

**Chapter 1 : A Tale of Two Portals - Part 1 of 3**

*The two farms were similar in area (a few square miles) and in barn size, Huls barn holding somewhat more cows than Gardar barn ( vs. cows, respectively). The owners of both farms were viewed as leaders of their respective societies.*

Later that year the Tennessee Legislature overwhelmingly voted to repeal this nearly year-old law. Going forward, annexations would only occur through a petition of willing property owners who wanted to join a municipality or through a referendum. Municipalities were the engines of economic growth and prosperity during the six decades when Tennessee cities and towns went about the business of annexing territory without the consent of people. Municipal governments confiscated tax dollars from property owners in annexed territory and, in turn, used that money to increase the size of government. Elected officials voted to increase the number of civil servants, increase salaries and benefits for their public sector employees, and invest remaining funds to build and maintain streets, enhance sewers and wastewater treatment plants, strengthen police and fire protection, create and enhance parks, and provide other public services. Municipal leaders repeatedly stated that taxpayers, including the taxpayers acquired through annexation, would get a positive return on these investments. One big city mayor predicted that before the year Tennesseans would realize that municipalities need the power to annex territory by force as a way to efficiently provide government services at levels people expect. In subsequent months, counties did develop urban growth boundary UGB plans and delineated where cities and towns could grow through annexation. Today, Tennessee is one of three states mandating use of UGBs. These opinion differences, in turn, contribute to poor coordination and collaboration between different localities. Adding to the difficulty of using UGBs as intended are other problems. UGBs reduce the supply of developable land; increase land and housing prices; and make new homes less affordable than they otherwise would be. In addition to these upfront benefits, the sale and occupation of new homes results in ongoing future benefits in these areas. Many other studies have been done with a concluding statement that the benefits of residential development do not cover the costs. People making this argument love to tell state and local elected officials that residential development does not cover the costs of government services necessary for that development. The main points of this argument are that fees and taxes collected are far outweighed by upfront costs for new roads and future maintenance; upfront costs to buy land and build new schools and for ongoing operations; upfront and ongoing costs for sewer and wastewater services; plus enhanced police and fire emergency services, new parks and recreation, etc. Taxes, impact and other fees, etc. If this slows down the new development process so be it. The county is known for its high-performing schools, highly educated workforce, outstanding recreational facilities, strong business climate, and wide range of restaurants and retail choices. The word is out. People and businesses are moving here. Williamson County is home to large corporate employers like Nissan North America; it is the fastest growing county in Tennessee; it is the 20th wealthiest county in the nation in terms of median annual household income; and according to the U. Bureau of Labor Statistics, adding jobs at a faster rate than any other county in the nation. Owners of farm properties in Williamson County have a right to sell their land and most want to sell for the highest possible amount. In order to get the highest amount, the property must be sold as something other than farmland. Whenever this situation arises, political conflict is generated. On one side of this conflict are the property owner looking to sell and developer looking to buy. On the other side are people living near the property who do not want their rural lifestyle ruined by a new development and the noise, light pollution, and traffic congestion created by it. Local government officials making the rezone decision will be pressured by both sides and eventually make one side happy and the other angry depending on the vote. Due to efforts of a Kinnard Springs resident, Beacon Land Development was connected to Gary and Portia Baker and Thomas Keenan, owners of property totaling 1, acres which they wanted to sell. Official votes to enable the Two Farms project to move forward were scheduled in short order. All four of my BOMA colleagues rejected my motion to approve the rezoning with the added condition that no apartments ever be allowed inside the subdivision. I understand how the imminent rezoning of the Keenan property must be especially painful for the people who signed a petition voicing opposition to the entire Two Farms development.

**Chapter 2 : Natural Chicken Keeping: Fermentation Basics: A Tale of Two Fermentations (Part 2)**

*A Tale of Two Fibers: Part 1 (Alpaca Dreams)* In anticipation of the Piedmont Farm Tour at the end of the month, we caught up with a few farmers that will open their barn doors come April th to give folks a sneak peek into what a day in the life at their farm is like.

She checks on the punterella, the bitter chicory she prepares Roman-style, tossed with plenty of olive oil, anchovies and garlic. There are also 22 chickens, whose eggs are used in restaurant dishes, too. Helena to SingleThread in Healdsburg to Zazu in Sebastopol, these days any establishments able to grow any of their own ingredients, do. They spend the time and effort in order to get precisely what they want, when they want it. They consider it essential for forging even deeper connections from field to kitchen to plate. But then, little was. The winery produces , cases a year from their Los Carneros vineyards, as well as from grapes purchased from other growers. We want to stay traditional. Every year, Valentina returns to Italy to immerse herself in its culinary traditions. She never trained professionally as one. But like every Italian, she grew up with a mother and grandmother who were forces of nature in the kitchen. Naturally, she got swept up in their wake. So Valentina got roped into making pizzas and pastries. So in , they opened the larger osteria and closed the enoteca. A few years ago, they tried to grow Tuscan melons, only to watch them inexplicably rot rather than ripen. Because the farm sits at the bottom of a hillside, they had to add a lot of drainage. Yet it still managed to take hold of their imaginationâ€”for good reason. Moreover, Natalie had a very personal reason to undertake the resurrection of this land. The two acres, formerly part of a Gravenstein apple orchard, are on the acre homestead she grew up on. While attending Humboldt State University, her father would often drive by this spot. So when it came up for sale in , he bought it, moving from Palo Alto, where he worked as an integrated circuit layout designer, with his wife and three kids for a quieter, simpler, back-to-the-land lifestyle. But the realities of being an apple farmer proved less feasible than anticipated. He went back to work in Silicon Valley, commuting there during the week and returning on weekends to the farm. As a result, much of the farmland fell into neglect. So when his daughter asked whether she could fence off these two acres just four miles from Handline to start a farm, his reaction was over the moon. But getting the actual farm into shape was anything but a light-hearted endeavor. Natalie and Sheldon spaded and tilled the land, and brought in a truckload of organic compost to make the soil fertile again. For the first two years, it was just the two of them tackling the farm, with occasional help from their restaurant staff. But when he started building their home, she tried to manage the farm while still being the chef. That all came to a head when their son Jack was born two years ago. They soon realized they needed extra help. Fortunately, they were able to keep it all in the family. The remainder is available to Logan and Vincent to sell other ways, such as in a community-supported agriculture harvest subscription program. We shorten the distance so you can eat something at the prime of its season. Winter pumpkins get roasted until lusty, then drizzled with black currant salsa before being folded up into soft house-made corn tortillas at Handline. With the farm producing about 1, pounds a week in summer, the bounty can be formidable. Our arugula is not the baby stuff you see in all the markets. On a recent balmy afternoon at the farm, as Vincent and Logan prepped new beds to plant Red Russian kale, Natalie looked on appreciatively.

Chapter 3 : Detroit: A Tale of Two Farms? | HuffPost

*A Tale of Two Brothers At acres, Matlock Farm is one of the largest, contiguous working farms in the Puyallup River Valley. On February 18, , it was permanently protected through the purchase of a conservation easement, making it the largest farm conserved in Pierce County to-date.*

Facebook A Tale of Two Rivers: Part 1 This little gal loved the Mighty Mississippi! She kept asking if she could dip her toes in the water! Our summer flew by! It was packed with swimming lessons, soccer camp, more swimming, and many fun adventures. Instead of a big summer vacation, we opted for several little trips. Two of those trips inspired this two-post series: In mid-June we had the pleasure of attending a beautiful wedding in Dubuque, IA. We packed our weekend full of wedding festivities and exploration near the Mississippi River. While the river was the focal point of our trip to Dubuque, the area was full of many fun things to see and do. In fact, my to-do list was longer than the time we had! Here are the highlights of our weekend away: The river at night was breathtakingly beautiful-no photos do it justice! Directly behind our hotel, Grand Harbor Resort , was a paved walking path near the river. We took a leisurely stroll as the sun set and enjoyed the picturesque views of the Mississippi River. We were all in awe. There is something majestic about a large body of water. The sights, the sounds, the smells; it all tells a story. While the uses of the river have changed over the years, the beauty still remains. Imagine being some of the first Iowans living along these banks. The river was a major source of transportation and commerce. While some of that remains today, only the Mississippi can recall the stories of its glory days. Shot Tower has amazing architecture. It is worth the trip off the beaten path! The River Walk was a great place to spend the evening. Along the way, we stumbled across an interesting looking building slightly off the beaten path. With the urging of the girls, we got took a closer look and learned that the tapered square-cut masonry building was Shot Tower. Built in , the square cut masonry structure was once used to manufacture gun shot. It has been empty for decades but is listed on the National Register of Historic Places. The well-preserved homes and buildings are beautiful. The girls were just as impressed as I was. Community leaders have worked hard over the last twenty-plus years to revitalize the city, and it shows. Dubuque offers so much to both residents and visitors. From historical sites, colleges, museums, beautiful parks, and the Mississippi River, there is something for everyone to enjoy. Grand Harbor Resort Water Park: That big red bucket filled dumped on unsuspecting or willing water park goers every 8 minutes! Grand Harbor Resort is home to a super fun water park. We all enjoyed spending a morning there! I think she takes after me! Cherry Lanes at Diamond Jo Casino: These two enjoyed their first time bowling! After enjoying a beautiful wedding ceremony and reception over the river the girls were getting restless. We had a blast! We all bowled horribly, but we laughed so much. I think next time I need the bumpers like the kiddos! We learned this at the start of our 10th frame. Our poor girls got in a major arm workout! Unfortunately, we arrived at the elevator only to discover that it was closed for maintenance. We had two very disappointed kiddos and one sad mama! Checking out the lock and dam from Eagle Point Park. Since Fenelon Place Elevator was closed we needed a quick plan B. It proved to be a really neat stop. We drove through the park and admired many beautiful shelter houses, perfect for picnics and parties. At one point, we parked the car to enjoy the beautiful day and the view. We could see Iowa, Illinois, and Wisconsin from our vantage point. Learning how a Lock and Dam works. After our drive through the park commenced, we drove down by the lock and dam to get a closer look. While some of it was over their heads, it was a great learning experience for the girls too. We got to touch these guys! We spent several hours admiring river animals and fish, learning about early river commerce and travel, and touring a steam-powered dredge built in The girls were able to sit in a boat carved from a log. Can you imagine this being your mode of transportation? There is something for everyone! Get ready to get your hands dirty or wet. We were able to touch stingrays, sturgeons, and crayfish, and make wood shavings in a blacksmith shop. Stay tuned for Part 2 of our river adventures!

**Chapter 4 : A VagaBond Tale: Farm dayspart 1**

*"A TALE OF TWO FARMS. Pt 3" Topic. 8 Posts. All members in good standing are free to post here. Opinions expressed here are solely those of the posters.*

Pigs Group housing In , John Kregel, a pig farmer in Garnerville, Iowa, built group housing "also known as large pens" to accommodate 3, of his 9, sows; the other 6, remain in gestation stalls. All are the same breed of Newshen pigs. Different types of group housing include these options: Free access stalls, trickle feeding, electronic sow feeding stations and deep-bedded pens. All the sows get a controlled dosage of antibiotics. It is very difficult and expensive to raise a healthy pig without antibiotics, Kregel maintains. There is no difference in quality, says Kregel. A smaller percentage of producers are raising pigs without antibiotics; hormone use is not allowed in any pork production. Gestation stalls Chris Chinn and her husband raise 1, sows in gestation stalls on their farm in Missouri. As a result, they have less stress. Each sow receives a feed ration designed for its size. The vet makes regular visits; antibiotics are administered. They contract with small farmers as well as large factory farms. Chicks are vaccinated with antibiotics and transferred from the hatchery to the farm immediately after hatching. Hormones and steroids are never given. Each house holds about 25, chickens. Three staff veterinarians attend to the chickens; a flock supervisor trains the farmers and their workers in animal welfare practices such as adjusting the lighting and temperature, refreshing bedding and making sure the chickens have enough space. Third party audits are conducted regularly. The chickens take about 49 days or seven weeks on a calibrated corn-soybean blend to grow to the six pounds Sanderson specs for foodservice. Where the manure was used, the field yielded 62 more bushels, Edmondson reports. Pasture or free range Pastured chickens eat about 20 percent of their diet from grass, bugs, weeds and seeds that they forage in fresh pasture, supplemented by 80 percent corn-soybean feed. USDA standards allow any poultry with access to the outside "even a small slab of concrete for just a few hours per day" to be labeled free range. The remaining time, they are kept in chicken houses. Before paying more for free-range chickens, make sure the supplier is following the stricter standards of pastured production. Day-old chicks are set up in an enclosed brooder, where they remain for two to three weeks. The brooder protects against predators and provides bedding, heat, and access to water and feed. The chicks are then moved to pasture pens, usually surrounded by electric net fencing. The pens should allow each bird approximately 1. A day-range system is another alternative; this requires about. Some farmers use a chicken tractor or movable coop instead of building a shelter. This allows them to move the flock easily and often to fresh pasture. The birds are confined for relatively longer periods of time and the tractors are designed for smaller flocks. Pasture raising birds is attractive to smaller farmers since the entry costs are lower. The chickens are ready to process at 56 days or 8 weeks. As a general rule, they are not administered antibiotics. At about 12 to 16 months of age, the weaned calves are either sent to a feedlot to be finished on grain for four months and harvested, or they continue to graze and are marketed as grass-fed beef. Grazing areas range up to 2, acres and are rotational. Sick calves are administered antibiotics, but Stone does not vaccinate across the board. Grass-fed cattle are more expensive to produce; it takes them 20 to 26 months to reach processing weight, while a grain-finished cow can be harvested at 16 to 20 months. The extra feeding time and care adds to the expense. Stone harvests his grass-fed cattle on a small scale, using a Temple Grandin-recommended design, including hydraulic chutes. Feedlot Producers who finish calves in feedlots have the option of using growth-promoting hormones. Tom Fanning operates a feedlot in northwestern Oklahoma, finishing up to 28, cattle at any one time on acres. Fourteen employees look after the cows. When the calves arrive, they are counted, weighed, vaccinated and taken to the pen. The 30,square-foot pens accommodate about head of cattle. A GPS locator is positioned on the pen; when the feed truck comes in, a signal is sent from a computer as to what kind and how much feed to deposit at each pen. At first, grass, hay and alfalfa is the main diet, then corn is added gradually.

**Chapter 5 : Juxtaposition - part 1 (aka: A tale of two tomatoes) - Crosstown Farms and Rabbitry**

*Although factory farms provide large quantities of relatively inexpensive meat, the associated environmental, social, and human health costs are high. Factory farms rely on massive inputs of water, fossil fuel energy, grain-based feed, and other limited resources. Feed production alone accounts for.*

So today I want to share with you a little tale about last summer. Someday I would like to look back at this to remember the beginnings, remember the struggles, and ultimately, laugh. But today is not that day. Its been almost 8 months and it still seems all too fresh. Let me begin my taleâ€¦ We had just returned from our final planned road trip for the summer and I was finally starting to feel like we were coming out of the survival mode that seemed to be our state of life for the first six months after the fire. And thenâ€¦ the storm hit. Yes, a literal summer storm, but also a metaphorical storm. We lost four of our sheep due to a predator in one night. We never saw or heard it. Just found four dead lambs in the pasture. Two more sheep had pretty bad wounds and we tried our best to nurse them back to health but lost them in the end. I repeat, six sheep total in one night. Especially when it involved flinging maggots all over my body when trying to spray them out of the wounds. We had another bad storm knock down a lot of our veggie plants, I accidentally put my cell phone in the washing machine which did not recover , and I broke our chemex coffee pot And let me tell ya in a time of crisis, skipping the morning cup of dark nectar is not an option. Oh and last but not least, the icing on the cakeâ€¦ Ladies and gentlemen let me tell you about Abraham. The beautiful big ram that Dustin and I decided to purchase. All the other rams we found for sale are twice what we paid for him. But this boy, even though he is unregistered, is a sight to behold. Duh, an animal being introduced to an area he has never seen after an hour and a half truck ride. So what did he do you ask? And he ran straight for the road we live on a pretty busy highway. And thenâ€¦ tired, covered in ticks, chiggers, possibly poison ivy, and completely defeated, we headed home. And the rest of the evening was very somber and filled with what ifs. But all of this horrendous back story and tale of my woes to bring you to the light. I chose to celebrate that I get to live a life where livestock is actually a part of my daily routine. I celebrate this home and the food on my table which I actually got to grow myself. Yes, sometimes I feel that I have been cursed with a bit of perpetual bad luck but you know what?!? My life is good dammit! Whether we find a rogue sheep or not. And after I chose to be in that place of gratitude and thankfulness do you know what happened? We slowly walked him to the end of the driveway and then he tried to jump through the fence to get away from us and he got stuck in the fence and briars. Guys, this is a metaphor. Some of us just seem to encounter more curve balls than others. But stay true to yourself and seek the path that God has for you regardless of the obstacles. And count it all joy my friend! You never know when he will use a literal metaphor of a ram caught in a thicket to provide for you. I think that one is just me. Happy Friday my friends.

Chapter 6 : Hacienda del Sol::a tale of two weddings-part 1 | Black Sheep Filmworks

*Two wagons, a small plough, three tables and six chairs, (for barricades or dinner), and some branches for barricades. Also, you get some cardboard 'detailing' items for creating open shutters near windows and framing for windows and gates etc.*

Hopefully this short overview will encourage you to research and learn more on your own! When fermenting feed for my chickens, I use lacto-fermentation. Chicken feed fermenting in glass container. In very general terms: Yeasts consume sugars carbohydrates and produce alcohol. Bacteria consume sugars carbohydrates , starches or alcohol and produce acids. These yeasts digest the carbohydrates sugars and produce alcohol. Now If you keep that hard cider long enough, it will eventually turn to vinegar The "mother" in an unpasteurized vinegar contains these bacteria and other health-producing ingredients. Liver damage can occur with excessive consumption over a long-term basis. This lactic acid is what produces the "tangy" or "sour" flavor that is found in items such as yogurt, raw lacto-fermented pickles, raw lacto-fermented sauerkraut, etc. These beneficial organisms produce numerous helpful enzymes as well as antibiotic and anti-carcinogenic substances. Their main by-product, lactic acid, not only keeps vegetables and fruits in a state of perfect preservation but also promotes the growth of healthy flora throughout the intestine. Lacto-Fermentation -Lactic acid preserves food and produces an environment that is unfriendly to harmful bacteria. This type of food preservation has been used for centuries. As the acid level raises in the food pH lowers it prevents "deadly" bacteria from being able to grow in the food. This is one of the reasons that preserving lower acid foods via lacto-fermentation is safer than heat canning as deadly bacteria such as botulism can grow in low acid, heat-canned products due to their ability to proliferate anaerobically. Lacto-fermentation is generally anaerobic not open to the air. Healthy chicks enjoying fermented feed. Photo by Vicki Servi For more information on fermentation see: Real Food Fermentation by Alex Lewin This book has great photos and a good basic overview of fermentation of many types of food items for people! Lots of great information on healthy preparation of foods including lacto-fermentation and sprouting. This site has many articles and videos showing a variety of fermenting processes. Also sells various LAB starter cultures suitable for various types of fermentation.

Chapter 7 : [TMP] "A TALE OF TWO FARMS. Pt 2" Topic

*Two Belly Acres will continue to supply it, with as much as 70% of its produce during the summer, the rest coming from other local farms. The farm's heirloom tomatoes go into soups and sauces at Peter Lowell's, and into salads and salsas at Handline.*

You want to buy fresh local healthy produce. You want everybody to be making a living wage. You want to make the best use of your money as possible. This was me, and I bet it is you too: You enjoy going to the farmers market right? You question why the farmers market direct from the farmer produce is so much more expensive than the supermarket? You are strictly warned by the farmer there to NOT plant it outside until your soil and the outside temperatures have warmed up. You dutifully take it home, baby it for a bit then plant it outside. Once your lovely tomato that you have nourished for a couple of weeks is outside you dutifully water it as needed, stake it up after a month or so and wait for those first green globes to appear. Once those first tomatoes show you probably take a bit more interest in the lovelies - checking them often to see if they are turning red yet, waiting and watching for just the right time. You grew your own tomato! It is to be cherished, enjoyed and exclaimed over. An Organic Farm grown tomato The first week of January the farmer carefully looks over seed catalogs and make decisions about what kinds of tomato plants to grow - what will sell well as starts and what will grow well for the season on their farm. Once the seed order goes in the green house gets cleared of anything left from the last seasons crop. As soon as the seeds arrive in the mail they get planted into seed trays with fresh clean soil in rooms with just the right amount of light and heat often times the farmers living room or kitchen. These tiny seeds are carefully watched and moistened as needed. Not all of the seeds will germinate to begin with and if there is any sign of mold or other issues the farmer must start over. Once the seeds have germinated and grown a couple of tiny baby leaves they must be transplanted. A few weeks later the process must be repeated for as the starts grow they need more root space, a larger pot, possibly some trimming. This transplanting process may take place 2 or 3 times before the plant actually goes to the farmers market as a strong vibrant start in a 6 inch pot ready for the home garden. Half gallon and gallon tomatoes have been growing the longest, cared for transplanted, trimmed and babied through until they are nearly ready to fruit right there in the pot! So some of the starts go into pots to the farmers market to be sold to folks to grow in their own garden. Repeat daily during farmers market until they have sold or its too late to plant them at home. Those get carefully planted in the greenhouse, watered and fed, pruned and staked, strung and babied. Slug traps are set, bugs are watched for, weeds are attacked or matting put down. It is an ongoing process throughout the months. Once those first tomatoes start to show. Then waiting, watching, trying to keep heat and moisture levels just right - each decision important. A split or cracked tomato can not be sold at market, a tomato with a slug bite is cow food. Mold, end rot or rodents can cause massive damage to a single plant, or damage an entire crop. Watering at the wrong time or allowing the temperature to fluctuate to much can lose a huge portion of your crop or damage the whole rest of the season. All that time and tossed away food the farmer still has to pay for. When you grow your tomatoes at home you eat those blemished or slightly damaged ones - a farmer can not sell those, even though they took just as much time and energy to grow. A challenge for you: Next time you go to the Olympia Farmers Market on a Sunday in Spring hang around until market closes. Slightly after 3pm you will see farmers taking box after box of produce and virtually filling the performance stage with food. Sad thing is that farmers struggle to pay their workers more than minimum wage, and so often you will find farm workers in those food bank lines. When there is so much labor that goes into the food and so little return it is difficult to make that livable wage available to all. Often times the cast offs that farm workers get off the farm is not as nice as the food being sent to the food bank.

Chapter 8 : NPR Choice page

*Brooks Edmondson, a chicken farmer in Maury, North Carolina who raises poultry for Sanderson Farms, has four chicken houses “the industry average” on his 1-acre farm. It took a \$1 million investment to convert his tobacco farm to 3 Sons Poultry Farm.*

Skip to secondary content A Tale of Two Fibers: Two farms on the tour circuit that caught our eye are producing fiber: Sarah, and her husband, Mike, have 12 alpacas and two llamas situated on their five-acre farm in Franklin County. Both retirees from stressful corporate jobs, Sarah and Mike came to farming later in life to find a little peace. We met our first alpacas about nine years ago when we were in our early 60s and just fell in love! Alpacas are gentle, curious and full of personality. If you would have asked me if we would have an alpaca farm, I would have told you that you were nuts! It took a year and a half to sell our house in a subdivision in Raleigh, and during that time, we purchased some alpacas and boarded them and learned as much as we could. Two of our biggest resources was from the farmers who were boarding our herd while we sought land. The amazing resource was having our veterinarian come and walk the new property “ that we purchased in “ with us to identify risks, like poisonous plants, that could harm our new herd. We found stressed cherry tree leaves, which just one or two leaves release cyanide and can be fatal if eaten by an alpaca. To prepare our land, we learned a hard lesson: We thought we were really on the ball! Turns out, as they hauled the tree debris away, they took off through our property, scattering little leaves and branches the whole way through the pasture. We ended up having to follow the truck, picking up every little leaf that fell off! Needless to say, we now have them go a different route. What makes alpacas compelling and interesting for you? We picked alpacas because we loved how cute, curious, and sweet they are“. Also, alpacas are not aggressive. We tell visitors that if the animals get closer than they are comfortable with, just raise their arm and the animals are gone they are very timid. Each of them has their own personality“if we are missing the brush we use to clean water pails, we always know that Reggie took it down to play with. And if we hear one of them alerting the herd to danger, we know it is most likely TK or Rosie, who are always the most alert to potential danger. That would be our male alpaca, Comet. Comet came over and laid down on his side, in front of Byrd. We have never seen an alpaca make themselves so vulnerable before, and there was no reason we could think that Comet would do that other than giving this as his final gift to Byrd. At one point during the visit, her immediate family was standing away from the rest of the group, overcome with emotion, and there was Comet, staying with them while they grieved. Mornings, when it is cool and we are out raking up alpaca poop for parasite prevention I know, sounds strange! As we go into each pasture, some of them will come out and investigate what we are doing, hang around for awhile, while the rest just continue eating their breakfast. It is so peaceful! The most common myth is actually about the alpacas and llamas themselves. The most frequently asked question we are asked is if the animals will spit. They have a very bad reputation for spitting, and it is greatly exaggerated. They may spit at each other if another one is bugging or crowding them, or if a few start to fight. If you watch videos that have been posted that show people getting spit on, watch closely because most likely they were staring hard into their eyes, which is a sign of aggression in the animal world. The girls are famous for spitting at each other when carrots come out since none of them want to share, so we never bring them out when all the girls are around. What can folks look forward to seeing or doing on your farm during the Piedmont Farm Tour? They will get to meet most of our alpacas and llamas, as well as learn about their unique personalities and what makes them fun. Visitors can then roam through our gift shop and finds lots of unique and fun alpaca items“some handmade and some we have purchased. Stay tuned for part two of this fiber farming series, where we sit down with Stoney Mountain Farm , who raise sheep.

**Chapter 9 : Tales from the Farm Part 1 - The Stewart SettlementThe Stewart Settlement**

*A Tale of Two Farms By Jared Diamond Similar Strengths Located in beautiful natural settings By far the largest, most prosperous, most technologically advance farms.*

A Tale of Two The project hinges on a very large land deal offered by financial services magnate John Hantz to buy up over 2, empty lots from the city of Detroit. The project website invites us to imagine "high-value trees These trees, it seems, are just a first step in establishing a acre forest and eventually -- pending approval by the City Council -- the full Hantz megafarm. In the short run, the purchase by Hantz cleans things up, puts foreclosed lots back on the tax rolls and relieves the city of maintenance responsibilities. If the tree farm expands, it could provide a few jobs. In the long run, however, Hantz hopes his farm will create land scarcity in order to push up property values -- property that he will own a lot of. The Hantz Farms project openly prioritizes creating wealth by appreciating real estate rather than creating value through productive activities. If successful, the urban mega-farm will clearly lead to an impressive accumulation of private wealth on what was public land. It is less clear what this will mean for the low-income residents of Detroit. Despite two years of glowing national press coverage, not all is going smoothly with the project. Many in the city are reluctant to lose control over such a big chunk of real estate. When friction on the issue developed between the Administration, city offices and the public, the Hantz negotiations moved quietly out of the public spotlight. But the wheels kept turning It has come to our attention, due to inquiry from the media, and communication from a representative from Hantz Farms that the Administration is proposing to sell property to Hantz Farms or some subsidiary for a project on the east side of Detroit. Land grabs in far-off places occur when governments allow outside investors to push subsistence farmers and pastoralists off massive swathes of tropical farm and range land to establish mega-plantations of palm oil or sugarcane for ethanol. Despite the hype, very few of these projects actually grow any food. Often the land grab is simply about investing in real estate. Researchers studying the global phenomena have not yet found any benefits for local communities resulting from these land grabs. On the contrary, uprooted from land and livelihoods, poor rural people are forced into the option of last resort: Notwithstanding, from Goldman Sacks and the Carlyle Group to university pension funds, holders of big money are anxious to put their wealth into land, at least until the global recession blows over. Cheap land, devalued by economic and post-industrial recessions, is literally up for grabs. Once acquired, the easiest and most effective, low-cost way for big financial dogs to quickly mark their newly-acquired territory has been to plant trees -- trees require little maintenance and if global carbon markets ever really kick in, could pay dividends. That alone is an arbitrage opportunity. We could be moronic and not grow anything and we think we will make money over the next decade. This supposedly benefits the planet by enriching few and impoverishing many. They are opposing the Hantz deal on moral, political and economic grounds. When one looks at the trajectory of D-Town Farms and the Detroit Black Community Food Security Network, what appears as indignant opposition is really a fundamentally different logic for addressing the health, education and general welfare concerns of Detroiters living in the underserved neighborhoods the city refers to as blighted neighborhoods. The Detroit Black Community Food Security Network is a coalition of community groups that focus on urban agriculture, policy development and co-operative buying. They have been farming in Detroit since , pioneered an month effort to formulate a city-wide food policy adopted by the City Council in , and researched and proposed the model for the current Detroit Food Policy Council. Throughout, the Network held public meetings and worked extensively with city leaders, local business, churches and neighborhood organizations, as well with Wayne State and Michigan State University. But recognizing that Hantz Farms follows a speculative and private real estate logic and seeks to concentrate wealth, while D-Town Farms follows a community livelihoods logic that seeks an equitable distribution of opportunities and resources, still barely touches the surface of the deep differences in demography, culture, socio-economic status and political orientation of the two urban farming projects. At the center of this tale of two farms, lies a contentious global question just beginning to resurface in the United States these days: Land -- rural or urban -- is more than just land; it is the space where social, economic and

community decisions are made, and it is the place of neighborhood, culture and livelihoods. Therefore, it is more than just a "commodity. The transformation of these public goods into private "commodities," coupled with their scarcity has not resulted in any improvement for residents. Market demand and human needs are not the same, and one does not necessarily address the other. There are many notable, socially and economically-integrated projects in Detroit that are already improving livelihoods, diet and incomes through urban farming. It is difficult to see how these can flourish in the shadow of a mega-project designed to price low-income people out of their own neighborhoods.