p>VT laws on butchering; USDA; CSA movement</p>	<p>00:05:30</p> <p>CW: Actually the legislature passed a law back in 2008 that would made it legal. Sort of like taking the chicken exemption of 1,000 birds or less and extending that to some other animals. And in the end, the Agency of Agriculture suspended the law because they were afraid that the USDA would throw Vermont out of the pool, so to speak. So the bigger Vermont farms who sell their meat into New York City and stuff would then loose their ability to sell meat outside Vermont. So we're at a little bit of stalemate. We'd love to figure out some way for the small farmers to have direct sales without jeopardizing the larger farms and their sales. So I hope in the next three-five years, things will get a little bit easier. This whole CSA movement is growing rapidly in Vermont. And this is just the type of situation where direct meat sales make sense. The customers are here, they know us, they see the animals. And for us, it's both sort of a humane piece of not having to go into the slaughterhouse. It's a scheduling piece because the slaughterhouses are harder to do. I feel like it's a safety piece in that we're not pooling our animals with others. They're all contained here. And it's a financial piece as well because we can save money by doing it here. There's been efforts and it'll take time, but we'll sort it out.</p>

00:07:03	00:07:03
Starting a farm	<p>KO: What does it take to start a farm nowadays? You didn't probably have greenhouses and tractors lying around, so what was that process like?</p>
Starting small; first few years	<p>CW: In my case the way that made the most sense for me to start was to start small. So right now, our farm is 120 families per year. But the first year we had 7 and the second year had 12 and then 20. There are couple reasons for that. I had a full time day job working at a magazine called Northern Woodlands. And then as time went on, I was able to cut that back to four days a week, three days a week, two days a week, as the farm got bigger. So I had other income. I had health insurance from that job. That took some of the pressure off the farm in the early going. It also meant we didn't have to write the big check on day one and buy all of this stuff. So we've been able to buy most of it just from income from the farm. So we'll add a greenhouse and the next year we'll add a greenhouse. For instance, we started with a very used Massey-Ferguson tractor on year one with two wheel drive. After about four years, we then traded that in for a less used Lever-Comoder tractor. So that's the way it's worked for me: this part time, ease-in approach. The truth is I had one year of apprenticeship under my belt, but that's not a whole lot. So it was nice also to have 20 shares. I knew everybody well and they knew that I was new. And if I botched it, they weren't going to come at me with a pitchfork. But that's the way we did it.</p>
Brother's CSA in NH	<p>I have a younger brother actually who has a much bigger CSA farm in southern New Hampshire. He and his wife had both worked on large CSA farms so they had that experience. So they did the route: they went to the bank. It might have been the USDA in some way. They just got the huge mortgage for the land, the equipment, the house. You can do it that way, too, but then you're committed. If you have a big mortgage then you need a big farm, big income right away. People do do that. It's nice to know. That's the normal route. But for me it was much easier to ease into sideways.</p> <p>KO: Makes sense. Just get bigger as you can.</p>
Hired help	<p>CW: Exactly. In fact this is the first year that I've been full time. Last year I had a woman who worked with me for four years, so she was very competent and knew the show. I was still working at the magazine one day per week. She moved to her place up in Norwich and then I stopped at the magazine and here I am.</p>
00:10:02	00:10:02

<p>Educational background</p>	<p>KO: So is your background English? Journalism?</p> <p>CW: Actually it was geology in college. But then I got a master's degree in Liberal Studies which focused on Vermont and New Hampshire and how the landscape has affected the cultural – how the natural history has affected the cultural history. And the Connecticut River, you have the river right here and the two states. Culturally they are so different and they're quite different geologically and geographically. You can't say that follows the other. But there are certain influences that are fun. You'll have to check that out. But I was very interested in the ag[ricultural] history and how it played an important role, especially in Vermont.</p>
<p>00:10:49</p>	<p>00:10:49</p>
<p>Path to farming</p>	<p>KO: Can you look back and see a point and say, "Oh yea, obviously I was meant to be a farmer"?</p> <p>CW: When was that?</p> <p>KO: Do you have any points like that?</p> <p>CW: No, I didn't. Actually, I went to high school in eastern Massachusetts and there were only a few farms left in that town. My friend worked on one of them. And he said, oh we need some extra hands this weekend, come on out. So I went out and we picked rocks all day.</p> <p>KO: That's why you thought it was-</p>
<p>First experience with farming</p>	<p>CW: Exactly. The farmer sat up on the tractor and he crept along. Myself and this other guy just threw rocks into the bucket all day. And by the end of that, it was no way. At least at that point, it was the last thing on my mind.</p>
<p>Grew up in South Burlington</p>	<p>When I was a kid we lived up in South Burlington and there were a lot of dairy farms. I think in some way that kind of, that landscape seeped it and I had this idea that that was what the landscape was supposed to be. That was dormant in there somewhere. It really wasn't until I realized I needed to work outside or I'm going to go crazy.</p> <p>KO: I'll tell my sister. She likes to work outside.</p>
<p>Bright spot for farming now</p>	<p>CW: It's interesting. The agricultural history of New England is pretty bleak. There are about three or four bright spots in about three centuries of farm. Right now it's a relative bright spot. I feel really lucky to come</p>

	<p>into it at this point. So, how long the bright spot lasts? Historically speaking, probably not long. But it's still great right now. Tell your sister not to wait.</p>
<p>00:12:40</p> <p>Calculations for growing produce</p> <p>CSA customers; produce</p> <p>Adjustments & growth</p>	<p>00:12:40</p> <p>KO: So how do you figure out how much to grow if you have 120 families in your CSA?</p> <p>CW: That's been a nice part about having the farm start small. In the beginning we had a lot of land and very few people. WE could just grow a bunch of stuff and figure out that about half the people like radishes and half don't. So we only need about half of the radishes to discover that people love sweat mesclun. They love salad mix. So go to town on that. It's been a little bit of a process of trial and error. I started off, I knew what we had grown on the farm that I had apprenticed on. So that had been my baseline. And then it's a question of tailoring that to this particular land and climate and group of customers. It's a little of an ongoing challenge. Until last year the CSA was: you would come to pick up your vegetables and we'd tell you what we have. So today you get a head of lettuce and a bunch of carrots and five tomatoes. But starting last year and this year we're fully implementing: we've got 12 things today and take the 8 that you think you want. And that's really nice. Radishes are a good example. Half the people love them and half don't. So if you make everybody take them, they're not going to eat or they'll choke them down. It's not going to be right. So this gives us the flexibility that we can grow things like parsnips, garlic, scapes, radishes and even arugula. Those crops all have their fans, but they have their detractors. So it's nice in the choice setting. Those people feel, oh this is great, I'm getting this huge bag of parsnips. And people who don't, don't get the guilt of, oh I paid for these parsnips now I have to choke them down.</p> <p>So we're adjusting what we grow based on moving to this choice system. It's nice. I discovered in the early days of the CSA, the farm was small and I knew everybody well. A lot were my friends from beforehand and they were reluctant to give you the bad news. You hear the good stuff, but you don't necessarily hear the bad stuff. So having the choice system is great. In a way, everyone is voting every week. And you realize no one really likes – I'm trying to think of an example, people like most things – well, chard is a good example. There are people who are tearing down walls to get to good chard. And other people that just sort of have nothing to do with it. So that's been great to see at the end. You get real feedback every week. It's good to know that 1/3 of our customers enjoy chard. So you get big bunches, enough for a third. What I've discovered now, this is the 12th year I guess or 13th</p>

	<p>year. There is a limit to how precise you can get, because of the weather. The conditions this year were perfect. We've had broccoli heads the size of dinner plates. The truth of the matter is one of those would feed a family of four. But we plant three plants per person because they're smaller. It just so happens this year we had an explosion of broccoli. But I won't cut back that for next year because we might have the wrong conditions and you'll get three little heads and people will want all three. So at some point you sort of reach the limit of how precise you can do it.</p>
<p>00:16:38</p> <p>Weather</p>	<p>00:16:38</p> <p>KO: So do you have to pay attention to the weather very closely? We always say farmers know everything about most things, but especially weather.</p> <p>CW: Very close attention. It turns out that I've always loved weather. I was a little weather geek as a kid. My dad got me set up and I'd record the max and min every morning. I've always loved the weather. And that's part – when I opened my eyes and discovered farming, all of these pieces fit in. And the love of weather has been out there. So we follow super closely. Now in this age of smartphones, I have the weather radar out with me in the field. Now I've decided is probably not good because you can watch these thunderstorms coming. It used to be that a thunderstorm was coming and you didn't care. Now you can watch the one coming. So I may have gone a little bit too far. I do joke about this with people, really the only thing about farming that I don't like is that I'm less into extreme weather. I used to think tornado – awesome! Wind, tornado. But we definitely follow the weather closely.</p>
<p>00:18:10</p> <p>Seasonal operations on the farm</p> <p>January: taxes, accounting, buying</p> <p>February:</p>	<p>00:18:10</p> <p>KO: What do you have to do seasonally? Can you walk me through your seasonal activities on the farm?</p> <p>CW: Sure. That's another thing about farming that I adore. Part of what I didn't like about a desk job is that it the same thing day after day. I love the fact that it's always different.</p> <p>Let's see: January is paying taxes of the previous year. Finishing last year's accounting. Planning where things are planted for the year. I have a big spreadsheet of every crop, so I'm tinkering with that based on what happened the year before. And then it moves into buying seeds. Buying new supplies.</p> <p>Early February is about the quietest time in the whole year. That bit is</p>

quiet timel sugaring	<p>all done. It's pretty quiet. We do sugar, just in a small way. The farm has a small sugarbush so we can easily sell all we make. And I usually try to buy some from other sugarmakers to continue to have some. So sometime this year we tap. It was Valentine's Day. This year was a horrible season and it was over.</p> <p>KO: that's what I heard.</p> <p>CW: The second week of March was 80 degrees. It was awful. Last year we made 95 gallons, which was our best year. And this year we made 19. We just tanked. It was awful. One of those years that if you knew in advance, you wouldn't have even bothered. We spent more time cleaning up than we did sugaring. So, February sugaring.</p>
March: lambing, begin seeding, sugar	<p>We get into lambing in early March. We turn on the heated greenhouse in the first week of March and start seeding. March is usually sugar, lambs, and seeds.</p>
April: planting in hoop houses, beginning of busy eight weeks (April – June), greenhouses	<p>In early April we can plant into the ground into – we call them hoop houses. They are basically greenhouses. In the vegetable trade, if it's a greenhouse it's heated. If it's unheated, it's a hoop house. We can't plant right into the ground in early April. Lambing is done. Sugaring winds up. We can plant in the ground usually second or third week of April. We can plant outside. And that kicks off the busiest eight weeks of the year, early April to middle of June. So we're kind of in the thick of that now. And that's mostly, you fill up the greenhouses as full as you possibly can. And then as soon as that last frost date goes by, you work as fast as you can to get it all out into the fields. Today for example, the last frost was near Memorial Day. It's still a traditional day. Although in the 12 years we've been here, I think only once we had a frost Memorial Day or later. We did have a June 1 frost two springs ago, two or three springs ago. Usually it's more like the 15th of May.</p>
Weed control, transplanting, middle summer quiet	<p>We finished harvesting in two of three hoop houses yesterday and today we'll put all of the tomatoes there. So we're sort of in the thick of it. And as soon as the transplanting is done, it's all about weed control for a couple more weeks. Usually July 4 is proverbial, you can kick back and work more of a normal week. And that lasts until about Labor Day. So it's interesting, the middle of the summer is kind of the second quietest time of the year. You've committed. Everything has been planted and everything has been seeded. A lot of the heavy harvesting of potatoes, squash, winter stuff is still ahead. It's a little bit of a relaxed time. And then the fall gets back into the heavy harvesting of the storage crops, the winter crops.</p>
Fall: heavy harvesting	

<p>Summer: processing birds</p>	<p>Through the summer, every three weeks this year we'll do a processing of chickens. I said we'll do 800 birds. It'll be five batches of 160. One batch is out under the roost there. The second batch is in the barn, little chicks. So we're doing that a long the way. And then in late September,</p>
<p>Sept/Oct: slaughtering</p>	<p>October, we'll do the slaughter and that's sort of the last of chickens and the big animal focus. For the CSA, we're hoping to run through Columbus Day, so mid October. That ends the vegetable time and there's a couple weeks of cleaning out the hoop houses, planting cover crops. A lot of animal time.</p>
<p>CSA runs through Columbus Day</p>	<p>Then we get into November and it's usually firewood. We heat the house with firewood and the sugaring with wood. I'm hoping with the next year or two, we'll build some system to heat the greenhouse with fire wood, too. We'd love to have no direct fossil fuel use if we could. One of our big uses now is propane in the greenhouse. So I'd love to figure out a good system there.</p>
<p>November: firewood</p>	<p>Then late November, deer hunting. We have incredible habitat. That's not farming per say, but it helps with the freezer for the winter. And then December gets a little bit quieter, but that's closing the books for the year. The last of the cleanup, repair, stuff like that. Trying to get that done before it gets too cold. So that's the sweep.</p>
<p>Late November: deer hunting; DecemberL closing books for the year, cleanup, repair</p>	<p>KO: Sounds very good. Interesting.</p>
<p>Planting, endless carpentry, sugaring, timber sales, working the trails</p>	<p>CW: It's very interesting. And I do love that as a farmer. Obviously it's a lot of planting and harvesting vegetables, that's a big part of it. But there's animal care. There's endless carpentry when you've got an old barn and buildings. There's lots of that going on. Sugaring and we've been in this last year, putting in some more woods, roads and trails, partly to help with the firewood and timber sales, things like that. But also, to encourage our farm members to get out and enjoy the woods around the farm. So that's been great. We out a bunch in March in the early spring with the chainsaws and working on the trails. It's a little bit of everything.</p>
<p>00:24:26</p>	<p>00:24:26</p>
<p>Firewood</p>	<p>KO: So do you chop all of your own firewood? With a chainsaw I guess, not by hand.</p> <p>CW: We cut it to length with the chainsaw and then we split it by hand.</p> <p>KO: Wow, so that's a lot of work.</p> <p>CW: It's a lot of work. I get bored easily in life so I try to never split</p>

	<p>wood for more than 45 minutes or an hour at a time. So we try to have it set up so you can walk out to the pile. I've got a couple of friends who take the wood that they split in exchange for helping me with mine. So that's great. That's another reason it's more fun to do it by hand, so you can talk. If you've got a gas powered splitter then you're just feeding the beast. So we do it by hand, but we try to never do it for than an hour at any given moment.</p> <p>I've got some friends who also help with the sugaring in exchange for taking some of the syrup.</p>
<p>00:25:18</p> <p>Sugarhouse</p> <p>Sugarhouse on the farm</p>	<p>00:25:18</p> <p>KO: And you have a sugarhouse on the farm somewhere?</p> <p>CW: We do. It's up above the house here. A neat story related to that. When I moved in, I saw there was this old sugarbush above the house, but I saw there was no sugarhouse. I thought maybe they used the barn. I couldn't quite tell what was going on. About five years ago, six years ago, and I figured out the place to put it was sort of above the house, below the sugarbush. So we rented a little excavator. And as I'm clearing we discovered the foundation walls and footings for an old building. I thought it must have been there, it had to be it. So that was great. So we built it. And then three years, there was a knock on the door. There was a family having a family reunion up in Bethel. The woman said, when I was a girl in the '40s, my aunt and uncle owned this place. We used to come as kids in the summertime. She said, there used to be a sugarhouse there. So her mom sent us a photo of the sugarhouse from the 40s. Really great. And it was oriented 90 degrees differently than how we have it. But it was classic beautiful old thing with a big old door and a hay rake sitting in the shade. It was pretty fun. So that was a nice little historical link back to the 40s. And I also know a woman who lives in Lebanon and her grandmother owned the farm and lived here in the 20s, in the flood of 27. Route 5 washed out so to get home from White River, she walked down the railroad tracks. I can't remember what brook she got over, and then took a right over to the farm. I've been trying to get her to see if she has photos, if her grandmother has any from the 20s. That would be fun.</p>
<p>00:27:27</p> <p>Deciding on this particular property</p>	<p>00:27:27</p> <p>KO: How did you and your wife decide on this property when you were looking?</p> <p>CW: We were looking for – well, it wasn't clear if we were going to buy an old farm or not. My wife is not involved in the farm. And that's been our deal going in. She's happy to live on a farm and have it happen. The truth is that she helps out when there's an emergency and a</p>

Some history of the farm	<p>need for another pair of hands. It wasn't clear if we would find a farm that we could afford and like, or if we would buy a house near farmland that I could rent. So we looked around a bunch. This place happened to be for sale by owner, which is neat. There was a family who lived here. She was originally from Arlington, MA. He was from Australia. There were four kids that were about six years apart. Their plan all along was to move to Australia once the kids got to college, because college is paid for as part of your tax dollars in Australia. So they had this place for sale on the market, because two of their kids were in Hartford High and two were in middle school. It just so happened that the price had come down dramatically. They needed to go, so we were able to negotiate and buy it right from them.</p> <p>They had horses here. I'm not quite sure of the whole history of the farm. I know in the first Vermont Ag Census, I think it was 1860, the farm was on that census. And it was growing what everybody was, which was wool, and sugar and that's part of what they were growing then. I know the family in the 40s that sent me the picture of the sugarhouse, it was not actively farmed. An aunt and uncle lived here but didn't farm. And I also know that in the 70s, the farm is now on Orrizonto Road. And in the 70s, the Orrizonto family who had come to white River from Italy as part of the train. A lot of Italians came to White River for the train. So they bought the farm and they lived here in the 70s and early 80s. So it seems like it hasn't been – it's possible that this was a farm, when the bulk tank law went into effect, this was one of those hill farms that went out of dairy. The only thing is we have an aerial photo from the 60s that shows a big, modern one story dairy barn that was extended onto the older barn that is still here. So that was built at some point. It's hard to imagine that that was built in the 50s. But maybe it was. So I don't quite know. But at least from the 70s on, there were horses here. When we moved in, the barn was big and dark. There was goat manure in the corner, and shavings and animals. So there certainly had been animals but at least no commercial activity from the early 70s to when we started in 2000. The beauty of it was that it was still here.</p>
00:30:39 Property acreage – 500 acres; pieces of the property	<p>00:30:39</p> <p>KO: How many acres is the whole property?</p> <p>CW: It's changed since we bought it. When we first bought it we bought 20 acres. The farm was actually divided up into lots of house lots. And then Act 250, Vermont's land use law, prevented the subdivision from being realized because it created lots that had no road frontage. The state kicked in and said it you can't do that. The town had recorded it, but it wasn't developable. So my wife and I bought the two lots, 20 acres, of which covers the field. So that was the start of it. And</p>

<p>Act 250</p>	<p>then two lots comprising 50 acres were in tax default from the subdivision. So we were able to pay off those back taxes so the farm was about 100 acres until last year. We've been able to buy back land, further up the hill that used to be part of the farm. So basically now we own about 500 acres. So we've been slowly adding. There's a road called Neal Road that goes along this ridge. And the houses are along Neal Road. So we've been able to buy that back land, some of which, also because of Act 250, cannot be developed. But for us we're interested in managing for timber, forestry, recreation, wildlife. So it's worth it to us to add it on. It's a continuous piece now. The farm historically was about 250 acres for most of the 20th century. We were able to put most of that back together. In what was called the north pasture, we have neighbors. And that house was built in the 80s. So that was when the subdivision happened. That lot had road frontage so they could build there. It's not part of the farm, although the folks love agriculture. There's a dairy right here in North Hartland and they take a cutting of hay midsummer. And then we graze our lambs there. So it's great. It's still part of the farm and part of the ag community, even though we don't own that land.</p> <p>I've tried to research the deed for the farm at various times and it's constantly changing sides. They draw these little diagrams: ten acres here, and then these came back in the 50s. It's kind of hard to sort it all out.</p>
<p>00:33:25</p>	<p>KO: How much is in crops? 00:33:25</p>
<p>CSA share & acreage</p>	<p>CW: So it's interesting. We have 120 shares. The annual row crops are about 1.1 acres. Organic vegetable production like this is very intensive. You need very little land. But we probably have about four acres in vegetables in some way, counting perennials. We bought a 50 tree orchard of apples, pears, apricots, peaches, plums.</p> <p>KO: I had no idea that you could grow peaches up here.</p>
<p>Various farm products</p>	<p>CW: There are certain varieties that you can. You don't necessarily get them every year if you have a spring if it's not right. In the context of a CSA, it's great. It's a lucky strike extra. Every couple years we'll drag in a couple bushels of peaches and everyone will be amazed. Two years out of three we won't and nobody will know. So there's probably about four acres. We've got raspberries and hoop houses. And then we have a certain amount of land that is required for the tractor to be able to drive around and access things. So that's about four acres.</p>

<p>Acreage; grasses; sheep</p>	<p>Then there's probably 12 acres that's in grass. We're probably using 60% of that with the sheep and chickens and pigs. We do a fast rotation. We move the sheep every couple days. And then the chickens follow behind the sheep when the grass is short, so they can eat bugs, break up the manure. They can eat some grass. And so one thing we've discovered, even though sheep is the Vermont animal, we've lost money on sheep every year. The issue for us is that we have to buy the hay and we don't have enough land here to justify making our own. Haying equipment is very expensive. You really ought to haying 100 acres or more to justify spending that capital. So we buy the hay and breed them. We started with these unusual breed called Navajo Churro. And we started with them because this friend of mine was getting out of it and gave us this little flock. So for a variety of reasons, it's not a fast growing breed. We've been doing a number of things to try and improve that. We've had some pretty mild winters as of late, so we're trying to graze as late as we can. If we can graze as late into December that'll cut our feed bill by a couple months. So if we can reduce that winter hay bill, that's key. And now we're crossbreeding with Dorset, which is more a meat animal hoping to get a little more larger and faster growing lamb. So we'll get a little more revenue to cut the expense and hopefully we'll start making some money on sheep. If we do that then I'd quickly expand to use all the grass we have. So at this point we're probably bush-hogging four or five acres that we don't need. We're just bush-hogging it to keep it grass and trying to improve the quality. So the active ag part is confined to a dozen acres.</p>
<p>Grazing; reducing expense</p>	
<p>Timber harvests; woodland management</p>	<p>We've had a number of timber harvests. We're having another one this summer. So we are managing the woodlands the best we can. So far it's been positive, but a lot of the woodland here was managed in the classic Vermont farm style, which was ignore it for 50 years. And then go out and cut the good stuff. So you do that three or four times and you've taken out the good stuff. What you have it a lot of the ratty stuff. So what we've been trying to do now is cut the ratty stuff. We do have some pretty good markets for chips now. So there's power plant up in Ryegate and there are 50 schools in Vermont that heat with chips. So that's great. It's not a big money maker for us, but it is grate to do the opposite management, to take out the least valuable trees and create more space for the trees that will be good for timber or wildlife or beautiful, whatever the case may be. There's enough of a market for low grade instead of high grade. So that's basically what we're doing, working on that, putting in roadways for walking and skiing.</p>
<p>00:38:03</p>	<p>00:38:03</p>
<p>Forestry management</p>	<p>KO: Do you have a management plan in your head or is this something you have to write and develop?</p>

<p>plan</p> <p>Current Use Program & Use Value Appraisal</p> <p>FSC certified</p>	<p>CW: For the forestry, we have a forester that we've worked with since we bought the place. We have a written management plan. It divides the land up sort of into areas that are similar in soil or trees that are growing there. We've been following that plan. We're enrolled in two programs. One is the current use program. Use Value Appraisal is the formal name. Because we're in that, we pay property taxes based on the economic value of how we're currently using the land instead of its ability to support houses. That's been an incredible program and a lot of Vermont is enrolled in that program at this point. But without that it wouldn't be possible to own 500 acres. There's just no way. You'd just have to keep selling it to pay the taxes. So that's a key a program and we're also enrolled in a green certified program for Forest Management. It's run by the Forest Stewardship Council. So we're FSC certified, which is kind of neat. That program is run through our forester. We've had a lot of outside help on the wood side.</p>
<p>00:39:28</p> <p>Employees on the farm</p>	<p>00:39:28</p> <p>KO: How many employees do you have on the farm?</p> <p>CW: It varies. So this year I've got two guys working full time for 7 months. And they're also involved in the woodland side of the operation. And then it's just me for five months. It's kind of fluctuated. As I said, this woman worked for me for four years as a business partner. So she worked full time for 10 or 11 months. And then we hired some people just to help us with harvest mornings. So we might have four of us on harvest mornings or two of us the rest of the time. This year for a variety of reasons, I had these two guys who both looked like they'd be good to work with. So I'm changing it to having two who would be full time for seven months. For the straight vegetable side, that's more labor than we need. So it will be interesting to see next year, because we're doing a timber harvest this year and we'll have some extra income, so I can pay to have those guys work in the woods with me, too. It's probably; it might be two people full time would be the right amount of labor. But of course, because it's seasonal, I couldn't hire someone else full time for the year. You really need more than that at this time of year, and less than that in November, December, January, February, something like that.</p> <p>As with any business, the labor is a part of it. You get the right people and it's a piece of cake. You get the wrong people and everything's terrible.</p> <p>KO: Yea, working is fun when you work with good people.</p> <p>CW: Exactly. I've been lucky so far.</p>

00:41:18	00:41:18
<p>CSA v. Dairy farmers dynamic</p> <p>Increase in CSA farms</p>	<p>KO: You mentioned the ag community. Is there a community combined of CSA farmers and dairy farmers. How does that dynamic play out?</p> <p>CW: That's a great question. I think it's shifting pretty rapidly. So when I started in 2000, there were a few vegetable farmers who were growing either wholesale or had their own farmstand or they grew for the Hanover Co-op, which has been a huge influence on the local vegetable community because they have been so dedicated to buying local.</p> <p>[dogs barking]</p> <p>CW: They've been so dedicated. And there a few CSA farms and a few organic farms. That was really coming along. Now there's got to be two dozen farms [dogs barking]. There's probably a couple dozen.</p> <p>KO: In the area or in the town?</p> <p>CW: In the area. Not in the town.</p> <p>KO: Because there aren't too many farms in Hartford left.</p> <p>CW: Yea, that's true. Let's see. There was one in West Hartford, but they moved up river to Bethel. ?? Farm it was called and they were there about 10 years ago. I have had a couple chances to work with the Millers, George Miller.</p> <p>KO: Oh yea. I interviewed them. I love them. They are so great.</p>
Nearby farms	<p>CW: So George makes cheese and we sell his cheese in the barn. And we get, we have for the last couple of years because his cheese making changed. We used to the whey from him for the pigs. [dogs barking] So actually more of the community that I feel like I'm becoming part of now is the North Hartland/Hartland community. Of our acreage, most of if it is in Hartland. So the town line goes right across the pasture, sort of at the end where you can see there. We sell a bunch of black angus beef to our CSA customers. And it's raised right across the Ottaquechee here and it's raised at Clay Hill Farm. And we sell eggs from North Hartland. We sell frozen yogurt and cheese from Cedar Mountain Farm in Cobb Hill, in Hartland Four Corners. There's a brand new CSA, a couple that rented acres in North Hartland. That was fun, I went down in April and sort of broke up the sod and tilled for him. And then he came up and worked a couple afternoons for us. That's been nice. I think Hartland has been a farm town right along. Hartford has been so</p>

<p>Sugaring; Hartford Farm Fair</p>	<p>many things. Railroads. We had mills in Hartford, West Hartford, Quechee. So the ag thing in Hartford has always been a little bit smaller. There's been a huge tradition in Quechee, but that ended when Quechee Lakes bought those farms.</p> <p>There's still sugaring and things, but it's not a dominant part of the Hartford psyche in the way that it is in Hartland. So we're naturally pulled into that. But actually George and I talked a couple years ago about how we need to have the Hartford Farm Fair. And it would be open to all, so we could get people even if they have a few dozen calves or a few pigs in the backyard or something. It would be really fun because there is more ag here than people think. There's not as much as what would be nice, but it's more than people think. It'd be fun to have a little, maybe tie it to something else.</p> <p>KO: Yea, people would probably like to know.</p>
<p>CSA members</p>	<p>CW: They would like to know. And it's interesting. In our case, because we're a CSA, everybody comes here to pick up. So we don't sell anywhere else. So we're sort of – I joke that we're the largest farm in the Upper Valley that nobody's ever heard of. Our members have, and we've had great success with word-of-mouth. We've never run ads and this and that. And with 120, 1/3 are from Hartford. So Hartford is our biggest town, for sure. And then the majority of the rest are from Lebanon and Hanover because they are biggest towns. And we do draw from Lyme, Enfield, Norwich, Thetford. We've had folks in Redding, Woodstock, Springfield. A lot of the folks from further away work in Lebanon/Hanover or Hartford so they're commuting and it makes sense for them to come by.</p>
<p>00:46:46</p> <p>Vermont Barn Census</p>	<p>00:46:46</p> <p>CW: A couple years ago, you probably know about it this, historic preservation did a census of agricultural buildings and that was really neat, and impressive how many buildings there were. I think people's eyes opened a little bit. Oh, we do have this farming heritage. It's not just the railroad and the mill.</p> <p>KO: Yes, the barn census. It's still going on. It started a couple years ago. And my class at UVM did; I did Townshend. And I know the person who did Hartford.</p> <p>CW: Yes, what was her name?</p> <p>KO: Deborah Noble.</p> <p>CW: Yes, I heard her speak. She did a nice presentation as part of the</p>

<p>Improvements in the barn for CSA</p>	<p>town 250th. And she took a look at our barn and researched it. Super interesting. Probably our barn was built as a kit from the ?? silo company over in upstate New York. And I think the Wright barn on Route 5 is the same. She called it a ground stall barn. It's got the big open hayloft for the loose hay with the fork. It's interesting. Unfortunately we replaced a lot of timbers in there. And we just replaced the last hand-hewn beam. And I'm sure it wasn't from this barn. It was from whatever barn was before this. I'm sure it was good enough to be used a second time. So that was too bad. It finally had to go.</p> <p>KO: Things don't last forever, but barns last a long time.</p> <p>CW: We've done a lot of work on the barn. Over the last two years we put a big addition on. It was set up as a dairy barn. A low ceiling with compartments. We put an open addition on three sides. So the sheep winter on one side. And the CSA washing and vegetable prep on the other side. And put them in storage. So it's great. But as part of that we replaced the sills, so hopefully we'll get another century on it, which would be good.</p>
<p>00:49:04</p> <p>Renovations to the house</p> <p>00:49:04</p> <p>Heating the house</p>	<p>00:49:04</p> <p>KO: Did you have a lot of work to do on the house as well?</p> <p>CW: Yes, a fair bit. It was not a historic house in any sense. I mean it looks like because it has one part, next part – the additions over time. The original part could be the original house on the farm. It's got a stacked stone foundation and it has a hewn timber in the basement. But nothing about it was pristine.</p> <p>KO: It's been altered.</p> <p>CW: It was altered and a lot of wallpaper and layers of that. We did a pretty big renovation in the year 2000. Mostly to insulate it. It wasn't insulated.</p> <p>KO: They never were.</p> <p>CW: I can't imagine how much oil the other people went through. We insulated pretty well and we are still burning six cords a year. Can't imagine what that oil bill would have been last winter.</p> <p>KO: This winter must have been okay though.</p> <p>CW: This winter was easy. Although we burned a fair bit of firewood in</p>

<p>2011-2012 winter</p>	<p>April. Usually you think it's sort of over the hill. But it was cold enough that we had regular fires. We probably burned five cords this winter. That might be the new normal. It'll help as I get older to have less wood to bring in.</p> <p>KO: Although, I missed the snow this year. We barely got any. I don't ski, but I still like snow.</p> <p>CW: It was terrible actually. I love skiing and getting out there. But for example, I think that our raspberries, the mid summer raspberries bear on the second year canes. And I think that the canes all died. And I think that the roots are fine so the new growth is coming up. We had – I guess our coldest night was 12 below. It was in the teens below, but there was no snow. So the frost gets driven deep. For instance, we have a big patch of thyme. Usually three quarters of it in the winter, we replace the dead patches with new plants. But 80% of it was killed this year.</p> <p>KO: From the lack of insulation?</p> <p>CW: From the lack insulation, exactly. So that's been interesting to kind of get a sense of that. In some ways, having no snow is a lot tougher on the plants. Last winter we had a great snow winter. Those plants-</p> <p>KO: Nice and toasty.</p> <p>CW: Nice and toasty. And a lot of these plants, like the garland, will continue to grow through the winter if the ground isn't frozen. And last winter the ground was basically never frozen. The snow came and it started to insulate it early.</p> <p>KO: Oh that's true and then it never stopped.</p> <p>CW: And then it never stopped. So the spring, even though it was a heavy snow winter, it was an easy spring because the melt happened quickly. This year, things were frozen hard, even in our hoop houses in the field. So definitely want for the crops as well.</p> <p>KO: That's interesting. So a mild winter isn't necessarily good for farming at all?</p>
<p>00:52:20</p> <p>Problems with warm winters for crops;</p>	<p>00:52:20</p> <p>CW: If it were mild that would make the lack of snow be better. So if our low was 5 below that would be less damaging. But if we ended up with more thin snow winters, it may be that we have to do more</p>

<p>farming zones</p>	<p>mulching. Since we've lived here, we've had 24 below on two occasions. But most often our low as been less than 10 below, flash 10 below, which is a lot warmer than the historical data would suggest. I can't remember the different planting zones. Zone 3 is 20 below to 25. So you would sort of thing that we're in Zone 3, but we could easily be in Zone 5 or Zone 6 at this point. Recently they just shifted the zones a whole zone anyway to where the zones are. It's been so much warmer the past two decades.</p> <p>KO: That makes me think of the Farmer's Almanac. This may be a silly question, but do you go by the Farmer's Almanac?</p> <p>CW: I read it because it's fun, but I don't go buy it.</p> <p>KO: My dad reads it every year. He always used to say it really accurate and then I check it and I say, I don't know Dad, it's a little different.</p> <p>CW: It's hard because you look at it and it looks right, and you notice it. You look at it and it looks wrong and it's easy to pass over it.</p> <p>KO: Oh it's weather, it changes.</p>
<p>Weather forecast</p>	<p>CW: It's funny. My theory on how to farm here is. You can check a seven day forecast, but I never look at it after three days. They can print seven if they want. You're just flipping the coin for four and beyond.</p> <p>KO: I've heard people say, "Well, in Vermont, if you don't like the weather, wait five minutes."</p> <p>CW: Exactly.</p> <p>KO: It's not that drastic.</p> <p>CW: It's true. The forecast changes a ton. Especially in the spring we're very interested in when it's going to freeze and when it's not going to freeze. But if you start looking, even three days out on a frost forecast it doesn't make any difference. It's sort of like having weather radar in the field. Part of the job is learning when to ignore it. But the almanac is fun because of the fun stories.</p> <p>KO: Oh I love it. And it has a little hole to hang on it a peg.</p> <p>CW: For the outhouse.</p>
<p>00:55:19</p>	<p>00:55:19</p> <p>KO: So you mentioned before that you do the washing the prep of</p>

<p>Preparing vegetables for CSA</p>	<p>vegetables. That didn't even occur to me. Of course you have to do that. Do you box them up? Or you said people can come and choose.</p>
<p>Walk-in cooler; vegetable storage; improvements</p>	<p>CW: Yes. So the way we do it now is we sort of lay out the vegetables, almost like you'd see in a farm stand. So we'd have crates and tubs of things. We was them up. We just built a walk-in cooler as part of the old dairy barn section of the barn. So you wash things and then things that need to go to the cooler and restock as the day goes on. Mostly we harvest things early in the morning before we get too hot. Most of the vegetables your goal is to get the field heat out as soon as you can. If they stay warm they tend to wilt because the metabolism is still taking place in the plant. What you want to do as quickly as you can is get it into cold so it will stop metabolizing and it won't wilt. Obviously something like potatoes it doesn't matter. You're just trying to get them inside. Like squash actually, we will bring them into our greenhouse. We put a shade cloth in the greenhouse in the summer to cool it down. Even so it will be 80 or 90. We put the squash in there for a week or two and it helps to sort of cure it. It kind of creates a bit of a rind and it will last much longer in the winter. Same with the onions, you don't want to spend too much time letting them be damp because they you get rot and mold. SO you want to dry them relatively quickly. So that goes into the greenhouse to cure. But all of the leafy greens and everything else comes in. We'll immerse in cold water for ten minutes or something like that, and then put it out for display. So this interesting. It's the first year we had that cooler and new things to learn this year. Some things like basil for example, if you put it in the cooler it turns black. Basil doesn't like to be below 50. Basil is more about - the ideal is you go out on some cool, dry morning with no dew. And then you harvest it loosely into bushel baskets and then put it in a cold part of the barn and it will be nice and fresh all day.</p> <p>Every crop is slightly different conditions. We've been doing our best to learn.</p> <p>KO: That's a lot to learn.</p> <p>CW: Yea, exactly. The whole prep and storage is a different thing.</p>
<p>00:58:04</p>	<p>00:58:04</p> <p>KO: Where do you store things in the wintertime?</p>
<p>Produce distribution & winter storage for CSA</p>	<p>CW: We try to distribute all that to our customers. So by mid October we will send the winter squash home with people. Mostly we encourage people to store it in the mudroom or a garage. We don't do any winter growing by my brother's farm does. About half of our customers sign</p>

<p>Days for CSA customers</p>	<p>up for a winter box, which is from his farm. So just before Thanksgiving and just before Christmas, they'll bring big boxes of vegetables. That gives our folks a chance to come one more time. And the people who have ordered lamb and pork can come pick it up when they come for their winter box.</p> <p>KO: Do you people come on certain days or whenever they want?</p> <p>CW: Some farms do, which is nice, but they have 600 families. So there's enough statistical pool that not everyone can move to the same day or same time. So in our day we have people choose Monday or Thursday and we're open from 11-6. People are free to switch. We have a big sign in book. They can say the week of July 4, they'll be out of town and they can cross their name off and move it to Thursday. And then as we start the harvest morning, we open the book and say, oh okay, we've got 58 today. That gives us an idea for how much to harvest.</p> <p>KO: So do you harvest on days more often than when people come?</p> <p>CW: Almost all of it is on the same day. That's part of our pitch. We're saying this is as fresh as can be. There are certainly things that don't need it like potatoes and squash. We will harvest those not a pick up day just because it's easier to not be interrupted. But there are some things. The other day we harvest rhubarb the day before. Rhubarb keeps easily in the cooler. It's no less fresh. That's sort of part of the labor flow, too. To extent that we could figure that out, I might not need as much labor on harvest mornings so that might it even out a little bit more. And we've done that a little bit since there's three of us. In the past we've had four or five on harvest mornings. Now we've got three. We've been trying to adjust the workflow to make sure we can get everything done by 11. So far that has worked.</p> <p>KO: And those are the days that people are invited to come walk around?</p>
<p>Trail network for CSA members</p>	<p>CW: Yes, as the trail network is getting established, I think we'll see more people come on other days. And that will be fine. They can just park on the end of the road or in the barn parking lot. We'll encourage them to be on trails and not the lawn or veggie area. It's a little bit of a line, especially for my wife who is not involved in the business. I think for her – she knows on the harvest day that there are people here and that's fun and she's into it. But it can be hard on a Sunday morning when a car pulls up and all of a sudden –</p>
<p>Combining</p>	<p>KO: You want to be in your house-</p>

<p>business & home; moving the town road</p>	<p>CW: Yea, you want sitting in a pair of shorts and not caring. So we do try to encourage that. As these trails become more used, that'll be a little bit of an issue I'll keep track of us. But it's nice, part of our barn preservation and expansion project, we put in a parking lot on the roadside of the barn. So it's separate. In the past people came and parked right here at the house and walked to the barn. So that's nice that there's a little more separation from the living space. So that makes it easier on the off days to have that. So when we moved in, we'll let's see, the town road used to come right between the house and the barn. When the neighbors built their house in the 80s, they extended the road to their house, but these folks continued to use the old town road as their driveway. When we moved in, in the summer, you just use the old town road. And in the winter we did what the previous folks did. We went up the town road to the neighbors' house and drove across the pasture. We would plow the pasture. And then you could go down the town road. Because the town road is about four feet deep in this little canyon. So it was just a complete ice rink. So in the year 2000 we had the garage and apartment put on. And when they excavated for that, we had them fill in the old town road driveway.</p> <p>So now that's pasture. And we all use the new town road. And it had more of the old Vermont farmstead with the road coming right to the door.</p> <p>KO: Build a house on the road practically.</p> <p>CW: A little too close, in hindsight.</p> <p>KO: But I guess cars were smaller. Horses are smaller than cars.</p> <p>CW: It's been nice for us because the town road was road enough that it sort of separated the barn from the field. It was hard to get across the trench with equipment. So having it filled in was great because it has unified the barn and pasture again, which is nice.</p>
<p>01:03:58</p> <p>Reflection: place in VT farming history</p> <p>Golden age of farming; changes; new wave of</p>	<p>01:03:58</p> <p>KO: Well, I want to keep us on a schedule, so I guess one more question I want to ask is: where do you see yourself in Vermont's history, present history, the whole story of farming as a new farmer?</p> <p>CW: Sure, yea. I definitely see that we're in this golden, which is nice. And I'd love to think that it's going to last and last and last, but I know that history isn't necessarily on our side. But it's interesting. I heard about New Hampshire and it said that the average age of a farmer was something like 55. But there are actually very few farmers who are 55.</p>

<p>farmers</p>	<p>There are bunch of them in their 60s and 70s, who generally are in the bulk commodity business, which is milk. And there are a bunch of farmers (this is 10 years ago when he said it) in their 30s who are getting into specialty crops, which is to say vegetables and things like that. So I feel like I'm very much a part of this new wave of farmers. And he also pointed out that the farmers in their 60s and 70s, generally were third, fourth, fifth generation farmers. And the specialty folks like myself had not grown up farming and didn't have that background. So I guess myself as part of that new wave coming in.</p>
<p>Conservation easement Preservation of barn & farming</p>	<p>One thing I should say. In 2004 I think, we had a conservation easement put on the farm with the Upper Valley Land Trust to make sure this land will always be available for agriculture. It doesn't have to be, obviously. Somebody could live here and not farm. There's no rule saying you have to farm. That would be terrible. But I just love the fact that we know this farm has been here. We know the farm was here in 1860. We know that most of the farms in Vermont were here in 1860, were here in 1820 or 30, at the start of the sheep boom. So we have a couple centuries here on this farm already. I don't know. The deeds are ?? So it's great to know [dogs barking]. So it's great to know that this land will be here. When we're doing this work on the barn and thinking about keeping the barn for the next century, it's great to know, yea, that's – if it doesn't burn down, it will be used. It will not be torn down for condos. It's also fun to see myself as part of that arc that will continue.</p>
<p>Stewards of agriculture and land</p>	<p>KO: Kind one of the stewards of Vermont.</p> <p>CW: Exactly. To have this be part – the ag piece is so important of Vermont's history. And it's always going to be. It's obviously not the dominant industry that it once was, but it's beginning higher profile and more important at the moment than it was 30 years ago. So that's great too, to feel that I'm a part of it. And a lot of organic agriculture, it's all about renewing the soil. And if I had this pit in my stomach that when I retired that this was going to be turned into a septic field for someone's house, it'd be a bummer. So it's really great to be like, we're building great soil here and it's going to be here. The only thing we don't know, is if anything will be able to earn a living with it 20, 50, 100 years from now. But the opportunity will be here and it's all we can do, pass that on.</p> <p>01:08:04</p> <p>KO: Well that's wonderful. Thank you so much. Is there anything else you would like to add?</p>

<p>Land development</p>	<p>CW: No, I guess it's fun that you are doing this project and it's fun that the town is interested. It feels like a bright moment right now and it will be interesting for people looking back 50, 100 years hence to say this was the start of Vermont's big ag moves. Or it was one of those little bright moments that happened every five?? KO: ?? CW: And then something else happened.</p> <p>KO: I think we're on the upswing. I think people are caring more, at least in Vermont, where our food comes from and what we do and what our land is going to look like in 20 years, 50 years.</p> <p>CW: It's really true. For example, Hartford just changed the zoning about four years I guess to sort of try to preserve and recapture the historic settlement of the town. We sort of had suburban zoning like three to five acre lots. And now it's easier to redevelop the village and to build buildings that look like what's already there. And at the same time in rural sections of town, this section here which we've been calling Route 5 South and also Jericho, the zoning has been deigned to protect the farmland and the open land. So that's great as a town, even though very few people are involved in natural resources, it's great to feel like the town is saying, hey this is important. Let's keep that historical pattern and it's been fun to have the preservation of the rural parts be tied to the revitalization of the villages. Everyone realizes three acre zoning is not going to get us where we want to be. But a farm surrounding villages, that will get us where we want to be.</p> <p>KO: Even if they don't realize it, I think people appreciate without knowing it.</p>
<p>Proximity of farms to town</p>	<p>CW: Yea. Hartford is one of the most populous towns in Vermont, and yet for most of the townspeople you can still walk out your door and get onto a trail, or get out into the woods, if not onto a farm quickly. If we can preserve that down the decades, that's going to be an achievement.</p> <p>KO: Sounds like you're doing the right thing.</p> <p>CW: Yea.</p> <p>KO: Thank you. This has been lovely. CW: Thank you Kaitlin. KO: It has been so interesting to meet someone who is a brand new farmer. Well, not brand new, but new generation farmer.</p> <p>CW: Hopefully there will be many more. Thanks.</p>
<p>01:10:49</p>	<p>END OF INTERVIEW</p>

