

NORTHEAST ORGANIC FARMING ASSOCIATION OF NEW JERSEY



2026 PROJECTS & FUNDRAISING OVERVIEW

Founded in 1985, NOFA NJ continues to serve as the leading organization for building community and providing education, technical support, and policy advocacy for Organic and regenerative farms in the Garden State.

In 2025, the Organic & Regenerative Farming Board of New Jersey (ORFBNJ) surveyed 200+ farm business owners to better understand the needs of their operations, and NOFA NJ ranked #1 as having the highest impact on respondents' success.

Working with our diverse community of farmers, distributors, retailers, and eaters, 2026 NOFA NJ activities are focused on improving farm profitability and increasing the supply of local foods in the marketplace. We are doing this through cooperative production, processing, and marketing initiatives, including our *Good Grain* project, *Farmers Process Community Kitchen*, *Organic Future Fund*, and more.

Further information about NOFA NJ and these community efforts can be found in the following pages. We hope you find inspiration in our vision and, if possible, encourage all to make a contribution to support our work.

Thank you for supporting Organic Farming &
Local Food Systems in the Garden State!

DONATE TODAY AT NOFANJ.ORG/DONATE

GOOD GRAIN

NOFA NJ Community Grain Processing Hub

NOFA NJ has partnered with Morganics Family Farm to establish NJ's first cooperative grain and seed processing hub, allowing farms to process and add value to their crops while creating market opportunities for New Jersey farmers.

In partnership with Hundred Year Films, NOFA NJ has also produced a feature-length documentary film to promote local grains producers in the Garden State. The film, *Good Grain*, follows the farmer, miller, maltster, baker and brewer in their work and highlights the resurgence of locally-grown, chemical-free small grains.

1 PROJECT ACTIVITIES

- On-Site Workshops & Training Opportunities
- Development of Technical Training Resources
- Affordable access to cleaning, processing, bagging, & storage infrastructure for farmers
- Contract processing for farmers
- Cooperative marketing and aggregation to enable small farm market access

2 PROJECT BENEFICIARIES

- Existing & Beginning Grain/Seed Farmers
- Local and Regional Distributors & Retailers
- Bakers, Brewers, & Grain-Based Businesses
- Consumers Seeking Local & Organic Grains

3 WHY THIS IS NEEDED

- No cooperative grain/seed processing space is currently available in NJ
- Financial barriers limit farmers' ability to purchase expensive equipment on their own
- Increasing demand for local and Organic grains is greater than current capacity to clean and process them

6 TARGET OUTCOMES

- Support 50+ producers & processors through education, training and networking events
- Hire & Train a Grains Processing Assistant to support cooperative hub activities
- Increase processing capacity for local grain/seed crops by 5,000+ acres

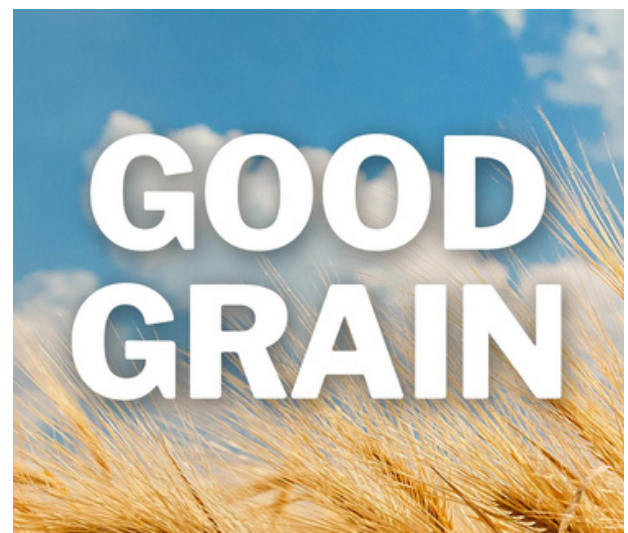
7 2026 FUNDING NEED: \$35,000

- Grains Processing Assistant Salary: \$15,000
- Workshops & Training Events: \$10,000
- Technical Resource/Video Production: \$10,000

8 TIMELINE

Processing Hub "Opens" spring 2026
In-Person Events Hosted throughout 2026
Cooperative Processing services begin Fall 2026
Processing Assistant Hired & Trained by 12/2026

Head to www.nofanj.org/goodgrain to learn more, watch the trailer for our documentary, and find local and Organic grain producers in the NOFA NJ network!



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FARMERS PROCESS

NOFA NJ Community Kitchen & Value-Added Processing Support

NOFA NJ has purchased and renovated a Community Kitchen in Milford, NJ, with the goal of supporting local farms and small food businesses. In addition, we are building a website to serve as a clearinghouse of information supporting value-added processing, including a commercial kitchen directory, technical resources, guidance documents, & more.

Through this project, we're working to reduce food waste, increase farmer profits, guarantee farm sales and get more local and organic food onto store shelves.

6 TARGET OUTCOMES

- Support 100+ producers through education, training, and technical resources
- Host 8 educational events at Farmers Process
- Develop & Process 5 value-added products
- Increase NJ value-added sales by \$50,000

7 2026 FUNDING NEED: \$30,000

- Website Development \$5,000
- Technical Resource Development: \$5,000
- Workshops & Training Events: \$10,000
- Community Aggregation & Processing: \$10,000

8 TIMELINE

Community Kitchen opens January 2026
Website & Resource Directory finished April 2026
In-Person Events hosted throughout 2026
Co-op Processing activities begin Summer 2026

1 PROJECT ACTIVITIES

- Affordable Community Kitchen Rental Space
- Hands-On Community Food Workshops
- Technical Assistance for Farm/Food Businesses
- Technical Assistance for Kitchens throughout NJ
- Cooperative Processing, Marketing & Aggregation to Support Market Access

2 PROJECT BENEFICIARIES

- Beginning & Existing Farmers
- Small & Artisan Food Businesses
- Local Processors, Distributors & Retailers
- Partner Food Security Organizations
- Consumers Seeking Local & Organic Food
- Home Chefs & Gardeners

3 WHY THIS IS NEEDED

- Support Year-Round Farm Sales
- Provide Critical, In-Demand Guidance on Value-Added Processing
- Streamline Commercial Kitchen Access & Improve Affordability
- Turn Blemished Produce Into Farm Profits
- Reduce Food Miles on Grocery Store Shelves

Head to www.farmersprocess.org to learn more, find processing kitchens, and connect with local and Organic food processors in the NOFA NJ network!



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