

# GLYNWOOD

CULTIVATING A VIBRANT HUDSON VALLEY

AN OVERVIEW OF OUR  
MISSION *and* PROGRAMS

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**Fall / Winter 2015**







# *– a vibrant –* **HUDSON VALLEY**

Glynwood’s mission is to ensure that farming thrives in the Hudson Valley. We farm, train farmers, promote regional food and collaborate with our peers. Our vision is a Hudson Valley defined by food: where farmers prosper, food entrepreneurs succeed, residents are nourished and visitors are inspired.

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New York’s Hudson Valley is revered for its stunning landscapes, scenic waterways, rich history and diverse and engaged communities. It is a wonderful place to visit and to live. Much of the iconic beauty that attracts travelers from all over the world can be found in 730,000 acres of important farmland, mostly within two hours of New York City. As the Hudson Valley’s much deserved reputation as a destination continues to grow, so does the potential for development: Only 11% of the farmland in this region has been protected, leaving roughly 5,000 farms still vulnerable.

Based in Putnam County, in the “green belt” of the Hudson Highlands, Glynwood is an agricultural nonprofit organization that develops and implements core programs to uphold the viability and impact of our local food and farming industry. We advance regenerative agriculture in a way that benefits the natural environment, energizes local economies, enhances human health and strengthens rural communities.

“Regenerative agriculture has become a whole science over the last 20 years, involving more than just farming and selling products. As we regenerate local woodlands and streams, as we help regenerate our local communities, many benefits come to us, monetary and otherwise.”

“The New Farm,”  
The Rodale Institute

# —we— PROMOTE

Our Hudson Valley Food program creates and implements collaborative opportunities for food and farming professionals that enhance the region's agricultural viability and identity.

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The networks and activities of this program are aligned around a particular product or opportunity that is emblematic of our region's agricultural landscape. As we increase knowledge and build connections among local producers, we are helping to ensure that farms can diversify and expand.

The success of our Cider Project has provided the foundation for a regional craft cider industry. In addition to sponsoring annual Cider Week promotions in New York City and the Hudson Valley, we have assisted with the formation of the New York Cider Association, the first statewide trade association for hard cider and a newcomer to the state's burgeoning craft beverage economy. As a result of these initiatives, the apple and cider producers with whom we've partnered are enjoying increased sales and profitability.

Likewise, we are focused on creating similar opportunities for livestock farming, beginning with a week-long master class held at Glynwood for our region's leading charcuterie producers. Subsequent technical consultations with each participant led to an increase and diversification of this value-added product.

Our Hudson Valley Chefs Network is comprised of culinary professionals in the region who are committed to supporting sustainable agriculture. The educational workshops we provide are developed collaboratively and designed to strengthen culinary bonds between restaurants, growers and producers.

“Sustained commitment to building Cider Week has directly led to a tripling of our production and sales to date. We have accelerated the planting of orchards, doubled the capacity of our bottling line, and recently completed renovation of a building for storing our finished cider.”

Dan Wilson,  
Slyboro Ciderhouse



# –we– FARM

Glynwood’s Farm practices regenerative methodologies, documents business strategies and provides a training ground for farm apprentices, while providing fresh, locally-grown food to our community.

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The Glynwood site in Cold Spring is our opportunity to experience first-hand the prosperities and the challenges of farming in the Hudson Valley. Our regenerative and locally appropriate agricultural practices rebuild the soil fertility and health of our pastures to produce nutritional food for our local community. Our farm serves as a test bed for apprentice farmers and provides the means for developing and implementing innovative methodologies.

Our produce operation grows more than 40 varieties of vegetables, sold primarily through our Community Supported Agriculture (CSA) program. When members of our community buy a CSA share, they pledge their support upfront and provide funds that are needed to plan, seed and maintain our crops. While our members share the risks of independent agriculture, they reap even greater rewards in the form of a bountiful harvest throughout the growing season.

Our livestock operation consists of free-range laying hens and meat chickens, turkeys, cows, sheep, pigs and goats. All of our animals are pasture-raised. The diets of our egg-laying chickens, meat birds and pigs are supplemented with non-GMO feed, and our cattle are strictly grass-fed and grass-finished (grain-free). We are Animal Welfare Approved (AWA) for the rearing of our ruminants, pigs and turkeys.

“Hudson Valley farms are well-suited to provide sustainably produced foods to support family farming in a way that is impossible in other areas of the country... the New York region is not unlike other metropolitan areas in its growing interest in access to fresh, local food. But the convergence of interest and resources makes it possible for this region to lead the nation.”

“Securing Fresh, Local Food for New York City and the Hudson Valley: A Foodshed Conservation Plan for the Region,”  
Scenic Hudson (2014).

—we—

## TRAIN FARMERS

Our Farmer Training program fosters the next generation of agricultural entrepreneurs who will create viable farm businesses and bring more land into production in the Hudson Valley.

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Each year, we welcome three vegetable and two livestock apprentices to our farm, where they are trained in the field and in the classroom. They receive a formal education in soil science, composting, welding, draft horsemanship, rotational grazing, cover cropping and marketing, among other applicable skills.

Our Hudson Valley Farm Business Incubator has become one of the region's premier training programs for aspiring farmers. Located on 323 acres of land owned by Mohonk Preserve in New Paltz, NY, the Incubator provides agricultural entrepreneurs with the tools and resources they need to develop and manage viable farm enterprises, including education in sustainable farming practices and business mentoring. We give participants access to land, capital, housing and shared equipment. Upon completion (our inaugural class graduates in 2016), participants will be assisted in securing permanent land where they can continue to build their businesses independently. This step in the process is made possible with assistance from Open Space Institute, Hudson Valley Farmlink Network and other organizations invested in making farmland affordable and accessible to working farmers.

As part of our leadership in regional farmer training, we founded the Hudson Valley Farmer Training Network in 2013 to improve communication, collaboration and synergy among an increasing number of providers of farmer training services across the region. As a supplement to our curricula, we participate in the Collaborative Regional Alliance for Farmer Training (CRAFT), a cooperative model for sharing complementary training with a number of participating farms.

“Displacement of farmers is neither desirable nor inevitable. We need to put more young people on smaller farms, the kind that will grow nourishing food for people instead of food that sickens us or yields products intended for animals or cars.”

Mark Bittman,  
*The New York Times*



# *—we—* **COLLABORATE**

Glynwood is a hub for networking and creative problem-solving that is helping to advance the sustainable food movement.

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Forging relationships is not only critical to our success as an organization, it is one of the most important services we provide to the farm and food communities we serve. On our own and in collaboration with like-minded partners, we approach challenges as a fabric of interwoven ideas to be addressed with holistic thinking and action.

Collaborative meetings are a hallmark of our mission and a platform for bringing farmers and other agricultural professionals together around food system transformation. Utilizing our unique facility, we host a range of forums for our own initiatives and we engage with our peers and colleagues in dialogue that deepens ties and addresses challenges we all share. As part of this program, we often undertake research that becomes a resource for our fellow farmers, as well as for conservationists, investors and policy makers.



Now in its 12th year, our Harvest Award celebrates farmers and organizations who demonstrate innovation and leadership in sustainable agriculture. Presented at our annual Gala since 2013, this award has most recently focused on exemplary enterprises in the Hudson Valley that align with our regional mission.



## -our - PRODUCTS

Food from our farm can be purchased in three ways: at our Farm Store and CSA pick-up in Cold Spring, through select local markets, and online through our website. Our Farm Store, which is open to the public from May through October, also features refrigerated and shelf-stable food items made by other regional producers.

As part of our continuing efforts to expand access for families in our community, we accept SNAP benefits for all of our farm products and we provide subsidized CSA shares in partnership with our local food pantry.

Our produce is Certified Naturally Grown and USDA organic approved, meaning that our growing practices adhere to strict standards that fulfill and exceed regulations prohibiting the use of synthetic pesticides, herbicides and fertilizers.

All of our animals are pasture-raised. Available meat products include eggs, beef, chicken, pork, lamb and goat. The diets of egg-laying chickens, meat birds and pigs are supplemented with non-GMO feed, and our cattle are strictly grass-fed and grass-finished, meaning they never eat grain.





## *-our -* **COMMUNITY**

As a way to connect our surrounding community to a place where their food is grown, we engage our visitors with experiential events such as Farm Dinners, farm tours and our annual Food & Farm Day open house event. When a farmer training workshop covers a subject that might appeal to a wider audience, such as beekeeping, seed-saving and botany, we open enrollment to the public.

Our goal is that our guests leave Glynwood with a strong sense of farming's importance in their lives, inspired to become more involved. Each of our Farm Dinners features a seasonal menu created by guest chefs who share our values in supporting local agriculture. The immense popularity of these monthly events proves that our neighbors have an increasing desire to learn more about the "roots" of their food.

For more information about our community programs, please visit the [Events](#) page of our website.





PHOTO: Anya Rosen

# *– our future is –* **YOUR FUTURE**

The return on investment of farming is slow and sometimes risky, but it is thoroughly tangible. Indeed, working farms everywhere are critical to our health and that of our planet. By supporting independent agriculture we are re-building a sustainable and resilient food system that advocates community cohesion, environmental conservation and human well-being.

It is clear that the way we think about food is changing: More farmers' markets are in more cities across the country than ever before; interest from institutions to source from local farms is heightened; and the slow food movement now covers the globe. Many new-entry farmers are heeding the call, yet they face tremendous obstacles on their path to operating viable businesses. It is a struggle for them to gain access to affordable land, working capital, agriculture training and business mentoring. Eliminating that struggle is part of our mission.

A nonprofit is only as strong as its network of people. By fostering relationships through all of our programs and events, we are ensuring that farming thrives in the Hudson Valley. If our mission is important to you, please consider making a tax-deductible donation today to support Glynwood.





P.O. BOX 157 • COLD SPRING, NY 10516 • 845.265.3338 • GLYNWOOD.ORG

 glynwoodorg  @glynwood  @glynwoodorg

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