

Local Frontiers In Sustainable Farming

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By Kara Miller

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Heirloom tomatoes grown at a farm in Deefield, Mass., are seen in 2009. (Austin & Zak/Flickr)

Today, we look at the newest frontiers in the sustainable food movement.

Is a new model of food production changing the way we eat? The way we think about food? How do you run a green, 21st-century farm? How can you compete with inexpensive imports? And how do you get consumers to embrace sustainable farming and fishing, even when it can cost more at the grocery store?

We find out from two Boston-area farms, an oyster grower and a nationally-acclaimed author.



A photograph shows part of the farming process at Island Creek Oysters in Duxbury, Mass. (via Island Creek Oysters)

Guests:

- **Barry Estabrook**, author, "Tomatoland: How Modern Industrial Agriculture Destroyed our Most Alluring Fruit;" winner, James Beard award for magazine feature writing
- **Shore Gregory**, director of business development, Island Creek Oysters (Duxbury, Mass.)
- **Jennifer Hashley**, director, New Entry Sustainable Farming Project (Lowell, Mass.)
- **John Lee**, general manager, Allendale Farm (Brookline, Mass.)

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