## Northeast SARE Honors Cheesemaker

BURLINGTON, Vt. - Courtney Haase, a farmstead cheesemaker from New Hampshire, has been named a Sustainable Farmer Educator by the Northeast Sustainable Agriculture Research and Education (NESARE) program.

Haase is the owner of Nunsuch Dairy and Cheese, a licensed goat dairy that produces and sells milk and cheese.

The operation has been named a New Hampshire Farm of Distinction, and the Haase's goat cheese has been voted the best in her state by New Hampshire **Business Magazine.** The farm has also been showcased on Fox Network's Breakfastime, PBS's Cooking with Gail Grecio, Better Homes and Gardens, Country Home Magazine, and in travel books and articles about the Lakes Region of New Hampshire.

possible for Haase to do more speaking, run more workshops, and travel to talk to groups interested in processing and adding value, direct marketing, licensing, and issues that relate to dairy products in general and goat milk production. The SARE grant covers travel expenses, meals, and also compensates participating farmers for their time.

For many years, Haase has been directing the Small Dairy Project, which trains farmers to make informed decisions about whether to become value-added producers or whether to pursue other options that will allow them to sustain their farm.

Over the years, Haase has worked with over 200 farmers in the U.S. and Canada, and has developed a program for loaning a pasteurizer that allows farmers to

The NESARE award makes it try out making farmstead cheese and other milk products before committing to a large investment.

> "I believe in small farms," Haase said. "I believe in the dream of all farmers to have a profitable and productive establishment."

> To talk to Haase about her work, or to see if she is available for a workshop or conference, contact Cornell Cooperative Extension or Haase directly at (603) 927-4176 or e-mail nunsuch@conknet.com. Haase's mailing address is HC 65, Box 45, Bradford, NH 03221.

For more information on small dairy farms, cheese-making and a variety of other small farm and beginning farmer topics, visit the Cornell Small Farms Program Website at www.smallfarms.cornell.edu.

## | Wolff Opposes Butter Release |

(Continued from Page A1)

ter on the commercial market and maintain the current policy of not allowing butter in the school lunch and commodity supplemental programs, despite protests from Pennsylvania's dairy industry.

"Rather than selling the butter, our department advocated donating the butter through a network of regional food banks and distribution partners," Wolff said. "We may have been able to aid those in need during this difficult economic time."

In 1996, U.S. Agriculture Secretary Dan Glickman, removed butter from the school lunch, summer food service, and child and adult care food programs.

Wolff recently met with Eric M. Bost, USDA undersecretary for Food, Nutrition and Consumer Services, and Congressmen Tim Holden and Don Sherwood to discuss the possibility of putting butter back in the programs as early as 2005.

"I will continue to work with the congressional delegation to ensure that our dairy farm families receive a fair price for their products," said Wolff.

## Farmland Trust To Host Two N.Y. Workshops

SYRACUSE, N.Y. — For New York farmers andnd owners, American Farmland Trust has organized two Conservation Options in Estate Planning workshops for Dec. 9 at the Wyndham Hotel in Syracuse.

Farmers and agricultural landowners as well as attorneys, financial planners, accountants and other professionals providing services to farmers and rural landowners are invited to attend.

Jerry Cosgrove, director of American Farmland Trust's Northeast Regional Office, will conduct the sessions. He will present information on farm transfer issues, tax and estate planning considerations, conservation easements and other conservation options.

The first session, intended for financial, legal and estate planning advisors, will run from 9 a.m.-noon and costs \$75 to attend. Participating attorneys are eligible for continuing legal education credits.

The second session for farmers and rural landowners will run from 1 p.m.-4 p.m. and costs \$10 to attend.

For registration materials or more information, contact Judy Wright at (315) 255-2508 or ilw4220@yahoo.com.

## Virginia 4-H Wins National Dairy Quiz Bowl

National 4-H Dairy Ouiz Bowl took place at the North American

BLACKSBURG, Va. — The International Livestock Exposition in Louisville, Ky., on Nov. 8. Virginia's 4-H Dairy Quiz Bowl

Team won the national championship for the second straight year.

Members of the state team were Chad Craun from Rockingham County, Beth Haberland from Orange County, Crystal

Lacey from Clarke County, and Megan Mackintosh from Clarke County.

Dave Winston, extension dairy scientist at Virginia Tech; Laura Jackson, a 4-H volunteer leader from Clarke County; and Sue Puffenbarger, dairy extension agent in Franklin County, coached the

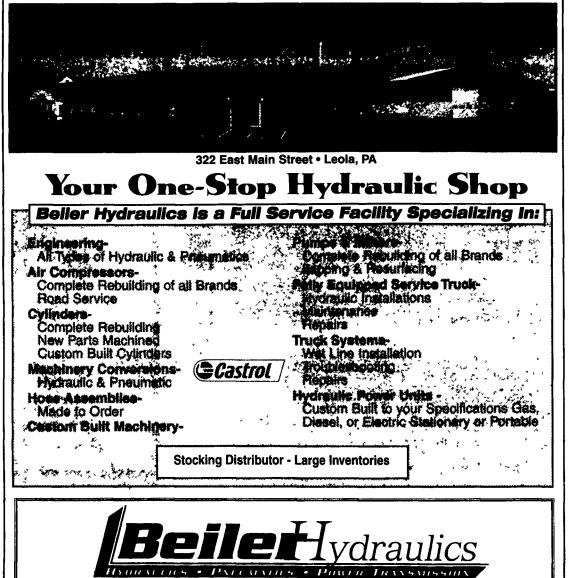
The road to Louisville for these 4-H'ers began on March 15 at the State 4-H Dairy Quiz Bowl. They were selected for the team based on their performance on a written test and a 25-question toss-up round.





2003 Virginia 4-H Dairy Quiz Bowl Team, seated from left, Dave Winston, coach; Sue Puffenbarger, coach; and Chad Craun. Standing are Beth Haberland, Crystal Lacey, and Megan Mackintosh. Not pictured: Laura Jackson.





322 East Main Street • Leola, PA 17540 • 717-656-4878 • FAX: 717-656-4682