

NOFA · NJ



Register for the Organic Gardening Course!

NOFA-NJ EVENTS

Organic Gardening Course

Hosted by Rutgers Master Gardeners-Burlington County
Saturday, March 14, 2026 — 9am-3pm • Westampton, NJ



Whether you are a gardening newbie or a veteran, NOFA-NJ's Organic Gardening Course for Food Production will provide you with time-tested information as well as opportunities to discuss specific questions about your garden. Learn how to improve your soil and how to plan, prepare and plant your own plot. Where there are gardens, there are weeds, diseases, pests and hungry critters and you will discover methods to manage these challenges. Instructor, Al Johnson has farmed or gardened organically for over 50 years.

WHAT WE WILL COVER

Site Considerations and Water

Planting:

- Crops & Planting Schedules
- Direct Seeding or Using Transplants
- Rotating Your Crops

Soil Fertility:

- Making and Using Compost
- Do I Need a Soil Test?
- Using Manures, Lime & Other Soil Additives
- Using Mulches in Season & Out
- Cover Crops — What Are They? / How Do I Obtain Seeds? / Planting / Incorporation & Bed Preparation

Pest Control:

- Insects—Common Pests/Physical & Cultural Controls/Natural Predators/Biological Controls/Trap Crops/Some Useful Products
- Disease: Common Problems/Physical and Cultural Controls
- Weed Management: Types & Common Ones / Physical & Cultural Controls
- Keeping Critters Out

Extending the Garden Into The Fall:

Small Fruit Primer

Location: Rutgers Extension Office of Burlington County, 2 Academy Dr. Westampton, NJ

Please register on: NOFA-NJ Website (www.nofanj.org), Questions? call 908-371-1111
Rutgers Master Gardeners and NOFA-NJ Members—\$30.00, Non-Members—\$40.00

Lunch & refreshments will be provided

Each year, NOFA NJ is lucky enough to have lifelong organic gardener, educator and inspector, Al Johnson, offer a full-day, comprehensive course to benefit our organization. Beyond raising funds for NOFA NJ, this workshop covers a breadth of material to support your organic garden, from site selection to soil fertility, pest and disease management, season extension and more. Whether you're a beginner or seasoned expert, you're sure to learn something new and useful!

Register Today!

NOFA-NJ EVENTS

03/04 - Monthly Technical Assistance Open Hour

Join NOFA NJ's Technical Assistance Staff on the first Wednesday of each month at 9AM, a deep dive into seasonally appropriate topics. As always, you can email specific support requests ahead of time to TA@nofanj.org. Expect 50% of time to be dedicated to the monthly topic and 50% of time to address community requests and technical discussion. No registration needed - join us on Zoom!

[More Info](#)

03/14 - *Organic Gardening Course w/ Al Johnson*

Hosted with Rutgers Master Gardeners at the Burlington County Extension Office, NOFA-NJ's Organic Gardening Course for Food Production will provide newbies and veteran growers with time-tested information and opportunities to discuss specific questions about your garden.

[More Info](#)

03/18 - *Members-Only Business Mgmt. Webinar with Elaine Lemmon*

Starting this Spring, NOFA NJ is partnering with Elaine Lemmon to offer monthly interactive webinars that support farmer business planning, decision-making, and farmer financial management skills. NOFA NJ Members are encouraged to attend, bring their own farm's context to be discussed, and learn together as a group based on real-life farm business management scenarios.

Become a NOFA NJ Member to receive the Members-Only emails and get access to Members-Only events!

03/20 - *Food As Medicine: A Webinar on Soil, Health, and the Future of Food*

In partnership with *Eating For Your Health*, this NOFA NJ virtual event will bring together nationally respected voices to explore the connection between soil health, food quality, and human health. Featured speakers include David Montgomery and Anne Biklé, authors of *What Your Food Ate*, alongside Dr. Ron Weiss, who will discuss how whole-food diets can help prevent and treat chronic illness.

[Register Today!](#)

03/22 - *Wild Fern Brewing Fundraiser for NOFA NJ!*



great company and amazing beer.

From 4-7PM, 20% of all draught sales will be donated to NOFA NJ.

Contributions will be used to help finish renovations at our *Farmers Process Community Kitchen* in neighboring Milford, NJ!

[Sponsor or RSVP Today!](#)

03/25 - *Monthly Organic Open House*

On the last Wednesday of each month from 9:00-10:00 AM, we provide a platform for farmers and community members to connect, share knowledge, and discuss relevant topics in organic farming. No registration needed - join us on Zoom!

[More Info](#)

COMMUNITY NEWS/EVENTS

3/13 - NJ RC&D Conservation Coffee Hour

Join North Jersey RC&D at Donaldson Farms to hear how Gary and Justin Donaldson have built resilient soils in their mixed vegetable and grain cropping system through consistent cover crop utilization. Enjoy coffee, bagels, and **donuts** as you learn more about equipment and farm management practices!

[More Info](#)

3/19 - NJ Dairy & Cheese Guild Fundraiser at Odd Bird brewing in Stockton NJ

Join the [NJ Dairy & Cheese Guild](#) at [Odd Bird Brewing](#) from 4-8PM to enjoy beer and NJ cheese, and support the guild!

[More Info](#)

4/24 - Gorgeous Goat Creamery Goat School

Register for Goat School April 24-25, 2026 10am-4pm. NOFA members get a \$50 registration discount using the code NOFA50 at checkout. Each day includes AM classroom instruction/discussion and hands-on workshops in the afternoon. The day wraps up with hands-on experiences with the goats at Gorgeous Goat Creamery, just 4 miles down the road. You'll get the opportunity to try trimming hooves, administer deworming medication, give a routine vaccine, and milk the goats.

[More Info](#)

Stone Circle Farm Cooking Workshop Series

This Spring and Summer series unfolds across ten- guided sessions for committed home cooks ready to break free from recipes and let intuition guide how they plan and prepare meals using fresh produce from farm markets.

Starting in April, this series is intentionally limited in size to preserve the quality of instruction and experience. Enrollment is for the full series only and is designed for cooks able to commit to the season in its entirety. Participants receive nearly 30 hours of guided, season-long instruction.

Instructor Andrew Steiner is a farmer and chef whose cooking philosophy is rooted in simplicity and respect for ingredients. A former restaurant owner and executive chef, he has spent his career creating menus inspired by what's fresh from the field. At Stone Circle Farm, Andrew grows the food he cooks—merging two worlds that rarely meet so intimately. His approach to food is tactile, instinctive, and generous, reminding students that cooking well begins long before the kitchen

[More Info](#)

Rutgers *El Huerto Urbano*

El Servicio de Extension Agricola de la Universidad de Rutgers del Condado de Hudson, Essex y Cape May se complacen en invitarte a nuestra serie virtual en espanol, El Huerto Urbano. Esta serie consiste en seminarios web en vivo en los que colegas del Servicio de Extension Agricola de New Jersey ofreceren tecnicas y consejos sobre un tema de jardineria diferente en cada sesion. Esta serie esta

adultos, en ella compartiremos actividades de jardinería para integrar a toda la familia! Acompañanos los jueves comenzando el 5 de marzo del 2026, a las 7:00 pm. Estas sesiones virtuales duran 1 hora y se llevaran a cabo en vivo a través de zoom. Para unirte o para más información, visita el siguiente enlace.

Rutgers Cooperative Extension of Hudson, Essex, and Cape May Counties is pleased to invite you to our virtual series in Spanish, El Huerto Urbano. This series consists of live webinars in which experts from Rutgers Cooperative Extension of New Jersey will offer techniques and tips on a different gardening topic in each session. This series is designed for beginners, those interested in learning how to grow vegetables and herbs in urban spaces. Although these sessions are designed for adults, we will share gardening activities to involve the whole family! Join us on Thursdays, starting March 5, 2026, at 7:00 pm. These virtual sessions are 1 hour long and will be held live via Zoom.

[Más Información](#)

EMPLOYMENT OPPORTUNITIES

Chickadee Creek Farm Seeking FT Field Crew, Farm Market & Tractor Operator Staff

Field crew: One FT position. Minimum commitment April 1st or when available to November 27th, with year-round hours available for interested candidates. \$19-\$22/hour DOE

Farmers Market/Field position: One FT position, Minimum commitment April 1st or when available to November 27th, with year-round hours available for interested candidates. \$22-\$25/hour DOE

Tractor operator: One FT position from March 25th to November 27th, with year-round hours available if interested. \$20-\$24/hour DOE. All other field tasks are part of this position. Required: ability to use newer Kubota tractors, safely connect and disconnect 3 PH equipment, operate a loader bucket, and use older style Farmall tractors for cultivation.

[More Info](#)

Rutgers Gardens

Seasonal Field Crew Lead

Kimballs Farm

Farm Crew

Ethos Farm to Health

Market Garden Apprentice

America's Grow A Row

Field Team Associate

CROPS NJ

Programming Facilitator

CROPS NJ

Development Director

CROPS NJ

Operations Mammager

Reed's Organic Farm

Multiple Positions

Lima Family Farms

Butcher Support Staff

MEVO

Multiple Positions

Maranatha Farm

Seasonal Livestock Farm Hand

Maranatha Farm

Seasonal Permaculture Farm Hand

📊 GRANTS & FUNDING

Grants & Funding updates will now be restricted to the Members-Only email each week - [become a Member today](#) to receive this and many other benefits!

MARKET CONNECTIONS

NOFA NJ Members are encouraged to share listings of product sought, product to sell, equipment for sale and more - email nofainfo@nofanj.org!

Certified Organic Carrots for Sale

Cabbage Throw Farm (Asbury, NJ) is selling insanely sweet, glowing orange carrots in bulk for \$2/lb (20lb bags for \$40). Delivery available within a 1-hour drive of the farm in upper Hunterdon County.

SPONSOR SPOTLIGHT



Carriage Farm & Clerico Farm

Carriage Farm is an award-winning mixed-use property in Hillsborough, New Jersey. The complex is designed to demonstrate how responsible development practices can benefit the community while protecting the environment and preserving the site's agricultural heritage.

Not only host to fellow farmers and small food and beverage producers, the site is also home to Clerico Farm, a 10+ acre hazelnut farm employing agroforestry and conservation practices to produce delicious, high-quality hazelnuts. Learn more about the [Avellana Agroforestry Cooperative](#), and click through below to learn more about all that happens at Carriage Farm!



Thank You For Supporting
NOFA NJ!

[Become a Member Today!](#)



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