



THE BERRY CENTER

NEWS *from* THE BERRY CENTER

Fall/Winter 2023

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PHOTO COURTESY OHPM

Farmer and Traskside Butcher Shoppe co-owner John Edwards moves hay with his son on their farm in Trimble County, Kentucky.

LETTER FROM MARY BERRY

DEAR FRIENDS,

JUST THIS MORNING I had a call with Sierra Enlow who is running for Kentucky's Commissioner of Agriculture. Sierra is an interesting young woman and I am interested in this race. As executive director of a nonprofit I can make no endorsement in an election. As a citizen of this commonwealth, I can and if any of my fellow citizens in Kentucky would like to know how I am voting I'll be glad to tell. But that is not why I mentioned this call. During our conversation Sierra told me of her experience at a famous western Kentucky political event called Fancy Farm. Sierra said that her opponent spoke mainly of national politics. Not of issues that Kentucky farmers need help with. Not issues that therefore we need all be concerned about. This has been my experience also. Not just in politics but in all parts of our culture.





Our work at The Berry Center is agrarian. It has nothing to do with the left and the right. Agrarianism simply says that the land—the given world—is of ultimate value, and that taking care of it is our most important work. To argue from these two points puts you outside of the current political dialogue. There are more and more people who understand that but I have no evidence that they are in the top ranks of government or even close. Our hope lies in awareness trickling up, but as it trickles up it **MUST** come from real knowledge down here at the bottom. Our Home Place Meat, based on the values of the Burley Co-op, is set up to benefit farmers. The meat is processed at Henry County's Trackside Butcher Shoppe and distributed by Louisville-based What Chefs Want. When we can we will start a program that insures the same for the farm woodlands in this community.

All of our work at The Berry Center is toward an economy that supports good land use, i.e., working landscapes and working people. A local food movement that doesn't include these things turns out to be pretty close to meaningless. Localism would cease to be an -ism just as soon as the local people went to work locally. This, again, is absent from most of what passes as public conversation. I've looked in vain for editorials in major news outlets that talk about the state of our economy or that mention the state of the living world for years.

Because this is the case and because I am a rural American and a Kentuckian, I have lived in a state that has been a colony all of my life and well before that. Our raw materials have been stolen from us at the lowest possible price for generations. It is my great hope that we can begin to understand what has happened here, what we still have that is worth keeping, and to discover ways to keep it. Our recourse from an economy that commodifies and destroys everything is to turn toward local economies. We need an economy that takes care of everything. This will take people who know how to take care of land, how to use it well, and who can afford to use it well. People who have affection for a place and some hope of remaining in place. We once had communities of such people. Henry County, Kentucky was one of them. Now we have a remnant and that is where our hope is.

And so, I am delighted to announce The Berry Center Farm and Forest Institute. Dr. Leah Bayens has led our education program for twelve years and will continue to lead the Institute. For over a decade we have been offering an undergraduate degree in farming. Now, we are shifting to a community education model. This will make our curriculum more accessible to farmers, foresters, rural leaders, and others. When we started the Center in 2011, I had seen several decades of farm kids from Henry County go to conventional farm programs and either not come back to Henry County or come back as agriculture "specialists" of one kind or another. The old ways of land use (farming) had been educated out of them. We wanted to exalt their usefulness to this country as farmers. We still do. And now we can offer the Institute to more people.

We have been able to offer our program only to people who could dedicate two years to it. We can now offer short courses, long courses, and field days to existing farmers and beginning farmers. Classes in agrarian literature and history are available to people who farm as well as people who don't farm but want to understand more about our land-based economy and the long history of agrarianism that should protect it and encourage people to care about it.

It is especially meaningful to me that we are teaching forest management. The classes will now be open to



anyone who needs them. My uncle John Berry, Jr. and my father Wendell started field days sponsored by our local bank, United Citizens Bank & Trust, decades ago to teach landholders how to care for their woods. We are taking that work up again. The dominant management system in our state is clear-cutting that destroys the woods forever. We know that by practicing “worst first single tree selection” the harvesting of trees can improve the woods and add income to a farmer’s bottom line. My grandfather thought that the principles of supply management to maintain a parity price would work for anything farmers could produce. We believe that is the only way to grow a population of good farmers, good land users, in this country.

The Berry Center Farm and Forest “classroom” is our 200-acre farm in Henry County. The farm is a good mix of hay ground, permanent pasture, and woods. We have been working hard to improve the infrastructure on the farm for the benefit of our students and our community; we’re looking forward to adding a needed classroom and shelter as soon as we can. Dalton and Ann Brown owned and loved the farm for over 60 years. It is their example of love and care that we are emulating in everything we do there. Dalton said to me once, “We worked hard but we had a wonderful life here.” Small farms make

economic sense. They also produce happiness, beauty, and health.

We are desperate for good examples of healthy, prosperous farm communities in this country. We have some and they need to be studied and looked to. Localization depends on a revival of the neighborhood principle. We must help each other. My father’s work has been to change the way agriculture in this country has been judged. Our work at the Center is to hold on to the knowledge and teach it.

I have little evidence that any of our leadership in this country has a clue about the existence of rural America, much less the problems it has, despite the rhetoric. It is up to those of us who can see what has happened to do something about it. And this is hopeful work. We can all do the right thing that is right in front of us to do.

As always, I am deeply grateful and frankly amazed that The Berry Center has a membership of people who have joined us in our efforts to change a land-destroying, people-destroying economy. People who know that no good change is possible if we destroy the source of what we must have to sustain us.

Thank you. 🍓

Your friend,

—MARY BERRY, Executive Director

PROGRAM UPDATES

THE AGRARIAN CULTURE CENTER AND BOOKSTORE



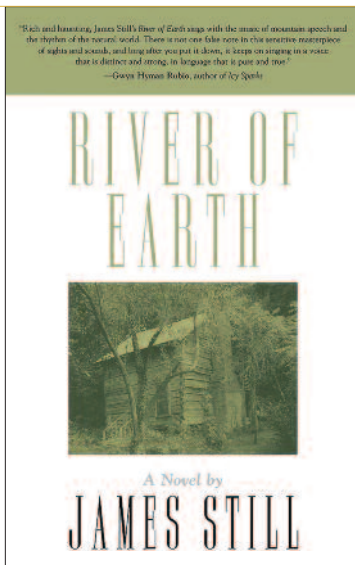
NABVETS annual fundraiser at the ALL Fall Festival

THE AGRARIAN LITERARY LEAGUE (ALL) season began September 9th with the ALL Fall Festival. Neighbors, close and distant, gathered together on the lawn of The Berry Center to celebrate the best of Henry County, Kentucky. Live music, local artisans, local history, baked goods, and our local chapter of the National Association for Black Veterans (NABVETS) annual fundraiser fish fry all came together to make for a special day.



NABVETS Vice-Commander Joe Wright talks with Wendell Berry at the ALL Fall Festival.

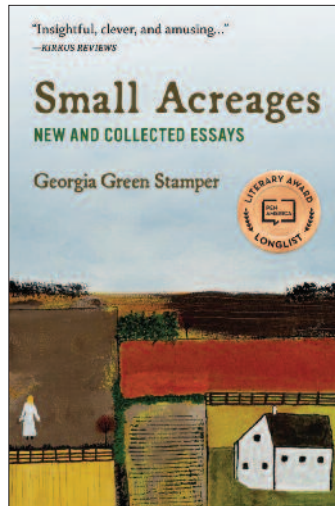
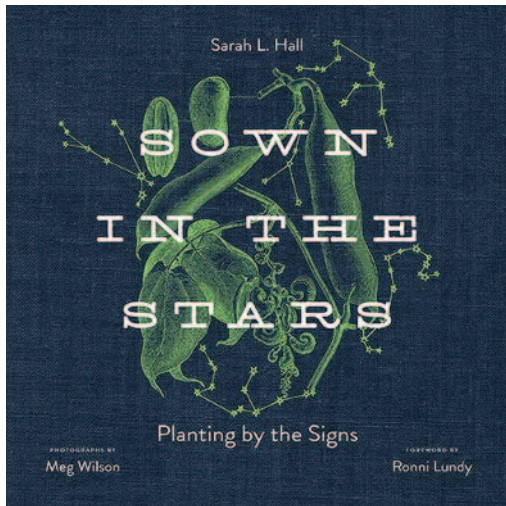
This annual event was also our opportunity to announce the 2023 Agrarian Literary League book: [*River of Earth*](#) by Kentucky author James Still. This classic work of fiction tells the story of the Baldridge family living in the mountains of Eastern Kentucky around the turn of the twentieth century, told through the perspective of a young boy. It speaks to the tension rural people have faced for generations: the pull between farming and a working, agricultural landscape, or the promise of wealth and security made by corporations.



ALL 2023 book [River of Earth](#) can be purchased through the Bookstore at The Berry Center. Books come with a free Discussion Guide and sales support the work the Agrarian Literary League. [Order here.](#)

Right—Courtney Willis hands out copies of the ALL 2023 book [River of Earth](#) by James Still.





Other events this season have included an evening with Georgia Green Stamper, author of [*Small Acreages: New and Collected Essays*](#), who shared her remembrances of growing up on a generational tobacco farm in Owen County, Kentucky to a rapt audience. In October, Sarah Hall visited The Berry Center to share a fascinating lecture about the cultural farming practice of planting by moon phases and star signs detailed in her new book [*Sown in the Stars: Planting by the Signs*](#). Both of these talks will be available as part of The Berry Center’s Agrarian Voices lecture series in the upcoming year by visiting our [YouTube](#) page. (www.youtube.com/@TheBerryCenterKY)

The Berry Center Farm and Forest Institute instructor Rick Thomas visits with Mable at the ALL Fall Festival.

It’s not too late to participate in the Agrarian Literary League fun! You can order your own copy of [*River of Earth*](#) which will arrive with our discussion guide by visiting this link. A book group discounted rate is available for orders of three or more by contacting bookstore@berrycenter.org or calling 502-743-1820.

Mark your calendar to join us for the ALL finale event, Kentucky Arts and Letters Day (KALD) on November 11, 11:00am-4:00pm. More information and tickets available by visiting KALD23.eventbrite.com.

THE ARCHIVE AT THE BERRY CENTER

‘Our political failures in recent years are not because we are wrong but because we have not clearly said why we are right.’⁸ —JOHN M. BERRY, JR.

HOPE JAHREN, an award-winning scientist, researcher, and author of the memoir, “Lab Girl,” wrote an opinion piece for *The New York Times* in November, 2016 recounting her yearly drive through rural Iowa to her home in Minnesota at Thanksgiving. She was wondering as she drove how the then, newly-elected president would govern America’s farmers. She noted that though the gross output of American farms was \$393 billion (eight times the figure for coal mining, which got a lot of attention during the campaign) in the last four series of presidential debates during election years she had

not known of farmers or farm issues being discussed. “Transcripts show that farm policy hasn’t even come up once during a presidential debate in the last 16 years.”¹ Before that, in the election of 1996, neither rural life, rural people, nor farm policy were discussed . . .

. . . which takes us back to the election of 1992.

John M. Berry, Jr. a distinguished legislator in the Kentucky General Assembly from 1974-1982 and majority leader in the Senate in ‘80-’81, was active in Democratic party politics; he was asked to be on



the Platform Committee of the national Democratic Party Committee in the run-up to the 1992 convention which nominated the eventual president of the United States, Bill Clinton. He submitted a policy statement which he hoped would influence the Democrats' agricultural plank.

After the election, in a speech before the Indiana Farmers Union Convention, (titled *Farmers and Farm Issues Ignored in the 1992 Convention*) he said that after he submitted his policy statement for consideration by the committee, he was "in disbelief" when he read a draft of the platform and realized that there was no statement for agriculture at all. After Mr. Berry's objections, several meetings and last-minute wrangling² they finally were able to insert an ag plank of which his brother, Wendell, would later write:

... the ag plank of the [Democratic] platform as published gave general approval to 'family farmers receiving a fair price,' to 'a sufficient and sustainable agricultural economy achieved through fiscally responsible programs,' and to 'the private public partnership to ensure that family farmers get a fair return on their investment.'... It committed Mr. Clinton and his party to do nothing and nothing is what they did.³

As for a platform that did include important farm issues, John suggested that the 1988 Democratic agricultural plank came close to being a document which would offer a viable plan for farmers and the country's agriculture, but for a few points: it failed to recognize the relationship of the farm economy to the overall economy; it failed to recognize the importance of a sufficient and sustainable agriculture to our nation's security; it failed to recognize the need in a successful Jeffersonian system of freedom and self-government for small family farmers to own land and prosper; and it failed to recognize that the right way to revitalize the rural economy is by revitalizing agriculture.

'If we are competitive in the world market today it is only because of costly subsidies and because farm prices are less than the cost of production. Anyone who doubts this needs only to look at the billions of taxpayer dollars spent on farm programs and export enhancements, together with the record number of rural bankruptcies.' And, I would add, a grimly persistent high rate of suicide among farmers and in rural communities.⁴

As an example of how subsidies can work against the farmer in the marketplace, consider if the average market price of wheat is \$3.19 a bushel. A target price will have been set by the United States Department of Agriculture (USDA) previously—its estimate of what the price *should* be. In this example, the target price set by the USDA for wheat is \$4.00; the difference between the market price and target price is \$.81 so when the farmer sells, he qualifies for a *deficiency payment*—a subsidy—of \$.81 from the government to bring his payment up to \$4.00, the target.

But the USDA also keeps statistics on what *the true costs*—*all his inputs*—to the farmer are and, in this instance, according to the USDA's own reckoning, if the true cost of all the inputs (labor, fertilizer, machinery, fuel, buildings, repairs) is considered, the price of the wheat would actually need to be \$4.91; the farmer is losing money, since the target price which he got is less than it actually cost him to produce the wheat.

If an agribusiness corporation, for instance, Archer Daniels Midland (ADM), exports the 100 bushels of wheat which they have purchased for \$319 they will

‘ . . . There are certain economic principles that derive, not from text books, but from common sense and those principles cannot be ignored. The first principle is that for any nation to survive and prosper it must jealously guard and preserve its ability to feed itself. The second is that the price we pay as a nation for economic policies that emanate from the greed of a particular constituency—in this case, giant corporations—is one that we are without the means to pay.’⁷⁷ —JOHN M. BERRY, JR.

find that the money they paid is too high for ADM to charge and be competitive in the world market. They then receive a subsidy from the American taxpayers—“*exporter enhancement*”—so that they can sell the wheat for, in this case \$219, a price less than it cost them, but recoup their loss through the enhancement. The corporation gets export enhancements, but the farmer, subsidy notwithstanding, has had to produce the bushel of wheat below his costs.

With no supply management program, no price support, no acknowledgement of the cost of production or care toward a reasonable profit, and with supply-side economics encouraging it, farmers—who have been repeatedly told to get big or get out—consistently try to make up for losses by overproducing, depressing the market price further. Constant pressure to reduce the cost of production also means disproportionately increasing conservation and environmental costs. The government’s subsidy is not enough to keep him from sinking in debt, since, by design, it is not based on his real cost of doing business.

John Berry, Jr. said that the solution to these problems is an agriculture system based on the principles of the Tobacco Program written and shepherded in Congress in large part by John Berry, Sr. and his allies in the Burley Tobacco Growers Cooperative Association who felt that the principles of the Program could be made to work for any commodity. Indeed, we need to return to those principles—the law of

supply and demand, careful planning, reasonable reserves, supply management, and price supports based on parity or the *real* costs to our producers, which informed the establishment of many useful farm programs during the thirties. The fact that a program based on these principles, which worked for the people for whom it was intended for 60 years, was “ignored by our policy makers in their search for solutions to farm problems”⁵ is one of the reasons Mary Berry started The Berry Center. The Our Home Place Meat program, directed by Beth Douglas, demonstrates Tobacco Program principles beautifully.

Mr. Berry, Jr. said, “A healthy and durable agriculture is impossible without farmers who love their land and know how to farm it. . . . That knowledge in large part is handed down from one generation to the next. It appears that the unspoken purpose of this nation’s farm policies for the last 40 [now 70] years might have been to guarantee that there would be no next generation of farmers.”⁶

Our work at The Berry Center is to make sure that there *is* a next generation of farmers who love their land, who know how to farm well, and who are able to farm well. We are fortunate to have the lives of three great agrarians to inspire us in our work. 🍷

—MICHELE GUTHRIE
Director, The Archive at The Berry Center

1 Jahan, Hope. “The Farmers We Forgot,” <https://www.nytimes.com/2016/11/23/opinion/the-farmers-we-forgot.html> New York Times, November 23, 2016. Accessed September 19, 2023.

2 Cross, Al. “Farmers want time to discuss platform,” *Louisville Courier-Journal*. Louisville, Ky., July 14, 1992, pg. 1.

3 Berry, Wendell (2017). “The Thought of Limits in a Prodigal Age,” *The Art of Loading Brush*. (pps. 48 – 50). Berkeley : Counterpoint Press.

4 Williamson, Elizabeth. “A Death in Dairyland Spurs a Fight Against a Silent Killer” *New York Times*, <https://www.nytimes.com/2023/04/19/us/politics/farmer-suicide-depression-wisconsin-rural.html#:~:text=The%20rate%20of%20suicide%20among,34%20percent%20in%20urban%20areas>. April 24, 2023. Accessed Sept. 19, 2023.

5 Berry, John M. Jr., Speech to the 39th Annual Convention of the Indiana Farmers Union, Nashville, Indiana. January 29, 1993.

6 IBID

7 IBID

8 Statement of John M. Berry, Jr. Platform Committee Member to Platform Committee of the Democratic National Committee, Cleveland, Ohio, May 18, 1992.



Cow calf pairs on the Douglas Farm in Pleasureville, Kentucky

OUR HOME PLACE MEAT

OUR HOME PLACE MEAT has experienced an upgrade in 2023. New logo. New website. Newly rebranded product (Rose Beef). New salesman. This year has been a refreshing boost for the program.

I mentioned the rebranding of Rose Veal to Rose Beef in my last update, but the full vision came to life this summer with the completion of the logo, website, reading materials, and labels. Also, you can now purchase our new Our Home Place Meat swag at ourhomeplacemeat.com/shop.

The most exciting part of this year for me is the addition of Sam Brown to the Our Home Place Meat team as salesman. He has hit the ground running to make our meat top of mind to restaurants, distributors, and customers. You can learn more about him in his new employee spotlight.

To continue the momentum, this fall we hosted our first ever Beef Bash to launch and celebrate Rose Beef and Berry Beef. The evening was full of deli-

cious food shared amongst great neighbors. Four chefs joined us to create dishes using Rose Beef and Berry Beef, each utilizing two different cuts of meat. You can read more about our Beef Bash [here](#). Special shoutout to our sponsors: [What Chefs Want!](#), [Trackside Butcher Shoppe](#), [Foxhollow Farm](#), and [Ballard Hardware](#).

We also hosted a Beef and Forestry field day for Henry County and surrounding area farmers. We had 15 people attend and had a successful morning of learning about the different types of agricultural insurance available, the ways to finish cattle (feed and rations) and how to earn income from woods management on your farm. Special shoutout to our sponsor [United Citizens Bank & Trust](#), and many thanks to [The Berry Center Farm and Forest Institute](#) for planning and support, to Tom Dawson for sharing his cattle knowledge and to Rick Thomas for sharing his forestry knowledge with us!

—BETH DOUGLAS
Director, Our Home Place Meat



BEEF BASH—From left to right: Alison Settle (Holy Grale/Private Chef, Louisville, Kentucky); Beth Douglas, Wyatt Sarbacker (Favor, Lexington, Kentucky); Ouita Michel (Holly Hill Inn, Midway, Kentucky); Mary Berry; and Kristopher Cole (House of Marigold/Marigold Catering, Louisville, Kentucky) celebrate a successful evening at the inaugural Beef Bash!

Beth Douglas presented Chef Alison Settle with the Berry Best Chef Award as voted on by the guests at Beef Bash.



Ouita Michel greets a guest at Beef Bash.



Kristopher Cole serves hunter's stew at Beef Bash.



Wyatt Sarbacker prepares tastes for guests at Beef Bash.



Left—Participants spent the second half of the morning with Rick Thomas in the woods on The Berry Center's farm. Here, Rick is sharing the game plan for his portion of the field day.

Right—An Italian sandwich with Rose Beef chuck roast and giardiniera on mini brioche buns, prepared by Alison Settle.



FEATURED FARMER & BOARD MEMBER SPOTLIGHT: JOHN LOGAN BRENT

INTERVIEW BY BETH DOUGLAS, Director, Our Home Place Meat



JOHN LOGAN BRENT lives with his wife Lori, and children Gracie, Morgan, and Jake on their 160 acre farm in Turners Station, Kentucky. John Logan has many passions but at the top of the list are his faith, family, farm, and community.

At a very young age, John Logan discovered a passion for raising and growing things. Along with this passion, he developed a deep love for the people, places, and the agrarian culture of his Henry County home. He went to Henry County schools, graduated from Henry County High School, the University of Kentucky, and attended a post graduate program at Harvard University. In 2003, he was elected to his first term as Henry County Judge/Executive. At that time he was the youngest person in the state to hold the position. He served in this role for 20 years and retired at the end of 2022.

He and his family raise tobacco, cattle, and hay on several small family farms. They have been selling finished beef off the farm to individuals for a number of years. After years of driving long distances for farmstead meat processing, John Logan was obviously interested in bringing local processing to the Henry County area and he took an active role in the establishment of Trackside Butcher Shoppe in the community in 2015.

In addition to serving on The Berry Center Board, John Logan serves on the Baptist Hospital La Grange Board, the United Citizens Bank Board, and he chairs the Tri-County Community Action Agency Board.

I sat down with John Logan at The Berry Center to ask a few questions. Here's what he had to say.

Tell us about your family's farming history.

All past generations of my family have been involved in agriculture to some degree. Both my grandfathers owned farms but they made their living from operating hardware stores and selling goods primarily to farmers. My dad and his brothers carried on the operation of the family farm which dates back to the 1880s. They were weekend farmers. I am the first in about five generations to farm pretty much full time.

What does your farming operation look like now?

Our farming operation is traditional in that our staples are cattle, tobacco, and hay. Within those we do some non traditional marketing selling freezer beeves and marketing through the Berry Beef Program. We sell square bales to several horse farms. We enjoy the cattle and are appreciative of our markets but with that said, the tobacco and square bale hay have the best margins and lowest input costs.

If money were not an issue, what would your farming operation look like?

You know I am pretty pleased with our farms as they stand now. I am 50. I retired at the end of last year. I farmed hard for the last 28 years—30 plus hours every week on top of a demanding day job. Every penny I made went back into the farms. About two years ago we got everything paid off and built our cattle herd to capacity. That sounds good but if you think about it we have a big problem in this country when you have to work two full time jobs so you can finally farm full time at 50. If I had a little extra money I would build a lake on every farm. Global warming seems to have sent us a good bit of rain in recent years but I suspect that will change. Also my son and I like to fish.

What does it mean to you to be an Our Home Place Meat Farmer?

Our Home Place Meat means dependable income. That was the premise of the tobacco program and that was Mary Berry's goal with Home Place and it's working.

You were Henry County Judge Executive for 20 years and Mary has often said you were possibly the only agrarian elected official in the country. Has your work with The Berry Center, both as a board member and an Our Home Place Meat farmer, allowed you to continue your public service? How so?

My favorite part of working for the county were the projects. Taking projects from seed to fruit. A seniors center, The Hope Center, the new recreational park,

the industrial park where Trakside Butcher Shoppe is . . . These were all tangible things that are in operation today and improving people's lives.

To that end The Berry Center Farm, The Bookstore at The Berry Center and the Agrarian Literary League, and of course dropping off my cattle at Trakside and getting a check in the mail that represents a parity price—well these are all tangible things as well and I am honored to be a part of it. 🍀



MEET SAM BROWN: OUR HOME PLACE MEAT'S NEWEST EMPLOYEE

MY NAME IS SAM BROWN and I recently joined the Our Home Place Meat team. I was raised in Nicholasville, Kentucky, and at a very early age I was introduced to agriculture, helping my dad on a small 25-acre farm where we raised and trained working cow horses—mostly quarter horses—while leasing several farms to run cow-calf pairs.

Being one of the only sons my age among our neighbors I was called to help work in tobacco barns, hay fields, and gardens. I have continued to feel called to work in those places. During this time I met my wife, Madeline. After graduating from high school, I went on to Western Kentucky University where I learned about and worked in every aspect of the cattle industry from cow-calf operations, to stock yards, to large feed yards, anything I could do to grow my

knowledge about the cattle industry. I graduated from Western with a bachelor's degree in Agriculture, Business, and Finance.

After graduation I moved back to central Kentucky, and married my high school sweetheart, Madeline. I also had the opportunity to run two cattle farms and continued my education independently, focusing on genetics, reproduction, and cattle nutrition. When I heard about the sales position at Our Home Place Meat it excited me, as it seemed an excellent opportunity to learn and grow in my career. Getting to know the people at The Berry Center and the farmers involved in the program gave a new meaning to the job for me. Hard working, caring, forward thinking, and fearless, are just a few ways to describe this group.

As I settle into this new role, I hope to help contribute to the important mission of creating a much-needed sustainable market for cattle farmers here in Henry County and beyond. Madeline and I and the new addition to the family, our son Beau, are very thankful to be a part of the family of friends and farmers at The Berry Center and Our Home Place Meat.

“But it is better to be agape afterwards than agog beforehand.” —Wendell Berry, “The Specialization of Poetry,” *The Hudson Review*, Vol. 28, No.1, p.14.

There is a lot to be excited about with Our Home Place Meat going forward. We are doing our due diligence and growing the program carefully and consciously with a focus on what matters: farmers, community, sustainability, and quality beef. One day we are sure to find ourselves agape at the great success of Our Home Place Meat! 🍀

MARY'S PERFECT ROSE BEEF TENDERLOIN WITH MUSHROOM RED WINE SAUCE

Recipe by Mary Berry

INGREDIENTS

Meat

2 lb Rose Beef tenderloin
2 tbsp olive oil
Kosher salt
Coarsely ground black pepper
2-3 cloves fresh garlic, minced
1 ½ tsp dried thyme
1 tsp dried rosemary, crushed

Sauce

2 tbsp olive oil
1 small red onion, diced
2-3 cloves fresh garlic, minced or pressed
1 lb mushrooms, mixed varieties, sliced
3 tbsp dry white wine
1 ½ tbsp all purpose flour
1 cup dry red wine
¼ cup beef stock
½ tsp dried thyme
Salt and pepper to taste
1 ½ tbsp unsalted butter to finish



DIRECTIONS

Cooking the Tenderloin.

Bring your tenderloin to room temperature and rub with olive oil and seasonings.

Preheat oven to 425° and line the bottom of a roasting pan with aluminum foil.

In a hot skillet, sear the seasoned tenderloin on all sides.

Place the seared tenderloin on a rack inside the roasting pan.

Roast in the preheated oven for 35-40 minutes or until the internal temperature is 135° (medium rare).

Remove the pan from the oven and loosely tent the beef with foil to rest for 15-20 minutes.

Cut into ½ inch slices, against the grain.

Making the Sauce

While the meat is roasting, prepare the mushroom red wine sauce.

Preheat a large pan over medium-high heat and add the olive oil to the pan.

Add the onion and cook until softened and brown. Stir in the garlic and let it sear until fragrant.

Stir in mushrooms and cook until they are almost done.

Add in white wine and simmer for 2 minutes.

Sprinkle the flour over the mushrooms and stir to combine.

Add the red wine while stirring, followed by the beef stock.

Add the thyme and salt and pepper to taste. Stir.

Let the sauce simmer and thicken. Remove from the heat.

Add the butter and stir until melted and the sauce is glossy.

Pour sauce on a serving dish and place the sliced tenderloin over the sauce.

Serve right away and enjoy!

THE BERRY CENTER FARM & FOREST INSTITUTE



Audience, left to right—Tanya Smith, Tanya Berry, Wendell Berry. Both photos by Emily Berry

Group photo, left to right—Shannon Boyd, Tanya Berry, Lori Collins-Hall, Wendell Berry, Leah Bayens, Ivy Beach, Sally Rother, Aaron Phillips, Ed Fredrickson, Julia Farner, Holley Meadows, David Beckman, Paul Borntreager, Rick Thomas.

COMMENCEMENT—During the week of May 8, the second and final cohort of the Wendell Berry Farming Program of Sterling College celebrated commencement with Senior Year Research Project (SYRP) presentations, a farm tour with family and friends, and shared-meal fellowship. Sterling College Interim President Lori Collins-Hall trekked from Vermont to Kentucky for the occasion. The celebratory week culminated with graduation on Saturday, May 12 at the Henry County High School auditorium. Paul Borntreager was chosen by his peers to speak at the ceremony on their behalf. Tanya Amyx Berry graciously gave the commencement address. It was a beautiful time of remembering that what we need is here.



*Farm and Forest Institute instructor Rick Thomas explains the finer points of unpacking, setting up, and using our new Hudson Oscar 330 sawmill.
Photo by Leah Bayens*

NEW FENCING & SAWMILL—Thanks to a generous grant from the Norton Foundation, The Berry Center Farm now sports 10,000 feet of new fencing. This woven wire fence replaces the previous patchwork of perimeter fencing and updates the barrier protecting woodlands, allowing us to more effectively manage pasture and livestock while also implementing restorative forestry practices. Ultimately, this work furthers our efforts to serve Our Home Place Meat farmers through trials and demonstrations as well as other farmers in the community through educational opportunities.

The Berry Center's membership also heard and heeded our call for a small-scale sawmill. Through a matching grant by two Kentucky organizations, the Tallgrass Farm Foundation and the Hardscuffle Foundation, we added to TBC Farm a Hudson Oscar 330 portable sawmill. Now, The Berry Center can selectively harvest timber using worst-first principles and process it into lumber that can be used in building projects on the farm and on other TBC buildings (e.g., renovating its historic 1790 Pearce Cabin in New Castle). On occasion, processed wood may be sold as a value-added product for additional revenue. In each of these instances, the sawmill provides an educational opportunity for farmers in practical skills acquisition, farm woodland health, and diversified farm income streams. With the grant, we also acquired a forest winch for our tractor (for safer timber harvests with less traction impact) and constructed a Millhouse concrete slab.

HARVEST SHOWCASE—Continuing an annual tradition, we hung out at the Henry County Harvest Showcase, joined by two of our farming program alumni: Hannah Cox, class of 2021, and Aarron Phillips, class of 2023. Hannah’s dairy cow, Mable, and her calf Wendy, warmed up the arena, and the Phillips family’s Dwell Lane Farm market booth featured grassfed lamb, pastured chicken and eggs, vegetables, and a variety of baked goods, some topped with delicious, local maple syrup.



Top—Stone Cottage Farm’s Hannah Cox takes a break from talking small-scale dairying to visit with The Berry Center teaching teamster Rick Thomas and his working steers, Dan and Jesse, in the Henry County Fairgrounds Ag Arena. Photo by Rick Thomas

Bottom—Aarron Phillips sells pastured poultry and grass-fed lamb at the Henry County Harvest Showcase. Photo by Kristen Phillips



Farm and Forest instructor Rick Thomas guides participant Jonas Kambire in directional felling techniques in a recent restorative forestry short course. Photo by Ben Aguilar.

FARM AND FOREST INSTITUTE—The Berry Center Farm and Forest Institute provides farmers and other community members, near and far, with an education in holistic, place-based agrarian thought and practice. Join us! We are pleased to launch

The Berry Center Farm and Forest Institute’s [new website \(www.berrycenterfarmandforest.org/\)](http://www.berrycenterfarmandforest.org/). Register for Fall 2023 offerings, and peruse our upcoming short courses, field days, workshops, and season-long study courses. This Institute is a Kentucky-based program that applies Wendell Berry’s writing to learning. It serves early career and experienced farmers, generational farm families, woodland owners, and rural community members. The Institute is affordable and is designed to accommodate busy lifestyles. Hands-on, community education classes focus on:

1. Livestock on grass production
2. Low-impact forestry
3. Cooperative economics, agrarian thought, and rural leadership

This fall we are offering farm woodlands workshops. One- and two-day Chainsaw Skills Training Courses, introduction level and an advanced level, will be held at The Berry Center Farm. These workshops are typically appropriate for woodland owners, farmers, or farm workers.

AGRARIAN VOICES—In January 2024, The Farm and Forest Institute will launch “Agrarian Voices: The Art and Practice of Agriculture,” a season-long study of the literature, history, arts, practices, and cultures of agriculture through:

- Readings, archival sources, and mixed media materials
- Prompts for self-guided rumination and place-based application exercises
- Opportunities to participate in humanities field days, public lectures, and rural community events in Henry County, Kentucky (with some events also broadcast through virtual media)
- Access to additional resources for extended study
- Integration with The Berry Center’s Agrarian Literary League, Archive Agrarian Voices Lectures, and Our Home Place Meat operations

Registrants will complete readings and application exercises at their own pace and in their own home places. Throughout each season, The Berry Center Archive’s Josephine Ardery Lecture Series and Agrarian Literary League’s events will be interspersed with the suggested study schedule. Study participants who attend the in-person events can meet and mingle.

Each study also features a day-long, in-person humanities field day at The Berry Center’s Farm.

The Agrarian Voices study series is designed for:

- People familiar with The Berry Center’s mission who want to better understand our work.
- Folks who want to more fully take part in our programs and events.
- Farmers interested in how agricultural history can enhance their practices.
- People who like hands-on experiences out-of-doors that connect ideas and actions and hone skills for understanding the land.
- People who are curious about their places in long lineages of farmers and agrarian leaders, writers, artists.

For more information about a preview of the Agrarian Voices study, [sign up here](#) with the subject heading Agrarian Voices Preview. 🍷

—SHANNON BOYD,
Program Coordinator

—DR. LEAH BAYENS
Director, Berry Center Farm + Forest Institute



In Agrarian Voices, humanities field days immerse participants in a present informed by our history to take inventory of what we have to use in the days ahead. Photo by Ben Aguilar

The Sorrel Filly

The songs of small birds fade away
into the bushes after sundown,
the air dry, sweet with goldenrod.
Beside the path, suddenly, bright asters
flare in the dusk. The aged voices
of a few crickets thread the silence.
It is a quiet I love, though my life
too often drives me through it deaf.
Busy with costs and losses, I waste
the time I have to be here—a time
blessed beyond my deserts, as I know,
if only I would keep aware. The leaves
rest in the air, perfectly still.
I would like them to rest in my mind
as still, as simply spaced. As I approach,
the sorrel filly looks up from her grazing,
poised there light on the slope
as a young apple tree. A week ago
I took her away to sell, and failed
to get my price, and brought her home
again. Now in the quiet I stand
and look at her a long time, glad
to have recovered what is lost
in the exchange of something for money.

—WENDELL BERRY

Farming a Handbook, Counterpoint Press, 2011.

MEET LATARA APPLEBY: TBC's NEW DIRECTOR OF ADVANCEMENT AND COMMUNICATIONS

I WAS A STUDENT JOURNALIST at the University of Kentucky when, in 2011, Wendell Berry locked himself in the state Capitol building in support of legislation that would have prevented coal companies from further polluting the land with waste created by mountaintop removal.

Two of my colleagues—one of them a graduate of Henry County High School—were locked in with him, reporting on the event and sending updates back to our small basement office on campus, where the rest of the staff worked to update the website and prepare for the print edition.

The previous year the university announced that it was receiving a \$7 million gift from a coal company, one which had recently been cited multiple times for violating the terms of their mining agreement. Wendell followed this with an announcement of his own: he was pulling his papers from the university's archive.

A college campus is, in many ways, a bubble. But my bubble included reading authors who had been inspired by Wendell, many of them citing him in their work. It included an English course required for all students where I, completely by chance, signed



up for a class led by a graduate student named Leah. A now familiar name I would recognize years later when I was interviewing at The Berry Center.

I spent a brief time in journalism after graduation, then a few years in marketing with the goal of one day taking that experience to a nonprofit. I did so in 2018, and have been doing this work since. I like to think that all of these experiences had a role in getting me to where I am now.

It is a rare, special thing for someone to live their values out loud in the way that Wendell does. A quality he has passed on to his children and grandchildren whom I've been lucky enough to get to know since joining the team last summer.

The Berry Center is the embodiment of not only a lifetime of Wendell's work, but that of his father and brother. I'm thrilled to play even a small part in continuing what they started.

In some ways that February weekend spent in the basement of the Grehan Journalism Building more than a decade ago feels like a memory from a different lifetime. In others, a formative bend in the road that led me here. 🍷





FALL & WINTER SCHEDULE OF ACTIVITIES

- November & December Farm and Forest Institute—Chainsaw Skills Training Course: Introduction and Advanced Tree Felling, and other workshops and courses. Registration required.
- November 11 Kentucky Arts and Letters Day. Sponsored by the Agrarian Literary League (ALL).
- November 11 Exhibit Opening. Clifford Amyx (1909 - 1997), American artist.
- November 16 Live broadcast. ALL Agrarian Voices Lecture Series presents Col. Charles Luke and Mary Berry in conversation, “Homeland Security.”
- December 7 Live broadcast. ALL Agrarian Voices Lecture Series / Author Georgia Green Stamper, “My Small Acreages: The Importance of Saving Local and Family Stories.”
- January 11 ALL Agrarian Voices Lecture Series. Dr. Megan Feiffer and Abby Houston in conversation with Dr. Leah Bayens, “The Life and Work of Kentucky Author, bell hooks.”
- January 26–28 The Third Annual Hog Killing Workshop presented by Hand Hewn Farm. Sponsored by Our Home Place Meat. Registration required.
- February 15 Live broadcast. ALL Agrarian Voices. Author Sarah Hall, “Sown in the Stars: Planting by the Signs.”
- March 21 ALL Agrarian Voices Lecture Series. Author Brooks Lamb, “Love for the Land: Lessons from Farmers who Persist in Place.”

The Agrarian Voices Lecture Series is made possible by the generous support of the Josephine Ardery Foundation.

★ More information can be found here: www.berrycenter.org www.berrycenterfarmandforest.org
www.ourhomeplacemeat.com www.facebook.com/TheBerryCenter



*Celebrating over 10 years of putting Wendell Berry's writing to work advocating for farmers,
land-conserving communities, and healthy regional economies*

JOIN THE BERRY CENTER

BECOME A MEMBER OF THE BERRY CENTER & HELP US PUT WENDELL BERRY'S WRITINGS INTO ACTION. YOUR MEMBERSHIP SUPPORTS HEALTHY FOOD & FARMING.



ALREADY A MEMBER? Support our work by making a one-time gift or by giving the gift of membership to a loved one. You can donate by returning this form and a check to The Berry Center P.O. Box 582 New Castle, KY 40050. Or donate securely online at:

www.berrycenter.org/donate

All members will receive the printed Berry Center summer journal, electronic seasonal newsletters, and 10% off at The Berry Center Bookstore. Port William Circle Members contributing an annual donation of \$1,000 or more will also receive a signed broadside by Wendell Berry.

For more information, please contact Latara Appleby, Director of Advancement at lataraappleby@berrycenter.org or (502) 845-9200

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THE BERRY CENTER

THE BERRY CENTER’S desire and the reason for its existence is to work on the problems of industrialism. Not just the symptoms of the problems. The media’s collection of popular emergencies: climate change, species extinction, overpopulation, pollution, water shortage, ill health, pandemic, breakage of “supply chains,” etc. This list leaves out the unpopular emergencies: soil erosion, toxic pollution of farmland and agricultural waterways, the destruction of farm communities. There are many “out of date” emergencies that return to popularity from time to time such as nuclear war and the accumulation of nuclear waste. Our social issues are taking up our time now but will fade as we now know that movements do. We believe that these are not the problem; they are the symptoms of the problem. The problem is industrialism and the industrial economy which ignores and transgresses every limit, denies the issue of scale, discounts every cost, and thrives and grows by consuming, once and for all, the living world.

Please Support Our Work and Become a Member of The Berry Center

www.berrycenter.org

THE BERRY CENTER STAFF

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THE BERRY CENTER FARM AND FOREST INSTITUTE

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THE BERRY CENTER

THE MEMBERSHIP

With sincere gratitude we thank those who have contributed to The Berry Center.



*“The way we are, we are members of each other. All of us. Everything.
The difference ain’t who is a member and who is not,
but in who knows and who don’t.”*

—BURLEY COULTER

from *“The Wild Birds: Six Stories of the Port William Membership,”*
by Wendell Berry. (North Point Press, 1968.)