



THE BERRY CENTER

News from THE BERRY CENTER

Spring 2022

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Anemone americana,
Round-lobed Hepatica
Art by Amelia Zenerino,
WBFP '21



As Wendell Berry concludes his poem *For the Hog Killing*, participants share a toast in honor of the life of the animal. (Left to right) Andy Lane, Doug Wharton, Wendell Berry, & Mary Berry.

A HOG KILLING THROUGH THE VIEWFINDER

IN THE FALL OF 1979 Tanya Berry documented a hog killing on the Flood Family farm in Henry County, Kentucky and produced a book of her work titled *FOR THE HOG KILLING, 1979*. Her photographs capture the tradition, art, and fellowship of this agrarian skill. A group of young homesteaders from **Hand Hewn Farm** in Ohio recently visited The Berry Center and conducted a workshop rooted in this traditional practice. The photos from the two events may look the same because they are alike. The process has not changed and the custom is still important and culturally significant today.

Here we have presented stages of the hog killing process over a forty-year gap. A community coming together to teach and be taught this sustainable practice as recorded through the lens of photographers Tanya Berry and Seth Teter.



Seth Teter, 2022. Hand Hewn Farm hog killing workshop at Valley Spirit Farm hosted by The Berry Center and sponsored by Lois Mateus of Tallgrass Farm Foundation.

A THANK-YOU NOTE

I NEED TO THANK everybody who took part in what must have been the first old-fashioned hog-killing in this neighborhood in a good many years. This was in fact an old-fashioned hog-killing somewhat revised and perhaps upgraded by our friends, Andy Lane and Doug Wharton, who were here with us to instruct and supervise. I thank them first of all. Next of course I thank Caleb Fiechter, whose hog was the star of the event. But for the turnout and the show of interest, which were encouraging, I thank everybody.

To assure that this occasion is properly appreciated, I also need to remind you that forty years ago, we could easily have rounded up a homegrown faculty to teach the art, or the arts, of hog-killing to any

body who wanted to learn. Not so long before that, those arts were native to virtually every rural household in this county.

Now we are starting over to build back the culture and economy of local subsistence that once was the mainstay of local life here and in thousands of other rural neighborhoods. My phrase “local subsistence” designates the means, just about entirely unpurchased, by which farm households and neighborhoods can live from their own land: the knowledge, the skills, the determination, plus the ground underfoot, the local woodlands, the local ponds and streams. I have described the subsistence economy once traditional everywhere here in my home country.

Also not so long ago—I am speaking of what I remember—the evangelists of industrial agriculture



Tanya Amyx Berry, *For the Hog Killing*, 1979. Melvin “Meb” Ford, Dick Ford, Den Berry, Bill Ford, Eddie Sharp



Seth Teter, 2022. The hog is carried from the pasture to a nearby barn at Valley Spirit Farm in Henry County, Kentucky where the butchering process will begin.



Tanya Amyx Berry, *Trimming the Ribs*, 1979. Parker Berry, Doug McCoun, Dick Ford, Ray Baxter, Tom Grissom, Den Berry, Wendell Berry



Seth Teter, 2022. Traditionally, hog butchering was a community activity. Many helping hands allowed the difficult work to be completed quickly.

went about the country advising farmers that they could no longer afford their subsistence economies: The farm husband should do only the commercial farming, leaving the farm wife “free” to work in town—which she no doubt would need to do in, for many, a failing effort to keep the farm out of bankruptcy. So began the breakup of our family farms and farm communities.

It seems pretty obvious to me that the young couples now wishing to establish on their farms a life of family farming will need to renew, in their minds and on the ground, at home with their neighbors, the several arts of a viable subsistence economy—the economy that most directly sustains the farm and the farm family. It will give them an inexhaustible, endlessly fascinating subject to be studied, learned,

and taught. It will educate their children. And it will protect them from at least some of the hazards of the money economy.

We know better than to look for any help with this from the hierarchs of industrial agriculture. The people who talked us out of our tradition cannot be expected to talk us back into it. The needed renewal will have to begin here, at ground-level, in our own place, with our own study and our own work.

Nothing encourages me more than to see this renewal beginning here at home. This is why I need to thank you.

—WENDELL BERRY



Tanya Amyx Berry, *Rendering Lard*, 1979. Dick Ford and Wendell Berry



Seth Teter, 2022. An antique wooden scalding box is filled with hot water.



Tanya Amyx Berry, *Loyce's Kitchen*, 1979. Cia McClanahan, Melvin "Meb" Ford, Kevin Flood, Ray Baxter, Wendell Berry, Parker Berry.



Seth Teter, 2022. The weekend concludes with a lunch featuring a variety of fine cured meats from Hand Hewn Farm. Participants from both hog killings are featured here with their archived photos hanging in the background including Tom Grissom, Tanya Berry, & Wendell Berry.

FEW THINGS ENCAPSULATE a rural community more than the traditional 'hog killing'. It requires the young and the old, the men and the women, attention to the weather, neighbors, time, resourcefulness, thoughtfulness, and practice. For our part, this communal tradition started as a way to help each other put food away for our families. At first, we didn't know what we were doing. We had only basic tools, very little skill, and still enjoyed all of it because we were working together. Our work in teaching others these skills has been born out of our desire to enrich communities that have lost this information as well as our desire to create products, whose traditional production had been stopped altogether.

Shared work has been diminished and almost eliminated in our industrialized society of convenience

and leisure. Physical work has been marginalized and almost vilified. Standing beside friends and laboring with your hands toward a common goal is at the heart of this work yet it has become almost absent from our culture. It is a reliance on one another to do good work together. The seasonal ritual of the hog killing marks the passage of time; it is a place to reconnect and purposefully engage with your neighbors. And when done thoughtfully it can yield a bounty of delicious food to be enjoyed throughout the rest of the year.

—ANDY LANE, Hand Hewn Farm

We would like to thank our friend and board member Lois Mateus for making this important work possible.

**Tallgrass
Farm
Foundation**

PROGRAM UPDATES



Crystal Wilkinson,
poet laureate of the Commonwealth
of Kentucky 2021 - 2022.



Sally Rother, student in the Wendell Berry
Farming Program of Sterling College
located in Henry County, Kentucky.



Jayne Moore Waldrop,
author of *Drowned Town*.



Mary Ann Taylor-Hall,
novelist and poet.



John Logan Brent,
Judge-Executive of Henry County, Kentucky.



Wendell Berry,
author of *Fidelity: Five Stories*

THE AGRARIAN CULTURE CENTER AND BOOKSTORE

ON NOVEMBER 11, 2021 The Berry Center, through the hard work of its talented staff and with the help of a generous support from the Kentucky Humanities American Rescue Plan grant, was able to offer the first-ever *virtual Kentucky Arts and Letters Day (KALD)*. At 7:00 PM EST viewers tuned in from across Kentucky, the United States, and the world to see some of Kentucky's greatest living writers read from their latest collections. Although the camaraderie of the traditional in-person KALD was missed, it was uniquely inspiring to spend time with each author as they broadcast from his or her own home place. From Maurice Manning treating us to some excellent banjo picking, to Mary Ann

Taylor Hall's mesmerizing voice projected from the sun-filled studio that she shared with late husband James Baker Hall, to a final reading from Wendell in the evening light of his kitchen, each reader transported the audience to a different nook and corner of the state.



KENTUCKY
HUMANITIES

Another first for KALD was the contribution of a few talented students in the Wendell Berry Farming Program and the very local voice of our own Henry County Judge Executive, John Logan Brent, who read some humorous and relatable nonfiction about farm gates that was published in the most recent issue of *Farming Magazine*.

If you are interested in joining the more than forty thousand others worldwide who have tuned in to Kentucky Arts and Letters Day 2021, you can follow this link (insert link) to The Berry Center's YouTube page where the recording lives for future enjoyment.

You can also purchase books by the authors featured in KALD 2021 and support the work of The Berry Center at the same time by visiting www.berrycenterbookstore.com or by shopping through the link bookshop.org/shop/berrycenterbookstore.

—VIRGINIA BERRY AGUILAR
Director, Agrarian Culture Center and Bookstore

THE ARCHIVE OF THE BERRY CENTER



Michele Guthrie, The Berry Center archivist and librarian, with the display of featured books at the Tanya Amyx Berry Library at The Berry Center. These titles are available for local check out or for purchase at [The Berry Center Bookstore](#).

NEW AND NOTABLE titles from the Archives at the Berry Center and the Tanya Amyx Berry Agrarian Library this spring:

PERIODICALS AND JOURNALS

Farmer's Pride News for Kentucky farmers, several issues with timely opinion pieces by agriculture writer Alan Guebert in the "Food & Farm File." Topics: land values, climate change, Big Ethanol, greenhouse gases, agriculture, and the American Farm Bureau.

Small Farmer's Journal Articles, how-tos, and stories of rural life on small farms. Horse-powered logging operations, splitting and cutting firewood, old tools in a new day. Archived copies dating to the first issues in the seventies, forward.

Rural Heritage An article on pg. 64 by Clayton Spencer about his experience in the Wendell Berry Farm Program learning draft animal management and draft power systems.

The New Yorker *Late Harvest* / Dorothy Wickenden. Feb. 28, 2022. An article about Wendell Berry, his life, family, home, and work, and the work of The Berry Center as well.

BOOKS BY WENDELL

I highly recommend these non-fiction titles from Wendell on the subject of working people in working landscapes. They were published years ago, but are as timely today as when they were published.

Sex, Economy, Freedom and Community: Eight Essays (Counterpoint, 1993)

An excerpt from an essay in this book has been chosen for our annual Earth Day readings, which begin April 1 on Facebook Live. Read along as Mary Berry reads from "Conservation and Local Economy." Other essays are encouraging exercises in wisdom, good sense, and the truth.

Bringing it to the Table: On Farming and Food. (Counterpoint, 2009). Introduction by Michael Pollan. In the essay, *Renewing Husbandry*, Wendell writes, "I now suspect if we work with machines the world will seem to us to be a machine, but if we work with living creatures the world will appear to us as a living creature."

The Art of the Commonplace: The Agrarian Essays of Wendell Berry. (Counterpoint, 2002)

Edited and introduced by Norman Wirzba. In his essay, *The Whole Horse*, Wendell says, "...we need to foster and study working models: farms and ranches that are knowledgeably striving to bring economic practice into line with ecological reality and local food economies in which consumers conscientiously support the best land stewardship."

What Are People For? Essays. (Counterpoint, 2010).

In the essay, *An Argument for Diversity*, Wendell says, "We should be producing the fullest variety of foods to be consumed locally, in the countryside and in nearby towns and cities: meats, grains, table vegetables, fruits and nuts, dairy products, poultry, and eggs We need . . . a system of decentralized, small-scale industries to transform the products of our fields and woodlands and streams: small creameries, cheese factories, canneries, grain mills, sawmills, furniture factories, and the like."



New and Notable Titles continued

All About Love

Belonging: A Culture of Place

Where we Stand: Class Matters

Appalachian Elegy: Poetry and Place / bell hooks.

This wonderful writer was a Kentuckian who believed that issues of race, gender, sexual identity, and class are interconnected. Her name was Gloria Jean Watkins, but she took “bell hooks” as a pen name (it was her great-grandmother’s name), and wrote it in lower case to emphasize her message rather than herself.

Literary Field Guide to Southern Appalachia / McLarney and Strut, ed.

Lovely black and white sketches and poetry describe the flora and fauna of the Appalachian Mountains.

The Commoner’s Catalog for Changemaking: Tools for the Transitions Ahead / David Bollier, ed. The Schumacher Center for a New Economics, (2021). Reminiscent of the *Whole Earth Catalog* but on a much smaller scale, this is a compendium of what people are already doing to bring about change—heeding and mobilizing their own instincts and talents.

How to Be a Farmer: An Ancient Guide to Life on the Land. /Selected, translated and introduced by M. D. Usher.

Classical Greek and Roman writings celebrating country living. “A perfect introduction to the whole range of classical writing on farming.”

Seed Money: Monsanto’s Past and our Food’s Future / Bartow J. Elmore.

A 2021 book about the rise of Monsanto, its grab for world domination of agriculture.

The Gourmet Butcher’s Guide to Meat / Cole Ward. A comprehensive guide to artisanal butchery and sustainable meat production. With an accompanying CD.

The Independent Farmstead: Growing Soil, Biodiversity, and Nutrient-Dense Food with Grassfed Animals and Intensive Pasture Management / Shawn and Beth Dougherty with foreword by Joel Salatin.

The story of Sow’s Ear Farm and its transformation into a vibrant, successful, small family farm operation.

These titles and others can be found in the Tanya Amxy Berry Agrarian Library; many are available for purchase from the Agrarian Culture Center and Bookstore at the Berry Center.

MICHELE GUTHRIE Director,
The Archives at The Berry Center



Joseph Monroe and his son, Angus, checking on the cattle on the two-family farm in Henry County, Kentucky.

OUR HOME PLACE MEAT

OUR HOME PLACE MEAT saw quite a few changes in 2021 and into 2022. For three years, we were directed by Sandy Noble Canon, but at the end of the year, Sandy retired. She really brought life to the program and is still missed very much. It is an honor for me to follow in her footsteps and continue to lead the program to a strong future.

Part of that strong future was the 2021 pilot program and launch of our newest product, Berry Beef. Exclusively sold to “What Chefs Want,” Berry Beef is a USDA Choice graded grain-on-grass finished beef that can be found in restaurants in the Lexington, Louisville, and Cincinnati areas. This opportunity has allowed us to increase the number of farmers to eleven with the intent of more being added in the fall of 2022. The end goal is to grow our finished beef herd to eight hundred plus animals a year and continue to grow our Rose Veal market.

Last year, we invested nearly \$227,000 back into Henry County through beef purchases from our

farmers and local processing at Trackside Butcher Shoppe. That’s a lot of cattle! And while our goal is to increase that number with each passing year, I am proud of that accomplishment.

Last year was certainly not as difficult as 2020, but we still have hungry neighbors. We were able to help neighbors in need after the devastating tornadoes in Western Kentucky in December 2021. In addition to the \$10,000 donated by Wendell and Tanya Berry and matched by the wonderful membership of The Berry Center, the Kentucky Colonels have graciously awarded \$31,000 to The Berry Center and Our Home Place Meat to facilitate and distribute our local meat to our neighbors across the state. They fully intend to continue to support our charitable program moving forward.



FEATURED FARMER: VALLEY SPIRIT

INTERVIEW BY: BETH DOUGLAS,
Marketing Manager, Our Home Place Meat

Joseph and Abbie Monroe and Caleb and Kelly Fiechter are Our Home Place Meat Founding Farmers and valued members of our community. These two couples, along with their children, farm together in Campbellsburg, Kentucky. Their story is unique to our program, but their attitudes towards farming are goals for us!

Tell us about your family's farming history.

I grew up on farmland passed down from my maternal Grandparents as well as additional acreage bought by my parents. My family raised Simmental Cattle, sheep, and laying chickens. However, by the time I was 10, the farm became undiversified and only raised no-till corn and soybeans. Abbie's maternal grandfather was born on their family farm in Trimble County raising cattle, tobacco, corn, tomatoes and other crops. Her grandfather moved to Madison in the 1950s to start his own family and began working as a carpenter. The farm is still lived on and managed by Abbie's great uncle. — JOSEPH

I grew up on a generational family farm in Northeastern, Indiana. My family grew corn, soybeans, wheat and operated a dairy until the early 1990s when they transitioned to raising hogs. I grew up working with my dad and brother on a farrow-to-finish hog farm. While Kelly's family did not farm she also grew up in Northeastern Indiana in the same rural community. — CALEB

What does your farming operation look like now?

We raise about five acres of vegetables as cash crops and the rest of our farm is pasture. We lease an additional seventy acres of pasture for cattle. We have twenty-five black and red Angus mama cows. We rotate the herd under adaptive and holistic grazing principles. Through this we are able to graze our cattle ten months out of the year thus saving on feed and hay costs. We operate a farrow to finish pastured/woodland pork business. We have eleven sows and have worked to develop a hardy composite breed that thrives giving birth on pasture and supplementing



The Fiechter family, Kelly, Caleb, and son, Judah, packaging mushrooms for the farmer's market.

feed with foraging. We also grow culinary and medicinal mushrooms from spawn to fruit in a controlled environment. We grow the mushrooms on hardwood sawdust and agricultural byproducts (hemp hulls, soybean hulls). The mushrooms can be especially useful in the off season to diversify our cash flow and provide access to restaurants and other sales opportunities. We sell grass finished beef at Louisville farmers markets along with our vegetables, pastured pork, and mushrooms. — JOSEPH AND CALEB

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

We have been fortunate to have strong markets to support our family full time. We do not take this for granted and we wish for stronger and more easily accessible markets for all farmers. Nevertheless, not having enough cash can be a real strain on a farming operation. We have endured growing seasons in which we did not have a tractor or the necessary equipment to make work sustainable for our bodies. This has forced us to reach out for help from neighbors. At the risk of causing annoyance to those neighbors, we have borrowed livestock trailers, tractors, a seed drill, a cultipacker, and hay wagons. Through showing respect for these implements we have gained trust and friendship in our community. Now if we had all the money we needed would we still have these bonds? Of course there are things our farm could



Caleb Fiechter and Joseph Monroe on the Valley Spirit farm in Henry County, Kentucky.

use like better tillage equipment, more greenhouses, more cattle, more land to lease, etc. We have always had enough to make do and get by with what we had. As we've gotten older we have realized the importance of taking care of ourselves and that just "getting by" may not be enough to sustain us long term. We've had to be strategic about how we manage the farm and humble enough to learn from our mistakes. We don't intend on running ourselves into the ground but we see how easily and quickly it can happen. — JOSEPH

We feel very fortunate to be farming in this day and age and have absolutely relied on the kindness and good faith of neighbors and friends. If money were not an issue, we would pursue more land in order to offer this same opportunity to other young people. We feel a responsibility to help others in the way that we've been helped and believe there are lots of great farmers out there who just need the access. We would certainly add some equipment and other

efficiencies in order to make jobs easier and have more time off as a family, but are happy with our scale and farm business as it currently exists.

— CALEB

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

For us this membership means a plan for the future. Our children may not want to direct market farm produce as we have, but they sure as heck can raise a calf up to weight and drive it 5 minutes down the road to the butcher and get an above commodity market price for it. — JOSEPH

Membership in Our Home Place Meat has been such a great opportunity to befriend and learn from other farmers in our community. It means a lot to be a part of a program that brings farmers together under a united purpose and we see this as essential for farming moving forward. — CALEB

HERBED WHITE BEAN AND SAUSAGE STEW—FROM *THE NEW YORK TIMES*

ALTHOUGH THE WEATHER is warming up, we still have time to slow down and enjoy a warm and hearty comfort meal. The Sweet Italian sausage in this meal can be switched for Valley Spirit Farm's Andouille Sausage. The sausage (and pork chops!) can be ordered during April and May on [OurHomePlaceMeat.com](https://ourhomeplacemeat.com). Add it to your monthly box or purchase them separately!

—BETH DOUGLAS, OHPM Marketing and Communications Manager

INGREDIENTS

- 2 tablespoons extra-virgin olive oil, plus more for serving
- 1 pound sweet Italian sausage, sliced 3/4-inch thick
- 1 tablespoon tomato paste
- ½ teaspoon ground cumin
- 2 medium carrots, finely diced
- 2 celery stalks, finely diced
- 1 onion, chopped
- 2 garlic cloves, finely chopped
- 1 pound dried great Northern beans, rinsed and picked through
- 2 teaspoons kosher salt, or to taste
- 2 thyme sprigs
- 1 large rosemary sprig
- 1 bay leaf
- 2 teaspoons balsamic vinegar, plus more for serving
- ½ teaspoon black pepper, plus more to taste

INSTRUCTIONS

1. Heat oil in a large stockpot over medium-high. Add the sausage and brown until cooked through, about 7 minutes. Using a slotted spoon, transfer to a plate lined with a paper towel.
2. Add the tomato paste and cumin to the pot. Cook, stirring, until dark golden, about 2 minutes. Add the carrots, celery, onion and garlic. Cook, stirring, until the vegetables have softened, about 5 minutes. Stir in the beans, 8 cups water, salt, thyme, rosemary and bay leaf. Turn the heat up to high and bring to a boil. Then reduce heat to low and simmer gently until the beans are tender, about 2 hours, adding more water if needed to make sure the beans remain submerged.
3. When beans are tender, return the sausage to the pot. Simmer for 5 minutes. Stir in the vinegar and pepper. Taste and adjust seasoning. Ladle into warm bowls and serve drizzled with more vinegar and olive oil.

Tip: Make this in the slow cooker by adding all the ingredients, (except the sausage and garnishes) and 7 cups of water (instead of 8) to the machine. Cook on low for 8 hours. (It holds well on low for 2 more hours.) When you're ready to serve, roast the sausage on a sheet pan at 425 degrees for about 20 minutes. Slice and add the sausage, as well as any accumulated juices from the pan, to the soup. Warm through and serve.

<https://cooking.nytimes.com/recipes/1013327-herbed-white-bean-and-sausage-stew>



Animal wellness check. At The Berry Center farm, WBFP faculty member Dr. Ed Fredrickson oversees students measuring the fat and muscle mass of each animal to determine body condition scores during Animal Science I. Photo: Sally Rother

WENDELL BERRY FARMING PROGRAM

Photo: Ivy Beach



Members of the Grand United Order of Odd Fellows Washington Lodge #1315 and the National Association for Black Veterans (NABVETS) Chapter 125 took WBFP students to sites in New Castle that are pivotal places in Henry County's African American community's past and present. At the Odd Fellows Lodge in New Castle, they shed light on the organization's role providing a place for support, fellowship, and leadership from the Reconstruction Era in 1872 to the present. At the Odd Fellows Cemetery nearby, they showed civilian and veteran memorials and described the family and friends who were dear to them.

We depend on our friends and neighbors in the NABVETS and Odd Fellows to help us answer the key questions of an education in homecoming: What has happened here? What should have happened here? What remains here? What is possible here, given nature's genius and the local culture?



The Wendell Berry Farming Program of Sterling College is hosting an On-Farm Open House in Henry County, Kentucky on Saturday, April 30 (from 9:00 am-12:00 pm). The event is open to all prospective applicants. Farmers, aspiring farmers, and agricultural educators are also especially encouraged to attend.



Tanya Amyx Berry, *Knife*, 1979. Den Berry.

FOR THE HOG KILLING

Let them stand still for the bullet,
and stare the shooter in the eye,

let them die while the sound of the shot is in the air,
let them die as they fall,

let the jugular blood spring hot to the knife,
let its freshet be full,

let this day begin again the change of hogs into people,
not the other way around,

for today we celebrate again our lives' wedding
with the world,

for by our hunger, by this provisioning,
we renew the bond.

WENDELL BERRY, *New Collected Poems*, 2012



WORKING LANDSCAPES, WORKING PEOPLE

FOR SIX DECADES my father has been writing about working landscapes and working people. He says that his father did the important work and he and his brother John took it up. The Berry Center is in its eleventh year of working for small farmers and an economy and culture that will support the good use of the land and a fair wage for the people who work the land. We have taken up my grandfather's work. My greatest hope and the vision that keeps me going is that most American hope of the freed slaves—forty acres and a mule. Our vision is that we will become a nation of small land holders supplying their own needs and the needs of the urban people nearest them. To do this we must break the hold that industrialism has on our culture and our economy and most importantly, our minds. The symptoms of the problem of industrialism are easy to list: the loss of farmland, farming people, the disintegration of rural and urban communities, poisoned land, air and water, a culture of waste, and so on and on. But we cannot stop with the “ain’t it awful.” We can question what brought us to the state we are in and that questioning will begin to break the hold that industrialism has on us. We must get the questions right and then look for answers.

We can't learn from the future. So, our answers will come from what has worked, and what hasn't, in the

past. I've written many times about the inventory that I took to start The Berry Center. (I wish it could be said that I knew eleven years ago that that was what I was doing but I see very clearly now that I was.) That inventory told us what we needed to do and something about how to do it. The work is hopeful. I heard my friend Will Harris say recently that regenerative agriculture—restarting the cycles of nature that industrialism has broken—is not hard but it is slow. I trust slow. It will take discipline and the accepting of limits to be content with slow change. But slow change is lasting change. Quick fixes are dangerous and have led us down a bad path.

Two different but related quick fixes come to mind. One is the threat that huge solar farms are to our best farmland in Henry County. This is the idea that once again, what is precious will be sacrificed for our unquenchable need for cheap energy. When all the costs are counted there has never been cheap energy and never will be. Maybe the most spurious argument that these speculators are making is that these operations will actually save farmland. There are plenty of problems with that assertion. The worst being the assumption that after a 20- or 30-year lease there will be someone around who knows how to farm. This is of course directly related to our contempt for physical work and the people who do it. Can we not



imagine that we might need the food that the farms could produce? Have we learned nothing from the broken supply lines of the last few years?

The other is the greenhouse project in Morehead, Kentucky called AppHarvest. Our leadership is, of course, quite taken with this idea. Evidently, if something costs millions of dollars it must be right and the highest and best hope for our people is that we all work for corporations. Are we willing to become utterly dependent on purchases from industrial suppliers? I'm not. What we have now is nearly a complete acceptance that technology will take care of us. This is fantasy and it is hubris. It has taken over our minds and replaced our imaginations. The idea of reviving the traditional means by which people could again grow and prepare food for themselves is regarded as blasphemy. Our cities will be better off fed from the countryside around them. We need to understand that we are a land-based economy and that we must live by the laws and limits of nature.

Both of these big ideas are abstractions. Abstraction is the enemy wherever it is found and it is found everywhere. Ecological good sense is dependent on local knowledge. Sustainability cannot be abstract. It depends on particular knowledge of particular places. Knowledge put to work by a settled people who

love particular places. Our efforts to avoid cleaning up the mess we've made is hopeless. Going to work right where we are on what needs doing is hopeful.

The good news is that with just a little care the land responds as do people. We have seen this happen with all of our programs at The Berry Center. We have a long way to go. My friend Wes Jackson says that if you think your work will be done in one lifetime you aren't thinking big enough. I am reconciled to this. The economy we have depends on illusion. My hope is that the last few years will make a lasting change in the way we see some of what we've taken for granted—maybe all of what we've taken for granted. Nature's law against waste and the human law of love for our neighbors aren't optional. To disobey them means that we reconcile ourselves to unending war. To accept them absolutely is to completely change the standard by which we live. The health of everything must be our standard.

If you are still reading after all that I want to thank you for your interest in our work at The Berry Center. We are busy and happy to have this good work to do. Enjoy spring and all the good things that come your way.

—MARY BERRY
Executive Director of The Berry Center

BOARD MEMBER SPOTLIGHT



LORI COLLINS-HALL

Lori Collins-Hall is the interim president at Sterling College. Lori has spent twenty-five years in higher education as a scholar-practitioner, engaging

students in transformative learning opportunities and high-impact community engagement, including community-based service-learning, coalition building, and work-based education. Prior to her roles in administration, Lori was a tenured faculty member, department chair, and assessment coordinator. As a Teagle Scholar she did extensive work examining pedagogical models of experiential learning and assessment, with particular attention to small liberal arts schools.



LOIS MATEUS

Lois Mateus is a fifth generation Kentucky farmer who owns Tallgrass Farm, a 1000-acre hay and cattle operation and wildlife preserve in Mercer

County. She is a former senior vice president of Brown Forman, where she was executive director of corporate communications and services for twenty-six years. With CEO Owsley Brown, she launched Brown-Forman's Sustainability Initiative and was a major shareholder for the company's creation of Woodford Reserve bourbon.

She was co-founder of the Slow Food Bluegrass chapter and is a former board member of Partners for Family Farms, the International Association of Culinary Professionals' Culinary Trust, and the Center for Inter Faith Relations. She is on the board and former chair of the University of Kentucky's Institute for Rural Journalism and Community Issues, and a past recipient of the University's Lifetime Achievement Award in Communications and Public Relations. She has served on the boards of Lenox China and Hartmann Luggage and currently is on the boards of Hindman Settlement School and the Kentucky Humanities Council. She is president of Tallgrass Farm Foundation (www.tallgrassfarm-foundation.org) and in 2021 created the Tallgrass Endowment Fund at the University of Kentucky College of Agriculture, Food, and Sustainability.

THE BERRY CENTER PARTNERS



Rick Thomas, teaching teamster for the Wendell Berry Farming Program of Sterling College (WBFP) provides instruction on the importance of proper line management and appropriate bit pressure as Maggie Keith drives mules Molly and Mindy. The WBFP is a 2-year tuition free accredited degree in sustainable agriculture based in Henry County, Kentucky.

THE BERRY CENTER is proud to partner with two Kentucky based organizations, The Trager Family Foundation, Next Generation Fund and The Norton Foundation. Their contributions to The Berry Center Farm are making it possible to educate a new generation of small farmers, help support healthy regional economies, and restore land conserving communities.

We would like to thank our partners and the role they play in preserving the legacy of Wendell Berry, the Berry Family, and The Berry Center.



Michael Trager-Kusman (Trager Family Foundation, Next Generation Fund) and Maggie Keith (The Norton Foundation) with Executive Director Mary Berry at The Berry Center farm discussing what it means to consider working landscapes—fields and forests—and the people who know how to work them well.



2022 CALENDAR OF EVENTS

“What is important to me about the Berry Center, and what I am learning from it, is its willingness to go to work at home, on a small scale, to improve the economy of local farmers and, therefore, the health of the local land. This is radical now, when public attention is all on global solutions to global problems. But what works here is likely to work elsewhere, whereas a global solution that won’t work locally is a waste of time.” —WENDELL BERRY



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|----------------|--|
| April 22 | Earth Day Dinner with Wendell Berry at Hermitage Farm
Visit hermitagefarm.com for more details and to purchase tickets |
| April 30 | Independent Bookstore Day |
| May 10 | Kentucky Gives Day – Join or renew your Berry Center Membership |
| May 14 | Spring Open House will feature events postponed from the
2021 Agrarian Literary League Fall Festival (May 21 Rain Date) |
| July 30 | Henry County Harvest Showcase |
| September 15 | Give for Good Louisville – Join or renew your Berry Center Membership |
| September 24 | Agrarian Literary League Fall Festival (October 1 Rain Date) |
| November 12 | Kentucky Arts and Letter Day (November 19 Rain Date) |
| November 21-25 | The Berry Center will be closed. Please check the website for
Bookstore holiday hours. |
| November 29 | Giving Tuesday – Give the gift of membership for the holidays |
| December 19-31 | The Berry Center will be closed. Please check the website for
Bookstore holiday hours. |



*Celebrating 10+ years of putting Wendell Berry’s writings to work by
advocating for farmers, land conserving communities, and healthy regional economies.*



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

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VIRGINIA AGUILAR,

Director, Agrarian Culture Center & Bookstore at The Berry Center

SANDY NOBLE CANON, Director, Our Home Place Meat

BETH DOUGLAS, Marketing Manager, Our Home Place Meat

MICHELE GUTHRIE, Archivist, Archive at The Berry Center

BEN AGUILAR, Director of Operations

LOREN CARLSON, Director of Advancement

DARRA SMITH, Office Manager, CFO

THE WENDELL BERRY FARMING PROGRAM OF STERLING COLLEGE FACULTY

LEAH BAYENS, Ph.D, Dean and Director,

Wendell Berry Farming Program of Sterling College

RICK THOMAS, Faculty in Sustainable Agriculture and Food Systems

ED FREDRICKSON, Ph.D, Faculty in Sustainable Agriculture & Food Systems

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THE BERRY CENTER

111 S. Main Street

P.O. Box 582

New Castle, KY 40050

Ph: 502-845-9200

info@berrycenter.org

www.berrycenter.org

AGRARIAN CULTURE CENTER &

BOOKSTORE AT THE BERRY CENTER

129 S. Main Street | P.O. Box 582

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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? You can still contribute to the Center by making a one-time donation to support the much-needed improvements for The Berry Center farm—securely online or by filling out this form.

www.berrycenter.org

All members will receive The Berry Center Journal and quarterly electronic newsletters.

Port William Members contributing an annual donation of \$1,000 and above will receive a Wendell Berry signed broadside, exclusive offers at The Berry Center Bookstore and Our Home Place Meat, and invitations to special events.

For more information, please contact Loren Carlson, Director of Advancement,
at loren Carlson@berrycenter.org or (502) 845-9200

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Sustaining members create a reliable stream of support, which helps us focus on programing and not fundraising.

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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.)





THE BERRY CENTER