Benefits of Using the Polyface Farm Model in Central Texas

Organic Red Hard Wheat growing in our largest garden bed and planted as the first crop to build the soil! We purchased this seed from Thayer Feed and Seed LLC at the Mother Earth News Fair in Kansas 2014.

There are many benefits to the Polyface Farm model. Joel Salatin isn't caught up in labels but believes in husbandry practices o f essence stewardship (Salatin, A New Old-Fashioned Food System 2015). His model aides the local community with access to affordable food and he shares his knowledge with those willing to learn how to incorporate biodiversity while turning a profit. Central Texas is a difficult region to be a "grass farmer." Land varies depending on the ecoregion and is a mix of rocky cavernous ridges, limestone, savannah, piney woods, and blackland prairies (Library of the University of Texas n.d.). Drought and a hot climate bring about other challenges that Salatin doesn't necessarily face in Virginia.

Salatin claims that his beef is "salad bar beef" because of the variety of leafy greens that are found in his fields (Salatin 2014). So every day he provides a different polyculture, diversified, paddock for nutrition which consists of dandelions, Kentucky blue grass, onion, narrow leaf plantain, wide leaf plantain, orchard grass, fescue, red clover, white clover, and buttercup (Salatin 2014). Although our region has the capacity to produce a variety of forage crops, different seasons really dictate what is grown but

rebuilding the soil is a necessity.

Native grass seed by Native American Seed company would be introduced to the grazing system because it's what the buffalo used to forage, is extremely hardy, requires minimal watering and does well in Central Texas. We have access to organic feed from a local mill just a few miles away so it is ethically important we purchase soybean free, Non GMO feed from Coyote Creek as the most sustainable option. However gleaning food from other farmers and businesses is another great sustainable feed source that works well in a zero waste system.

A mixed farming system is sustainable as long as the number of animals and crops produced stays in balance with nature and production demands. A grazing pasture management system must be in place on any farm with livestock. Efficiently maintaining a sustainable pasture requires incorporating the forage-producing capacity and stocking rate to achieve the target level of animal performance over time without causing deterioration of the pasture's ecosystem (David L. Greene 2002. 1).

Salatin grows on a large scale farming system and a smaller scale farm could; be more attainable; require less labor input; be more manageable; be financially feasible and sustainable. I also believe that food crops should be integrated in order to be more self sufficient. Salatin raises beef, chicken broiler meat, chicken eggs, rabbits, and pigs on between 100-500 acres (Pollan, Joel Salatin's Polyface Farm 2006). By reducing farm scale to accommodate smaller percentages of livestock while encouraging heritage breed diversification is imperative to the preservation of endangered species. In my experience, raising heritage

breed chickens in Central Texas creates more resilient food systems. Reducing farm size would allow the farmer to have a better quality of life. (Pollan, Joel Salatin's Polyface Farm 2006). There is a demand for access to healthy and affordable food in Central Texas as well as markets to sell value added products through CSA, farmers markets, and restaurants (Austin Energy Depletion Risks Task Force, Roger Duncan 2009).

Austin needs to minimize food security issues in order to be more sustainable but Austin only represents a fraction of Central Texas. Having access to a farm store and being able to visit the farm to understand where your food comes from plays a crucial role in establishing a better food system. Building a farm brand using a sustainable whole farm model will encourage community members to become a part of the food movement. Educational opportunities aid in the development of future farmers which is essential to making our bioregion more sustainable.

"When we say we are grass farmers, what we're saying is we are honoring and producing the most historically normal, carbon cycle, nutritive cycle, energy cycle that is solar driven in real time and actually builds soil like nature has done forever (Salatin, Episode 516 – Polyface Farm 2014)."

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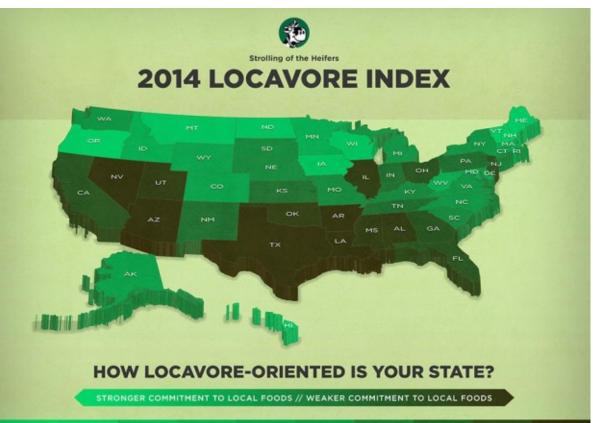
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Spring Ahead Locavores!

Sprin g ahead and becom е a locav ore (Strol lina o f the Heife rs, Inc. 2014) ! But appar ently **Texas** is last o n the locav ore index accor ding to this Vermo nt organ izati



1-5	6-10	11-15	16-21	22-26	27-31	32-36	37-41	42-46	47-51
81 Vermont 82 Maine 83 Niew Hampshire 94 Oregon 85 Mawaii	N Rhode Island II North Daketa N Wisconsin N Montana II Iowa	Il Massa- chusetts Eldaho El Minnesota Il West Virginia El Maryland	S Alaska District of Columbia Delaware Wyoming Connecticut Colorado	22 North Carolina 23 New York 24 Virginia 25 Washington 36 Hichigan	27 South Dakota 28 Kentucky 29 South Carolina 30 Nebraska 31 Missouri	32 Kansas 33 New Mexico 34 Pennsylvania 35 Tennessee 36 Indiana	II Ohio III California III New Jersey III Georgia II Fiorida	© Alabama © Utah 4 Illinois 6 Mississippi & Oklahoma	© Arkansas © Louisiana © Arizona © Nevada © Texas

The Index is based on the number of farmers markets, the number of consumer-supported agriculture operations (CSAs), the number of food hubs — all—compared on a per-capita basis — and the percentage of each state's school districts with active Farm-to-School programs. Sources: USDA, Census Bureau, LocalHarvest.com.

TOP 10 REASONS TO BUY LOCAL FOOD

1 SUPPORTS LOCAL FARMS

Buying local food keeps local farms healthy and creates local jobs at farms and in local food processing and distribution systems.

2 BOOSTS LOCAL ECONOMY

Food dollars spent at local farms and food producers stay in the local economy, creating more jobs at other local businesses.

3 LESS TRAVEL

Local food travels much less distance to market than typical fresh or processed grocery store foods, therefore using less fuel and generating fewer greenhouse gases.

4 LESS WASTE

Because of the shorter distribution chains for local foods, less food is wasted in distribution, warehousing and merchandising.

5 MORE FRESHNESS

Local food is fresher, healthier and tastes better, because it spends less time in transit from farm to plate, and therefore loses fewer nutrients and incurs less spoilage.

6 NEW AND BETTER FLAVORS

A commitment to buy local encourages people to discover new fruits and vegetables, new ways to prepare food, and promotes a better appreciation of the pleasure of each season's foods.

7 GOOD FOR THE SOIL

Local food encourages diversification of local agriculture, which reduces the reliance on monoculture – single crops grown over a wide area to the detriment of soils.

8 ATTRACTS TOURISTS

Local foods promote agritourism — farmers markets and opportunities to visit farms and local food producers help draw tourists to a region.

PRESERVES OPEN SPACE

Buying local food helps local farms survive and thrive, keeping land from being redeveloped into suburban sorawl

10 BUILDS MORE CONNECTED COMMUNITIES

Local foods create more vibrant communities by connecting people with the farmers and food producers who bring them healthy local foods. As customers of CSAs and farmers markets have discovered, they are great places to meet and connect with friends as well as farmers!

on.

Although it's slightly outdated too, but Vermont is a tiny state and Texas is enormous so the fact that it's last on this chart is depressingly not surprising. At any rate size doesn't matter. Even though it clearly does to Vermont and y'all know the Texan saying, "everything's bigger in Texas!" But Texans probably aren't as concerned with the title of locavore as they are about doing what they've done for centuries, by living off the land. Keep it simple, support the community by buying from farmers you know or create your own food supply. You will find simpletons and sustainable homesteaders throughout this vastly and drastically different state with a variety of growing conditions in different ecoregions. I would say the Austin food system is doing well and on its way to getting better.

Do what you can to support your local community. Find out who the farmers are that live closest to you and find out if you can volunteer for them or join their CSA (community supported agriculture). CSA is when you sign up and pay dues to a farm of choice and they guarantee you a share of goods for a certain number of weeks out of their harvesting season. This is one of the best ways that you can support your local food system and help to create more food secure neighborhoods. By paying upfront for a share of the upcoming harvest, you help support the farmer before they plant the seeds that grow into the foods that feed us! Now you know what it means to join a CSA, muy importante!

If you aren't ready to make that kind of commitment just yet but are interested in gardening and having access to fresh produce, go to a farmers market and ask some of the local vendors what they like to grow! There are generally very good ideas that evolve and transform at farmers market booths and you can also learn exciting new ways to cook unique produce and other goodies too! It's what I love most about going to the farmers market or selling at one myself. It's amazing the things you learn while talking to the community!

You can also go to a local nursery, preferably not a big box chain store, and ask them for help on what plants would be best for your area! If you want to start growing your own food, just know that you are amazing and you can do it! Don't quit after your first try and don't tell yourself that you have a black thumb because a plant died. There are a lot of things to contend with which is why it helps to go the experts at the garden center and I've found that'll help you get started on the right path if you don't have any other options. Many of nurseries have free classes about gardening, especially in the spring! Another reason to buy and learn locally!

Agriculture extension services are one of the best free gardening, farming resources out there. Take advantage of them, every state has extension offices that offer a variety of courses. Texas has some outstanding courses for new farmers and ranchers. I attended the Texas Agrability Workshop in January in Georgetown, Texas. It was fantastic!

Catching up with you, as usual my nose is in my studies and my blogging falls by the wayside! We have also been working on a bunch of outdoor projects this winter and we can't wait to post pictures. We will be updating all of the Late Bloom Homestead photos since we have made drastic changes in the past year. You'll be shocked as

to the progress. We also have had our 2nd flock of heritage breed chicks for almost 2 weeks! Please join our Late Bloom America Facebook to see pictures and any videos that we've posted. I posted one today to show you the chicken brooder with the rainwater drip nozzle system that Davin built.

I'm studying Sustainable Food Systems now at Green Mountain College, for my Master of Science Degree. I'm almost in my 3rd week of Sustainable Agriculture Theory and Practice. The program is very intensive and unparallel to any program of it's kind in the US. You may see some of my postings as a spin off of my discussions at school since I spend quite a bit of time preparing mini papers for grades, aka "discussions" are mandatory usually 6 times a week. So you can see how bad my website is slacking in this arena!

Ole man Winter, I was happy to see snow, play in it, go cross country skiing, and learn about the food systems in Vermont a few weeks ago. I also attended the NOFA conference in Burlington. Some of the workshops that I went to included a commercial mushroom farming presentation, the benefits of growing elderberries by four different farmers, secrets for growing popcorn, ginger, and sweet potatoes. Some others too. I personally found the Mother Earth News Fair ten times more educational at a fraction of the price. But the NOFA conference food was spectacular all presented from the local foodies throughout the region. They had an ice cream social Sunday evening from a local creamery and I was able to get fresh coffee and]cream ice cream, man it was good, can you believe it in -15 weather! Ha!

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May Moments Bring Us Joy

Another Wednesday at the Manor Farmers Market. I met quite a few wonderful people today! I always enjoy engaging conversations with others who are involved in similar projects and experiments at home. We were talking citrus and although I love this fruit dearly, it has been an ongoing challenge of mine to get our Meijer Lemon, Lime, and Tangerine to grow fruitfully in the past. I reluctantly gave up this winter only to find myself getting new varieties this spring and more literature. The fact that I didn't have a single book on the matter is quite silly since I am immersed in so many others that revolve around food and dirt. My most favorite reads this spring have definitely been carried around with me wherever I go, thinking I'll have a minute or two.

How to Grow More Vegetables by John Jeavons, which John recommended (Natural Gardener). When I interviewed him in March I asked, if you could

suggest one book, what would it be, and that was the one he promoted. I encourage you to get your hands on a copy. It incorporates biointensive growing methods, how many plants and calories you need to feed a certain number of people, and companion planting, ecosystem balance, charts, soil fertility, sustainability, composting, openpollinated seeds, propagation, seed saving, and of course so much more that I can't go into detail. You'll just need to get a copy yourself [] Build that library, put stickers-the ones you get sent to you in the mail with your address on them, in your paper passions and share them with your neighbors and friends who could use to earn a little more. Currently also reading the \$64 Tomato.

In that past month we've literally transformed our backyard haven with Davin adding gates to the gardens closest to the house to prevent our feathered friends from embarking on beans, peas, eggplant, and grapes. For some reason Davin thought it'd be funny to show them new things they could eat, before he built the fence, which meant flock sitting was necessary.

Our biggest accomplishment of the year in promoting sustainability is from our direct influence and education to our friends and neighbors on the importance of growing your own food, harvesting rainwater, repurposing materials, and alternative methods to grow plants, fruits,

and vegetables. Right before we got the April/May issue of Mother Earth(ME) we sent a subscription to our neighbors the Calebs, since they had begun their conquest in transforming their backyard. Once we got that issue in the mail the letter from the Editor of ME asked readers to send a subscription to someone new, I was gleaming with joy knowing that I did this right before they told others to! The stars are aligned. When affordability of growing a garden was brought up, I piped up, "you can't afford not to!" And thus their journey began. It has been extremely exciting watching them get enthralled in projects that procure Mother Earth. More importantly their children are also learning new skills too! We will be sharing pictures with you and the impressive strides they've made since February. The picture displayed is a picture with one of their girls helping Davin with beak trimming. When the Calebs started asking some basic gardening questions I decided they needed more than my blundering mind so I put together a small resource booklet for them of some of the things that were important. I included crop charts for the year, Ag Extension charts on crops that do well in our county, companion planting information, farmer's almanac info, basic gardening principles for handling drought and intense heat, seed companies to order from and gave them a stack of my Spring seed catalogs from various companies. I also advised them on local gardening centers, online resources and opportunities that might interest

them. We've also opened up our green library to them which includes books and old issues of Mother Earth News. They sprung forward and already learned the ever challenging journey that attaining a green thumb isn't always promising and definitely not easy. They take pride in the fact that they have joined just in time to learn from all of our mistakes. It makes Davin and I chuckle for sure. We have had years of disappointment on growing certain crops here and are always researching this seasons insect challenges. We are very flattered that our methods of living have rubbed off on someone new, especially a family of six! We are thrilled to exchange ideas and lessons learned each week. Gardening humility keeps us humble and surely reminds me of what I'm here for and what my great grandmother taught me.

I got extensions on my two research projects at the University. I hope to finish them in the next month. I still have marketing surveys for seaweed compost and can email you one if you are interested, message me on Facebook or send me a message through our contact form. The sustainable agriculture project on agrivoltaic methods is more like farming in a third world country. I'm learning new skills that I didn't know I had, including learning how to balance extreme circumstances in the dirt, adversity against all odds, farming in the field alone.

Our spring projects combine different endeavors. Davin's been keeping busy learning about Hugulkultur, bee collecting, watching countless Wranglerstar youtube videos, searching for Morels in Texas and Missouri, and fishing Trout. He also went to Engineering school for work and has been actively building new projects most every weekend. This past weekend he made a Heat Hut-a place for animals to dwell in the shade in the heat of the sun, three gates, and fenced in our greenhouse chicken coop, outdoor kitchen and shower, grapescape, long garden beds and clothesline lounge.

Some of our updated project pictures are shown. We will try to upload them by projects to our Project section on our site including new pictures of the updated Greenhouse and Chicken Coop that Davin finished in April. Some of the projects you see are my Ag Research Project on Agrivoltaic Systems, Heat Hut, Outdoor Garden Fencing, Spring Landscaping Projects in the front yard, Gardening Methods, Beneficial Insects, Rainwater Drip System, and Free Range Waterer.



Papilio glaucus-Eastern Tiger Swallowtail



Herbs in the garden designated for beneficial



Davin's May Project 2014

insects









Mic fenced in...



Herbs,

Herbs, Blueberries, and Table Grapes



Back Gate



Cover for Tomatoes



Tomatoes, Onions, Garlic, Peppers, Carrots, Radishes, Beets,



Pergola Garden Bed May 2014



Misty, Jubilee, Sweetheart, Sharpblue Blueberries



Container Gardening with Potatoes



Davin stapling the burlap down to the frame



Let your free range animals find shade from the sun!



Rafe on the new heat hut.







Make your own free range feeder!



Easy to move free range water feeder



From the underside







Eversweet and Tristar Strawberries



Herb Garden experiments



Cedar Hinged Door with lock for easy access.



Davin created
this rainbarrel
to collect rain
 from the
Greenhouse coop
which runs into
 the 4 drip
feeders inside
 the coop.



Dublin, Texas in 2011



The ladies grazing



Prickly Pear Cactus, Cana Lily, Esperanza, Thyme, Marjoram, Bulbine



Transplants and Turf



Front Garden Bed



Kristin's Spring
2014 project:



After working soil, still



Spreading Dirt,



New Front Spring Bed Near Curb March 2014



New Front Spring Corner Bed April 2014, Kristin's Project



Garden Music



Ground I'm
growing in,
Kristin's Project
for Sustainable
Studies in
Graduate School
at Texas State
University



More dirty madness



Sharpening the stakes



Measure the poles



Prop up the pole before you cut it



Cutting the stake



Bucket of 6 foot stakes



Sustainable Agriculture Project Spring 2014





Control and Testing Site



Test site







Student Sustainable Farm Side Shade Paneling



Handpainted repurposed materials.