

Fieldnotes

Project: AFC Archie Green Fellowship Project/VFC2014-0005

Accession Number: AU2015-1010

Interviewee: Joe Buley

Interviewer: Andy Kolovos

Interview Date: April 2, 2015

Interview Location: Screamin Ridge Farm, VT

This is another interview in a series aimed at exploring the network of growers and producers who supply Fletcher Allen Hospital/University of Vermont Medical Center.

After leaving Beancrafters in Warren I headed down to Montpelier to connect with Joe Buley of Screamin Ridge Farm. Quite a drive to the outer reaches of Montpelier and up into the hills. Screamin Ridge Farm is a small operation—just a few green houses and some chickens. I pulled in and Joe met me outside and took me for a quick turn around the property while he vented greenhouses against the emerging afternoon sun. Joe grows a range of vegetables—Spinach/greens in the winter and others in the summer.

Joe provided an interesting perspective on the business of farming as well as the—what perhaps might best be called “art” of agriculture. He stated outright that he came to this not as a farmer but as someone who has worked in food service and culinary education, and that he tends to think about the work differently than many farmers as a result. I was most curious about how he could earn a living off of so small a spread, and he had answers that related to being somewhat innovative in regard to growing choices and the development of value added products from his own produce and wider, export (NY and Boston) distribution of them. Currently soup production is his focus and he’s in the verge of expanding his value added operation by leaving the Mad River Food Hub and setting up his own productions space closer to home.

All and all an interesting, thoughtful guy who is up to some curious things.