



FARMER TO FARMER

podcast



EPISODE 163

Chandler Briggs of Hayshaker Farm on Farming with Horses in Walla Walla's Wine Country

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Chris Blanchard: It's the Farmer to Farmer Podcast, episode 163, and this is your host, Chris Blanchard. Chandler Briggs of Hayshaker Farm and his partner Leila Schneider make a living with about six acres of vegetables on the edge of Walla Walla, Washington, and now in their fourth season of production, Chandler and Leila do most of their farming with horses and sell their produce through two farmers markets, restaurants and a grocery store.

Chris Blanchard: Chandler takes us deep into farming with horses, including how he uses them on the farm and how he learned to work with his horses and how they learned to work with him. We also discuss the tools he uses, how they fit into Hayshaker Farms fertility plan, and how the farm is set up to work with the horses.

Chris Blanchard: We also dig into marketing in Walla Walla, a relatively small market, but one that is growing and changing as the wine industry develops in the valley along with the accompanying tourist business and demographic changes. Chandler shares how they stand out at their farmers market and how they set up their market stand to maximize sales as they find their niche in this expanding marketplace.



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Chris Blanchard: Chandler Briggs, welcome to the Farmer to Farmer Podcast.

Chandler Briggs: Thanks, Chris. It's an honor to be here.

Chris Blanchard: Really glad that you could join us today. I'd like to start off by having you tell us about Hayshaker Farm. Where are you guys located? How much are you growing and where are you selling it and how are you selling it?

Chandler Briggs: Sure thing. Hayshaker Farm is about to enter its fourth growing season. We're located in College Place, Washington, which is an adjacent city to Walla Walla in the southeast corner of the state. We're in the city limits. We lease eight acres and growing about six acres under cultivation for various vegetables and fruit grow crops. We sell almost everything here in Walla Walla within about a five-mile radius of the farm, with about 10% going to one farmers market about an hour's drive away in the Tri Cities. We are using draft horses on the property for plowing, disking, harrowing, and all sorts of field work including some cultivation and harvest. We are ... I should mention: I farm with my partner Leila, and the two of us own and operate the business. We have three employees starting this season.

Chris Blanchard: Going into your fourth year on the farm, growing six acres of vegetables and in a relatively small marketplace, are you guys making a living on the farm?

Chandler Briggs: The short answer to that question is yes, we are making a living. It's been very year-to-year because we're still making some larger investments in the farm. For example, we just bought a new box truck, which we'll find out how we end up depreciating that, but the short answer is yes. We are in a very supportive community in Walla Walla, and even though it's a small city of about 33,000 people in a county of 60,000, there's three colleges, a very fast growing wine tourism industry and a lot of people interested in purchasing local vegetables, so there's a high demand and we're able to sell almost everything that we grow, and we are attempting to sell as much as we can year-round to help keep the customers happy and keep them reminded of the fact that we're here and growing food.

Chris Blanchard: When you say that you're selling vegetables year round, does that mean that you're growing vegetables year round?

Chandler Briggs: We do have a winter here, which stops growth of most crops in the field, so what we do is harvest a lot of roots in the fall; pretty much the end of October and the beginning of November, we're still working very full days harvesting carrots, beats,



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turnips and the like to wash and pack, put in our walk-in cooler and then sell them throughout the winter. We also have winter squash and potatoes in a root cellar, and we are attempting to put up some high-tunnel this year in order to expand our winter greens offering next winter.

- Chris Blanchard: I always have this question when I talk to people who are farming with horses, whether it's on the podcast or elsewhere, but organic vegetable farming is hard enough as it is, so why make it harder by doing it with horses?
- Chandler Briggs: I might argue with the premise of the question, Chris, because I don't necessarily think it's harder. I think that it's just different. I should also say that we do have a tractor on the farm; we're not exclusively horse-powered, however the tractor is not used for any tillage or cultivation. We only use it for the pallet forks and for the mowing deck; should we need to mow some weeds around the perimeter of the farm, we have a little thistle patch that we need to keep mowed down so we do have a tractor here but using the horses, as I was saying, is not necessarily harder; it's just a different experience.
- Chandler Briggs: What I really love about it is that it's fun and interesting and keeps me focused. I guess, maybe, in the sense that you're saying it's harder, it does require, in my opinion, having worked on tractor-based farms and a different horse power farm and ours, it does require more observation because we don't have the ability, or, we choose not to use the ability to use a rototiller, which is ... you can come in with a rototiller and just wipe the slate clean, so to speak, especially if you have a larger tractor or a spader or whatever implement you want to talk about.
- Chandler Briggs: We have ... The ability to work the soil is limited by how many horses we can put out there. With a plow and a disk and a harrow, we can't pulverize the soil, so we have to be more observant and cautious in terms of how and when and what we do to the soil, depending on the moisture and the time of year and the conditions, and the overall conditions of the soil, so in that sense, I would say it is harder, but it allows us to become, or forces us to be, more connected to what's going on out there. Otherwise, we might have consequences that we don't want.
- Chandler Briggs: As far as the actual interaction with the horses, there are benefits to it, aside from it just being fun. One is obviously that they're compost machines. We do feed the horses off of a pasture through the majority of the season, but we also buy in about 10 ton of hay a year in order to feed them from local farmers around here, and that, we're importing nutrients with that hay, as long as we can properly manage it by making compost and spreading it, so there's that benefit, and then the other benefit that I see with horsepower is that every time that we're using the horses, because their input of feed is relatively stable over the course of the year ... they do eat a little bit more in the winter because it's cold, but because that input is stable, the more that we use the horses, the cheaper per hour they become used, so we're actually encouraged financially to use them and to think about how we can get the job done with them efficiently and effectively and often.
- Chandler Briggs: So, I like to say that they appreciate as opposed to depreciate like a tractor even though, obviously they are depreciating and will eventually pass away.
- Chris Blanchard: Given that the economics of horse farming ... and actually, as I understand it, too, just owning horses is ... you need to get them out and work them, right? They don't



want to sit in a barn for a week whereas a tractor really doesn't care if you leave it sit for a little while. How has that influenced the way that your farm is set up?

Chandler Briggs: Sure. There's not a lot to do in the winter around here other than make compost, so every day that I'm here, I bring them into the barn and they eat breakfast and stand, and sometimes I'll go and brush them or pick their feet and sometimes we'll do some exercise on a sled that we have, just going around the perimeter of the farm to get some physical exercise, but they definitely get the winter off compared to what we ask them to do during the season, and there are plenty of jobs that they could be doing, but given our property and our situation ... we don't have a wood fireplace; we don't have a forest to log. Often, we don't really have much snow in the winter here to plowing and playing around in the snow, so there are limited options for us to work them in the winter, but we do have quite a long season here in Southeast Washington.

Chandler Briggs: Our elevation's only somewhere around 900 feet, and in fact, this winter, we could have started plowing already. It's been dry enough in early February that we could but I'm just not mentally ready to do that yet and there's no rush, but I did actually cultivate the garlic about a week or two ago just for the first cultivation and we dug some over-winter carrots, so we had them out. We have a little bed lifter, root lifter, we call it, to lift the carrots up for harvest.

Chandler Briggs: That's right now, and then during the course of the season, there's plenty of work. In the spring, when I'm plowing, they'll be harnessed six days a week and, as you suggested, the more frequently that we are using them or working them, the better off they'll be and we'll be and that's because, physically, they're getting more exercise, and mentally, they're getting more exercise. For their health, and for their performance and behavior, that mental exercise is important, and they do get that mental exercise at least a little bit because I'm interacting with them every day right now in the winter. I'm putting the halter on. I'm asking them to walk in a certain place next to me while we walk to the barn. I'm asking them to stand still while I hook them up to the manger even though there's some nice enticing food right in front of them, so all those sorts of little things are, even though they aren't actually plowing, they're work in the sense that I'm asking them to do something that goes against maybe their instincts.

Chandler Briggs: And then in the season, after the spring plowing, we're prepping fields using disk, harrow and culti-mulcher and marking rows and then we do, like I said, do a lot of cultivation with horses and some harvest, so they're keeping busy at least a couple of days a week throughout the summer, and then in the fall, we're doing a little bit more work with cleanup and planting cover crops, and then in the fall, they start to ... once it gets really cold, they start to get that time off.

Chris Blanchard: In terms of your growing practices, then, most farms that are doing... at least most farms that I know of that are doing six acres of vegetables would be setup on a bed system. Is that how you guys have things laid out or are you ... are you growing in single rows like I see a lot of horse farmers doing?

Chandler Briggs: Sure, so, I guess I'll get more into the detail of the layout of the farm. It's an old Italian farm. It was settled in the early 20th century, and we live in the old farm house here, and it's right in the middle of the farm. We have a five acre field to the west of us that's about 600 foot long bed with two wheel lines that came with the



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property that we use for irrigation, and then on the other side of the driveway is the house, the pasture for the horses and about an acre of the smaller field that's maybe about 250 to 300 foot long that also has the irrigation pump house, and that smaller field is where we have our high-tunnel that we grow salad greens in the early spring and tomatoes, peppers, eggplant in the summer, and then the rest of that small field, we have salad greens, so we call it the salad field and do rotation of actual what you're talking about. Instead, seeding every 10 days or so, varying within the season of various lettuces, mustards and all that for a salad mix that we do.

Chandler Briggs: That area, we will plow in the spring with the horses and then use a BCS rototiller to fill one bed at a time for seeding because we want to pack in more in that area. It's also: it would be very difficult to just prep one bed with the horses in that space. There's also a smaller headland there, so it's a little harder to turn around.

Chandler Briggs: Oh, and we have a small raspberry patch over there as well. In the big field we are completely single-row crops out there. There are farms that do work on a bed, more of a multi-row bed system, but we've chosen to just do single row because it's what makes the most sense for what we have in terms of equipment for our cultivators. Our limiting factor is often time for cultivation, so we're able to lead things a lot faster with the horses than with humans and utilize them during the summer when there's not a whole lot of other plowing other things to do, so it makes the most sense for us to do that single row cultivation, and frankly, I've been really surprised at how great the yields are in single row cultivation.

Chandler Briggs: There are certain crops that don't necessarily benefit from it, but we get extremely giant cauliflower and broccoli and other things that really respond well to that extra space, so it ends up working out pretty good for us.

Chris Blanchard: And, do you do single rows even for crops like carrots, things that we would normally think about being in a bed system just because they're not going to turn into a huge head of broccoli or a huge head of cauliflower?

Chandler Briggs: We do: Garlic, carrots, beets, all those things are done in single row, and we are able to get the carrots seeded a little bit more thick because they have that room to grow out sideways. They're not competing with the carrot row eight inches away.

Chandler Briggs: At a previous farm, we did experiment with double row beds using the horses where we had two rows of carrots and it did work, but the cultivation factor became a bit of a challenge because we could only cultivate the paths, and not necessarily right in row or in between the two rows of carrots, so we ended up doing a lot more hoeing and hand weeding in that situation, and because we started with just Leila and I and one employee, our first season, we wanted to do as much of that cultivation as possible with the horses.

Chris Blanchard: I want to circle back. I was going to talk about this later because I've noticed some pictures of this on your farm, but you mentioned a wheel line for irrigation. We are going to circle back and talk some more about the horses and how that's set up, but I do just want to grab that right now. If you haven't farmed in the inter-mountain West, a wheel line is something that you might not ever have seen, so can you tell us about that and how that works in your vegetable operation?, because I don't know that I've ever actually seen a wheel line in a vegetable operation before.



Chandler Briggs: Yeah, it's not common. More often, you'll see people using hand lines, which are basically aluminum pieces of pipe, typically about 40 feet long with a sprinkler head on one end and a way to latch them together, and they have a rubber gasket so that when they ... when the water flows through and there's high pressure, it seals it up and ideally doesn't leak out, and that's pretty common out here, and in fact, it's what we used at the other farm I worked at, but the wheel lines were here so that's what we used because for one, it would be hard to dismantle them and put them somewhere, but also, just because we lease the property, we don't necessarily want to invest in a whole other irrigation system, but the wheel lines are basically the same thing as a hand line, only they're raised up off the ground on aluminum wheels and they have a small motor in the middle that you can turn on and use hydraulics to move them back and forth across the field, so they're parallel to the cross rows, and so they walk aback and forth across the field, and yes they do damage the crops with the wheels a little bit and they also damage the crops a little bit with the water puddles that form under the drain valve because it'll ...

Chandler Briggs: After it's gotten several hours of water on top of that, it dumps what's in the pipes in one spot along the pipe, so it'll do a little bit of damage by putting too much water down when it drains, but it has to drain in order to move.

Chris Blanchard: Because you're essentially rolling those wheels and rolling the pipe and rolling the sprinklers all at the same time, right?

Chandler Briggs: Yeah, the entire thing walks itself down just by the action of that motor, and it would not be able to do it with water in the pipe, and at the end of the pipe, it's hooked up to a header using just a layflat or fire hose type flexible pipe.

Chris Blanchard: Irrigation is important in Walla Walla because that's a dry place in the summertime.

Chandler Briggs: Yeah, like most of the Northwest, we get the majority of our precipitation in the course of three or four months in the winter. Walla Walla is in a valley at the base of the Blue Mountain Range, which runs from the Northwest to Southeast across the Southeast corner of Washington and the northeast part of Oregon. It gets snow and the waterways are managed by humans so that the rivers and creeks that are flowing out of the Blue Mountains, most of them are year round, so the aquifers are being replenished regularly and therefore there is ... I hesitate to use the word plenty, but there is irrigation water underground for us to pump, and we have a well on the property where we pump out for that irrigation.

Chris Blanchard: But not a lot of rainfall during the summer, or at least certainly not a regular rainfall during the summer.

Chandler Briggs: Absolutely nothing that you can count on, yeah.

Chris Blanchard: So to kind of circle back, the vegetables in the single row and setup that you've got, then, you mentioned that that works really well for weed control. Tell me about what you're using for cultivators behind those horses.

Chandler Briggs: The primary tool that we're using is an early ... it's from the first half of the 20th century called the McCormick Deering cultivator. That was the most common



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cultivator, at least out here in the west. Occasionally, you'll see Oliver or John Deere, or another brand, but McCormick is ...

Chandler Briggs: I don't want to say a dime a dozen because sometimes they can be hard to find, but there are plenty of them around and so we have a number of them, all with different setups of sweeps and beet knives and cutaways, and I'm hoping to introduce some finger weeders this year on one of our cultivators, so we have the one that's setup for primary cultivation.

Chandler Briggs: We have another one that's setup for hilling with hilling discs, because we'll utilize those or in the potatoes but also in the leeks and the garlic to help keep the weeds down, so it's an old implement. There's basically a steel tongue, which is a long square tube, a round tube that goes up the middle that floats right above the crop, and there's two large wheels, one on either side of the crop, and the horses stand in front of the wheels; they're walking on the same track of the wheels on either side of the tongue, and they're hooked up by their leather harness to the front of the tongue for braking and for reversing, and then the tug is for the chains that you'll see at the end of the harness are what attaches to the implement closer to the driver, and that's where they're actually walking into their harness, and that pulls the implement along and on the back of the cultivator, there's cultivator arms or gangs, we'll call them, and they have different sorts of adjustments where you can pull them up individually if you need to raise one higher than the other or adjust the angle of them so that they can be more or less parallel to the ground, and then there's all sorts of places on those arms to attach different pieces of cultivator tools.

Chris Blanchard: And it sounds like, primarily, now, you're using sweeps and shovels for your cultivating tools, and then some hilling discs.

Chandler Briggs: Yeah. I've really grown to like the cutaways, and then we use what are called peanut sweeps, which are relatively flat compared to some of the Danish sweeps or shovels, so they move a little bit less dirt depending on how deep they are. They're a little more flat to the ground than others, so we have two sets of those on each side, and then the cutaways, and that's kind of the primary tool, and we have a couple other things that we'll put on there, if we want to ... for example, till, but not using tilling discs, I'll put on some steeper shovels closer to the crop, and that will toss in some dirt into the row in order to cover up huddling weeds.

Chris Blanchard: Almost less of an actual hilling than it is a burying of the weeds that are in the row.

Chandler Briggs: Exactly, and, but, from the little bit of research I've done, it sounds like we might need to rethink how we're doing that if we end up introducing the finger weeders this year, because you don't want to fill in more dirt into the middle of the row when using the finger weeders.

Chris Blanchard: You've only been on this farm ... you said you're going into the fourth season here at Hayshaker Farm in College Place. I just want to say, College Place: I spent a lot of time around Walla Walla and some time-

Chandler Briggs: It sounds cool, doesn't it?

Chris Blanchard: Right, it just sounds so boring next to Walla Walla, Washington. Then you've got College Place, like ugh. But anyways, off the subject, here. Back to the weed control:



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What was the farm in when you guys started leasing it? Was it already a vegetable operation or was it hayfield or what was it and how have you gone about dealing with the weed pressure that was on the farm when you guys started?

Chandler Briggs: It was leased out by one of the old family members who lived here and there was wheat stubble when we arrived, which is grown here in Walla Walla both dryland and irrigated in large quantity, so it was not a surprise to find wheat stubble. However, maybe some day I'll tell a scary camp story about the time when we started Hayshaker and the cutworms ate everything.

Chandler Briggs: We learned the hard way that in that wheat stubble was a very nice habitat for cutworms to live and thrive, so we ended up plowing that. Right when we signed the lease, that day, we planted garlic at the end of 2014, and in the spring, we plowed and planted ... I think it was lettuce and kale we put in, were the first crops that we actually put in the field outdoors, and then we started discovering cutworms just tearing it all down and freaking out like, "Oh my gosh, is the entire farm going to get eaten by cutworms and we're not going to make a single penny this year?" It was a little scary at first, but eventually, as the heat came on, the cutworms subsided.

Chandler Briggs: Whether or not it had anything to do with the beneficial nematodes that we also sprayed upon discovering them, I can't say for sure, but eventually they went away and then the weeds came. We have all sorts of annual weeds but we also have a perennial bindweed here, which is pretty prevalent from what I've seen in the valley, and basically, it's something that you live with and there's no way to ever eliminate it. We just have to keep cutting it down, which is another reason why I like the peanut sweeps and the cutaways is because that slicing action actually cuts them back as they're emerging or if they've already emerged, whereas opposed to say basket weeders or our Lely tine weeder, it's only just going to agitate it; it won't actually slice it.

Chris Blanchard: Right. I think especially important with those perennial weeds because they've got such a deep system, that yeah, like you just said, if you don't cut them off, you're really not doing anything to them at all.

Chandler Briggs: To get back to the question, it was wheat stubble when we arrived. We're most certain that it was farmed nontraditionally, or what people say, conventionally, by spraying, and so we've been farming it with organic practices ever since.

Chris Blanchard: And have you found controlling the annual weeds to be especially challenging or has that been a ... have you had pretty good luck with that with the systems that you've got in place?

Chandler Briggs: Overall, it's been okay. There are a couple crops where it has not worked out great. I think with winter squash, we will cultivate as long as we can, and then once they vine out, we haven't had the ability, obviously, to get in there with the horses, because we would destroy the crop, and then occasionally, we might lose something or just not get in there enough to keep the weeds down, and things grow extremely fast out here. It's super warm long seasons and we've put down overhead water, so as you can imagine, the weeds are just basking in that, but overall, the cultivation, we're getting better at every year and we're just maintaining. We're efficiently harvesting for the most part, but we have, unfortunately, I'll say, added to the ... made deposits in the seed bank.



- Chris Blanchard: Easy to do in your first years of farming, even if you know that you shouldn't be allowing that to happen. How do you steer a horse-drawn cultivator?
- Chandler Briggs: There are two foot pedals. They're each connected to each other, so when you push down on the right, the left one lifts up via a small chain on a little pulley or wheel up at top, and that changes ... on the McCormick, it changes the angle of the wheels, and because those wheels are directly connected to the cultivator gangs or the cultivator arms, it moves them back and forth, and it's actually, given how old and rickety these cultivators are, they're relatively accurate in terms of the steering, so I'm basically driving the team, but not looking at them a lot. I'll be looking up occasionally to just check them out and make sure everything is looking okay, but once you're out there cultivating for a couple of hours, they get to be in somewhat of an autopilot, and I'm mostly doing the steering from my feet, and my hands are just holding the lines loose enough so that I'm talking to them. I'm communicating with them, just saying, "I'm here. I'm here. I'm here," telling them that I haven't dropped the lines and fallen over backwards, but not enough to bug them, just enough to tell them that I'm with them, so I'm not doing a whole lot of driving left and right.
- Chris Blanchard: And I would imagine that the horses, not that I actually know anything about horse farming, but I imagine that those horses, they know that they're supposed to walk down the row, right? That's part of training a team of horses. They know that they're not supposed to be wandering all over the field, so they're going to take care of themselves, and then you can really just focus on steering that cultivator and being as close to that crop as you can.
- Chandler Briggs: Yeah, most of the time unless they want to see if I'm awake, they might step off.
- Chris Blanchard: Oh, interesting. And I suppose that's why you need to be talking to them and saying, "Hey, hey. I am here."
- Chandler Briggs: Sure, and I mean, it's like as quiet as possible, just the line in the bit in their mouth is just as little pressure as necessary because it's all about nuance, and I'm not necessarily a nuanced person, but it's definitely teaching me how to be nuanced and to be patient, and how to communicate on different levels of complexity, and occasionally they will, if I find myself spacing out, a lot of times, they will make a step sideways and step on a crop, and I'll notice it and say, "Oh, hey, hey," and inevitably, it's my fault. It's never their fault.
- Chris Blanchard: When they do get off and step on a crop and you say, "Hey, hey," is that enough for them to go, "Oh yeah, Chandler's back there; let's get back in line," or do you have to work to actually get them back on track?
- Chandler Briggs: I communicate with them through the line, but I'll also say something at the same time. Because I have the line, I actually ... and everyone's different; every teamster has a different way of doing it, but I communicate both verbally and physically through the lines connected to their mouth, and so I can do quite a bit of driving without ever having to say anything, and often, it's not necessarily what you say, it's how you say it. It's the same with humans: you can say the nicest thing in the world, but if you have an angry attitude saying it, it doesn't translate, so I might ... the word "hey," I probably have 20 different ways to say the word "hey" to the horses



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depending on what they're doing, if they're misbehaving, if they've disobeyed me or if I just want them to notice something.

Chris Blanchard: So, how did you learn to work with horses? When I said earlier, "You make things harder by having the horses on the farm," learning to run a BCS or learning to drive a tractor, is, at least at a rudimentary level, it's pretty simple; it's pretty straightforward. Certainly, you get better at it over time, and especially with tasks like, say, cultivating, with cultivating tractor, experience does matter, but really, when it comes to driving a tractor, it's a matter of: You get on; you put the key in the tractor; you turn it on and you go, right? So, how did you learn to farm with horses enough to where you felt comfortable saying, "I'm going to start a horse-powered vegetable farming operation?"

Chandler Briggs: Assuming the engine's working, it goes when you turn the key.

Chris Blanchard: That's true.

Chandler Briggs: I make that joke because it relates back to why we've chosen to do a horse-powered farm, and that is that I barely grew up swinging a hammer as a kid, and so I have a very rudimentary, I would say limited understanding of the internal combustion engine and hydraulics and all of that. I've definitely had to learn the hard way on some of the wheel line motors when I had to work on those, but the horse equipment is much easier for me to understand because it's all simple mechanics.

Chandler Briggs: I'm able to fix and work on or make changes to the equipment using simple oxy-acetylene torch and a little welder that I learned. I took a semester class at the community college and felt confident enough to re-weld something when it broke or make a change to a piece of equipment, so for that reason, horse equipment is easier to understand if you come from a background of not being in a shop, such as myself, and I would say probably a lot of young farmers that I've met.

Chris Blanchard: But as far as actually learning how to work with the horses rather than just the equipment-

Chandler Briggs: Right, and then getting to the horses, that certainly was where the time and energy and effort was required to put in in order to feel confident doing it. I was exposed to horse power, actually, in my first year of farming out in western Washington. There are a number of horse-powered farms around the state, and I saw it; I thought it was cool, but I didn't see it as something, right off the bat, that I clicked and said, "I want to do that," but a couple years later, it did, and I became interested to find out more, so that farmer, Betsey Wittick from Laughing Crow Farm on Bainbridge, who's been farming with horses for many years, introduced me to her mentor and then took me down to the small farmers grow auction in Oregon, which at the time was in Madras, and it's basically a gathering of everyone using horses in the Northwest where they also sell equipment, so I was able to meet people there and realize that it was a possibility that there were other people out here doing it, and then I started to learn from Betsey and our other mentor John and had lessons regularly in terms of how to interact with the horse and how to understand the horse, how to communicate with the horse, and then, after that, harnessing, driving and actually utilize them to get the job done that you want to.



Chandler Briggs: While I was farming on the west side, I would go up about once a month and take those lessons and I was able to meet some farmers out here in Walla Walla, Emily, Andy Asmus at Welcome Table Farm, tour their farm, and then that next season, they had offered an apprenticeship using their two draft horses. They grow vegetables and root and flowers out here and so I came on as an apprentice having vegetable experience for many years but not regular day-to-day horse experience, so I had the basics down just by taking lessons from a mentor, but using the horses daily at Welcome Table was crucial for to having it just click where it felt like the muscle memory started building in terms of how to put on the harness and how to be around the houses, because like with the tools, I didn't grow up around horses or many animals to speak of so that was all sort of a learning experience for me, and it may be easier for someone who's been around horses before, but I became interested and then bought my team, I think about four years after I seriously started investigating that as a possibility, but three of those years I was working regularly with draft horses at a working farm.

Chris Blanchard: Did you buy your team at the same time you started your farm?

Chandler Briggs: Yeah, so, a couple months in after we moved here. We bought them from an Amish farmer in Iowa who was recommended to us. He's one of the more respected trainers that that sells out the Waverly sales out there, so I got his address, I wrote him a letter, and then a couple days later, I got a phone call from like a group telephone that they have out there and we spoke over several hours over the course of a couple calls and he had a team he thought that would work for me, and I ended up hiring someone to trailer them out here from Iowa.

Chris Blanchard: And how long did it take you to get used to working with this new team of horses? Were the three of you, you and the two horses able to jump in and start working together right away or did you have to do some training and getting used to each other?

Chandler Briggs: Well, when they arrived, it was winter, so all we could do was go around on the sled. I started by just bringing them into the barn and just being with them, brushing them and picking their feet, and when I say pick their feet I mean there's sometimes mud or whatever cached up in there, and for the experience of asking a horse to lift their foot, and for the health of the hoof, we pick their feet every time that we work them.

Chris Blanchard: Cause it's kind of a ... it's a trust and bonding experience for both of you, isn't it?

Chandler Briggs: Yeah, it's work. When I say it's work, it's in a different sense of the word. It's not necessarily plowing, but it's me asking them to do something and them complying, or doing it, so we started there, and then a couple days later, we harnessed them and hooked up to a little stone-boat sled that we have and just went around the farm, and I started doing that every day.

Chandler Briggs: Many of the days, we were actually hooked up to the sled for 10 to 15 minutes, but the frequency of it being every day was more important than the length of the actual work, in my opinion. Maybe there would be disagreement from other teamsters, but having that daily interaction was the most important aspect of that, and so we started to learn to communicate and it definitely took a couple of months before we got into our stride of them understanding how I was communicating with them both



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verbally and physically through the lines because who knows how many people had driven them in their life previously, and everyone talks differently.

Chandler Briggs: I'm speaking a different language to them and so we're learning to understand each other, and that being said, there was no problems; it was just a matter of, "I'd like you to walk this pace, please; I'd like you to walk here, not there," and just learning that. Every time we would be misunderstood and then come to understand each other, that strengthened that bond.

Chris Blanchard: So how does that work? Again, to go back to the tractor analogy: when my tractor is not in the right place, I just turn the steering wheel. It's a pretty easy correction, and when you say, "I want you to walk here and not there," and then learning these things, how does that process actually unfold with a draft animal?

Chandler Briggs: I can't speak to oxen, but when horses, mules, donkeys, there's a bit in their mouth and a leather line that's connected to the bit on either side, and they have been trained to understand that the tension on the right side means to turn right.

Chris Blanchard: And, of course, now that you say that, that seems like I kind of remember that from horse camp when I was in sixth grade. That seems a little obvious, but part of what you're saying is that as you're doing that, it's not just a steering process. It's not just saying, "Turn right here; turn left here," it's saying, "I want you to walk in this place," and that's part of what they're learning as you're doing the steering process.

Chandler Briggs: Absolutely, yeah, and then there's so much nuance within that because it's ... Did I tug on it quickly or did I have a slow pull and how much pressure, and did I put pressure on both the left side and the right side at the same time? Is there more pressure on the right side and less on the left? All those mean different things to the horses and then there's the complication that I might not necessarily tell them what I want to tell them, and so I'm also teaching my muscle memory in how to communicate to them every time I'm out there.

Chris Blanchard: I don't know; that just sounds complicated to me.

Chandler Briggs: It's harder to explain, really, than it is to do. Ultimately, you pull on the right side when you want to go right and you pull on the left when you want to go left.

Chris Blanchard: Alright, I think this is a good spot for us to take a break, get a quick word from a couple of sponsors, then we'll be right back with Chandler Briggs from Hayshaker from in, I'm just going to call it Walla Walla, Washington.

Chandler Briggs: That's fine. That's what we have on our sign.

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Chris Blanchard: Alright, and we're back with Chandler Briggs from Hayshaker Farm in Walla Walla, Washington. Candler, I think, for most people around the country, when you think of Walla Walla and you think of farming ... okay, when you think of Walla Walla, there's two things that come to mind. A, it's a relatively infamous state penitentiary that you've got there, and then there's onions, Walla Walla sweet onions, and so what does your crop mix look like and how does that relate to the agriculture that surrounds the Walla Walla area?

Chandler Briggs: Sure, so, I'll start by saying that the primary agriculture out here is dryland wheat. We're surrounded both at the foothills of the Blue Mountains and at the north to the Palouse, the famous wheat-growing region by a lot of wheat and a little bit of garbanzo beans and peas. In the valley bottom, there's more variation in the agriculture. There's alfalfa and hay and wine grape and all that, and also wheat, irrigated, and you'd think that their ... given the fact that the Walla Walla sweet onion is our state vegetable and people all around the country have heard of it, there's actually not a ton of space dedicated to the Walla Walla sweet onion when you're going around the valley, but, that being said, it's still a very important economic crop here.

Chandler Briggs: It's sold by a number of vendors at the farmers market and exported all across I-don't-know-how-far-it-goes, at least around the Northwest and west coast. We do not grow sweet onions because there are so many people who are doing it at a larger scale that just don't want to compete at that, given that we're only growing six acres of vegetables total, so we do almost everything else. We have everything from potatoes and peppers and tomatoes and eggplants to salad mix and broccoli, cabbage, and then we like to describe what we do as being dual purpose.

Chandler Briggs: We grow the staple crops, like I mentioned, carrots and beats and all that, things that pretty much everyone can identify in a grocery store or at the farmers market, and then we also grow specialty crops like chicories and sigarilyas celeriac and leeks,



which maybe some people think that those are normal, but you'd be surprised at how often ... maybe you wouldn't be surprised at how often you have to explain what those things are and how to cook them when selling at the market, but Leila, my partner came to farming from a culinary background, and I certainly enjoy cooking and eating, so we approach the farm as a, "What do we like to eat and what do we want to see on the plate of our community?" so we grow a lot of different things and utilize the variation in color and the spread at our market stand in order to attract people to it and also to the restaurants that we sell to. So, as I mentioned, there's a very large burgeoning tourist industry here because of the wine industry. There's over a hundred wineries and every year there's more acreage planted to wine grape, and so a lot of people are coming here from Seattle, Portland, Boise and other smaller areas around the Northwest for the weekend and they all want to eat food. The restaurants that we sell to have been extremely supportive ever since we started. We average about ... just a little under half of our sales are to restaurants, and then about 40% to the food farmers markets that we do and then the rest is to a grocery store that we connect with.

Chris Blanchard: When you guys moved to Walla Walla... why Walla Walla?

Chandler Briggs: That's a good question. I moved here, as I mentioned to work at Welcome Table Farms to get that experience using draft power at a vegetable farm, and I didn't necessarily anticipate staying here. I had come from the west side of the state and had been farming over there, and really, I thought that I would go back, but I fell in love with the soil, which is beautiful, no rot and just gorgeous soil. There's plenty of water for irrigation relative to other areas, and also, we saw an opening in the market here in terms of specialty vegetables and maybe a need for more diversity in the marketplace.

Chandler Briggs: The majority of the other farmers in the region that are doing vegetables are what they call truck farmers or people who have been farming here for ... their families have been farming here. They're doing onions and corn and asparagus, but not necessarily doing the specialty stuff and, given the wine industry and the colleges, there's some interest in something different than just a green head of cabbage. There's people who are excited about purple Napa cabbage and sigarilyas and radicchio and in a fancy salad mix that has more than just lettuce in it, so we've really, due to our interest in that from a culinary perspective, and the desire for people to buy that stuff, we saw an opening, whereas many other parts of the state where we had been considering going, we saw as very saturated where there were just a number of amazing farmers who we're friends with and know, but competing in a marketplace where there's already so many amazing farmers seems daunting, whereas even though it's a smaller community here, we saw the desire of people to bring on another farm into the community.

Chris Blanchard: And Walla Walla is an interesting place for this reason that you described about the wine industry because that wine industry didn't exist 40 years ago, or even, I think 30 years ago. It really is the last 20 that that's taken off and has driven the kind of tourism and the kind of ... I would think the upping of the food game that you're talking about there.

Chandler Briggs: Yeah, absolutely. People who grew up here my age talk about how half the downtown was empty storefronts and now, for better or worse, half of them are



wine tasting rooms, but there's also a number of excellent restaurants here and they're excited about buying our produce, so we're more than happy to oblige.

Chris Blanchard: And do you feel like that's a stable marketplace for you guys? Is the wine industry and what's happening in Walla Walla something that's there to stay, or is there a chance that this is kind of a flash in the pan for that region?

Chandler Briggs: I do think that there is a strong foundation here with the wine industry because it takes so long from planting the grapes to actually selling a bottle of wine. It's a long-term investment for people to expand the markets here and every year, they're planting grapes; they're not ripping them out, so it shows that people are invested in making a living here as wine producers, so I'm pretty confident that it's going to be here for at least a little while, and maybe it's the hip new kid on the block in terms of the wine industry, and maybe it won't always be, but many places that used to be hip that aren't the new kid on the block anymore are still producing wine and doing really well, whether it's in California or Oregon or Washington.

Chris Blanchard: That wine industry, that drives a lot of tourism, which drives restaurant sales, but have you also found that the farmers market and the grocery store, is that an environment where you're able to sell the unique specialty and organic crops at a premium price?

Chandler Briggs: To a lesser extent, but yes, somewhat. It's definitely taken some time to introduce things and explain or educate how they're used, but we're finding that people are open and interested to it, maybe less so on the grocery store, but no, it's definitely the local community as well. We're seeing lines at the farmers market and so we see that as a good sign, and we're seeing people buy stuff all winter long from the grocery store even though there's stuff from California on the same shelf that costs less and so we're happy to see that people are interested in buying our stuff.

Chris Blanchard: Is there the equivalent of a natural food store or a food co-op there in Walla Walla or are you squeezing into a conventional grocery store when you're selling to that retailer?

Chandler Briggs: The primary grocery store that we work with is a Harvest Foods, which is a regional locally-owned grocery store, so they have the ability to make choices about what to offer based on their community needs, so they approached us last winter, a group of growers and we started selling there, our vegetables and flowers and eggs and meat, and it's been a really good partnership and we're going to keep building on it next year. That being said, there is no natural food store cooperative, so to speak, in Walla Walla, but if someone wants to start one, give us a call.

Chris Blanchard: Is there a reason that you've chosen not to go the CSA route as so many young farmers to choose to go that CSA route, but I notice that that's not a way that you're marketing your food.

Chandler Briggs: Yeah, because we're on leased ground, we didn't want to do any sort of marketing directly off the farm in case we moved, but also because of the way the farm is, we don't have a space to do a CSA distribution, and also, the farm that I work at has a very excellent CSA, and so we decided to go the restaurant route and have Emily focus more on offering the CSA. It's something that many farms I've worked on have



had CSAs, and I appreciate the concept, but it didn't seem to make the most sense for what we were going to do.

Chris Blanchard: I think it makes a lot of sense. Have some focusing and choose your marketing outlets deliberately. So, tell me about the farmers market there in Walla Walla, since that is such an important part of your business?

Chandler Briggs: Yeah, the farmers market in downtown Walla Walla has been going for over 20 years, and it features a number of farmers who have been there since the beginning, ever since they started with sweet onions and asparagus and sweet corn and apples to now having us new farmers with our unique produce, and I think that there's also five different taco stands at the market.

Chris Blanchard: Are there things that you've done at that market to really make your stuff stand out besides just being a little bit weird and different with what you're bringing?

Chandler Briggs: Yeah, I think so, and in fact, there was a podcast maybe a year or two ago of yours that we were listening to, and the grower, he was in Ohio, and he had moved there from Maine, and he was saying all these things about his market layout, and Leila and I were looking at each other saying, "Yes, that's what we do," or, "that's what we're thinking," and some of those things I think of are sort of the flow of the market stand.

Chandler Briggs: We started, originally, at our first market, with salad greens and radishes in our first season, and it was a 10x10 tent and I think we made less than a hundred bucks in our first market, and now we've expanded to a 10x30 foot two-tents-put-together where we have a distinct entrance with little blue plastic shopping baskets with a stack of root vegetables, and then it moves through into these nice bulk wooden box crates or boxes where we're able to put loose items and do some stacking, with little chalkboard signs, all the way to the other end of the market stand where we have two people with a single cash box and two scales doing the check out, and at the busiest time of the season we have three people working. One people is just back-stocking straight the entire morning and then we have two people checking out, and even then we still get a line, and it's worked out pretty well.

Chandler Briggs: Another thing we think about is the color, visually, what it is customers see, and so we'll have really drastic color changes between each crate where it will be that bluish green broccoli, white and purple cauliflower, red Italian peppers, purple eggplant. The saying that we've kind of adopted is, "Eat the rainbow," because we believe a diet varied in color is both fun and healthy, so we like to set up our stand in that way where we're showcasing the diversity of what we grow and what people can eat.

Chris Blanchard: That layout sounds really interesting because it almost sounds like you've got it setup like it's a little store in and of itself; people are actually coming into your stand. Am I right with what you said that there's not really a way out other than to go past the cash registers at the other end?

Chandler Briggs: Exactly. Someone comes into the stand, and the only way out is to exit where the cash registers are because we have ... it's essentially four eight foot tables in a big L, so there's one at the edge of the stand and then three in a row, and so we have a little bit of space between our shade cloth and our banner where we can work behind, and then we give the majority of the space under the tent to the customer and then a small island at the other edge of the tent where we put tomatoes,



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primarily, in the summer and then winter squash, and then on the edge of the island, we'll also add or subtract crates stacked up as needed to display melons or peppers or something else that didn't fit under, so, because it's so hot here and it's an outdoor market, we have a dark color tent cover, like a dark green, so it really provides a lot of shade, and then we wrap the edge of the tent with a shade cloth, so it really gets nice and dark and slightly cooler in there, and, as you said, it's a little store front where in the way that they get you at Ikea, you have to walk through the entire store to see everything, so and people are essentially waiting in line right in front of the other things they could potentially buy.

Chris Blanchard: So it's basically like being at the checkout stand at the grocery store and there's all the mints and the Tic Tacs and the candy bars.

Chandler Briggs: Right, but instead of that we have garlic and parsley.

Chris Blanchard: Which is so much better than the National Inquirer, I'm just saying.

Chandler Briggs: Yeah, although that gives me an ... no.

Chris Blanchard: Now, I wonder, do you find that people are sometimes reluctant to enter the tent, to come into that environment, cause I would think, again, if you know that once you get in there, going out is going to mean running a gauntlet, do people just kinda go, "You know, I'm just not going to do that at all?"

Chandler Briggs: It's hard to say. I don't know ... I haven't really had enough free time to ... when there is a line is when I'm busy and can't pay as much attention as to what's going on out there. I'm answering questions, sure, but I don't know if it deters anyone. I think, if it does, it's more so offset by the fact that, "Oh, look, there's a bunch of people over there, something good must be over there." It attracts more people by having a crowd under the tent, whereas, and I've been there: When you're standing at your stall and there is nobody coming up to it, it's hard to look busy or look enticing. You're standing there with your arms crossed and you're sweaty or you're cold, but when you're busy, it's a perpetual machine, in that sense, in that it just drives more business, is what I think.

Chris Blanchard: You've talked a lot about being on leased land. Are you guys actively looking for land to buy? Is the lease land a long-term arrangement? Tell me a little bit more about how that setup is working for you?

Chandler Briggs: Well, we found the place on Craigslist while we were looking for a place to farm, and it's worked out really well. We don't have a long-term lease but the landowner is in no rush to do anything with the property or have someone else live here. I think he's pretty satisfied with the situation. I would say we're passively looking for a place of our own that fits what our needs are and how we would like to grow or change the business as it gets bigger, but there's actually not a whole lot of properties that come up that fit that, and so we've only looked at a couple and talked about it, but it's kind of related back to the wine industry question, which is that it does drive tourism and it brings money into our local economy and directly or indirectly helps us have a business, but it also, as a double edged sword, drives up the cost of living here and drives up the cost of land, especially if the person wanting to sell land thinks that their land should be sold for wine grape prices.



- Chris Blanchard: Yeah, I would think that is a little bit of a double edged sword for getting a farm up and going in that environment.
- Chandler Briggs: Yeah, absolutely. With money into the economy to spend on our produce also comes money that makes it more costly to live here.
- Chris Blanchard: Do you use the draft horses as part of your marketing? Is this something that your customers know about and that drives them to purchase from your farm rather than purchasing from another local operation?
- Chandler Briggs: We do use them for marketing, although, I don't know if I'd say that anyone outright chooses to support us because of it. I just think that people see it as us being transparent and making an effort to have at least a minuscule impact on climate change.
- Chris Blanchard: You also mentioned that you're using those horses as part of the harvest operation. Tell me how they fit in, how you're using them with the harvest side of things.
- Chandler Briggs: Sure, so we have two implements that we use for harvesting crops that the horses pull. One is an early 20th century potato digger that we pull behind a cart and, like most potato diggers you've seen, at least the older styles, they have a ground drive chain that shakes the potatoes and the dirt falls through and the potatoes fall down on top and you can come along and collect them.
- Chandler Briggs: The second implement is a newly-manufactured root lifter, which is basically an undercutter bar that has a winch, so we are able to pull it out the ground and then drop it back in. It has a bolt that allows us to change the angle of the blades to dive in a little deeper or more shallow, and then with the winch we're able to take the depth, and so we use that tool, which is built by a horse farmer in Oregon, who refurbishes and builds equipment to harvest leeks, garlic and carrots, primarily.
- Chris Blanchard: Really, anything that you can get in there and undercut and loosen up and make it easier to pull out.
- Chandler Briggs: Yeah, and in fact, I've actually come through and lifted out some Brassica plants when they were done and when we wanted to get that debris out, we've come in with that as well. I think I used it to take out some over-wintered parsley that was going to seed and, so yeah, anything that you want to get in there and lift it, make it so that a human can do the rest of the work in pulling it out; use it for that.
- Chris Blanchard: When you're using horses and when you say, "I'm using my horses for harvest operations," of course, I can't help but think about the fact that horses poop. What are you doing to mitigate the risk that's presented with horses out in your field, especially when you're close to harvest time?
- Chandler Briggs: Well, part of being with the horses regularly means also knowing their behavior and their personality, and so for example, Dusty, the horse that we often use on the left side is prone to pooping immediately after leaving the barn, so, because I know that, I'm able to take them off to a spot where that's okay and it's not directly on the crops and then go immediately to work, whereas the other horse almost never poops while he's working and most of the time just does it in the barn where we're able to collect



it and put it on the compost pile, so we're able to take care of the majority of that by just knowing their personality and behavior.

Chandler Briggs: The rest of it, if they poop in the field, we just don't harvest from that spot, and if it's near something where we want to harvest, we'll come out and collect it, but most of the time ... honestly, it happens pretty rarely where they're harvesting anywhere near something that we wanna harvest soon. They'll poop when we're plowing or disking, but then that's getting turned into the soil and then most of the time that falls under the organic standards of: by the time we harvest something from that ground that was plowing in March, we're harvesting the potatoes in August, so, it falls within the organics standards rules.

Chris Blanchard: I notice from looking at the map of your farm, you guys have really long rows. Is that a function of the horses?

Chandler Briggs: Using horses is a little easier when the rows are longer because you're turning around less often. Every time you turn around, your cultivator is not on the ground, but it's not to say that we chose to do it this way; it's just the way the farm is laid out. In fact, it felt a little daunting when we first moved here to have such long rows given that the longest rows I had worked previously were 250 feet. 600 really felt like a lot.

Chris Blanchard: Right.

Chandler Briggs: We've gotten used to it and I know of one other horse-powered farm that has rows this long and it's worked out for them pretty well.

Chris Blanchard: Using that single-row layout, are you guys organizing your crops into blocks of 10 or 12 or 20 rows or are you really organizing your farm row by row by row?

Chandler Briggs: It varies by crop, but most of it is row by row, and in fact, it's sometimes split rows, so our number of plants that we plant by block, potatoes, garlic, leeks, fall brassicas; those are the primary ones, so those end up in blocks, but everything else from broccoli to lettuce heads to fennel and radicchio are all split rows or single-row.

Chris Blanchard: Are most things that you're growing just single crop, so that if you've got a row of broccoli and you're done harvesting the broccoli, is there a need to get that out right away and get that row flipped over and turned into another vegetable, or are you just following that with cover crops when you can?

Chandler Briggs: Most of the time we are not flipping single rows like that. We don't farm quite that intensively. Most of the farm is single not double crops, but there's maybe a small section where it does, where the early spring radishes, spinach and lettuce heads are turned over into being something else later in the summer. I'll elaborate on that which is that it's a little hard sometimes to work just a single row for planting, but we have done it a couple of times, but with the horses, it makes more sense to do a block at a time.

Chris Blanchard: That's what I was thinking from the kinds of implements you had described.

Chandler Briggs: We actually, just this last year, acquired a two-way plow, which has a left hand and a right mole board, which allows us to do those long rows but not that wide blocks. It's a little easier because we're not planting the field all out at one time with one crop.



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We might plow different sections depending on when we need to plow it in for planting and also where to cover crop that in the spring, so that, too, has been really useful. That was a newly manufactured piece of equipment even though most of the stuff we have is older.

Chris Blanchard: So with that, Chandler, we're going to turn to our lightening round. First we're going to get a quick word from one more sponsor.

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Chris Blanchard: So, chandler, what's your favorite tool on the farm?

Chandler Briggs: Oh, well, I can't tell you how much time I've spent thinking about this question because I hear it on every show, but it still doesn't make it any easier. I think I'd have to say the McCormick Deering cultivator because of how versatile it can be in terms of what we can attach to it and how many things we can achieve, whether it's cultivating or marking rows or, this year we just got a fertilizer spreader so we can side-dress with organic fertilizer or we have a liquid fertilizer, so there are a number of different jobs that we can attach to it and do, and it's also just, really, the quintessential horse-powered tool. When I think about horse farming, I think of the cultivator as being the tool that represents it. It also was made so long ago and yet it's still so relevant and effective today and so you know it's a good tool when it's been used for decades.

Chris Blanchard: Or centuries as the case may be, that's so cool.

Chandler Briggs: Yeah, right.

Chris Blanchard: We haven't a lot about your partner Leila, but, so I'm just going to ask: WHAT's Leila's farming superpower?

Chandler Briggs: Leila's farming superpower, it's hard to nail down, but I think she's so good at farmers markets, whether it's ... all those ideas were mostly Leila's ideas, that I talked about with the farmers market. She has expanded and made beautiful our stand, and she's also fantastic at running the stand, so she's lead on the market; she's great with customers. She has the culinary background, but is not intimidating when she talks to people about how to cook something or how to prepare something, and because she's from France, I think that also adds a little bit of interest for the customers to trust her for their culinary questions, so she's just great at the farmers market.

Chris Blanchard: And what's your favorite crop to grow?



- Chandler Briggs: What month is it? That's my answer; it's too hard to choose. I think I'd have to say probably sweet peppers. I love eating them and growing them and we do a bunch of different varieties of different Italian horn-shaped peppers, and pickling peppers and we've just started growing the Basque Espelette peppers, which we hope to convert into a dry pepper powder to sell at market next year.
- Chris Blanchard: And finally, Chandler, if you could go back in time and tell your beginning farmer self one thing, what would it be?
- Chandler Briggs: I think I would tell myself to not push so hard on my body and, even though it feels like we're invincible when we're in our 20s, in order to keep farming, to stay farming as we get older, to utilize, not be so afraid of utilizing tools or equipment that might make the job easier.
- Chandler Briggs: When I first started, I was very interested in doing a farm that was fully human powered. I came to it from gardening when I was in college and really thought that that was the direction I wanted to go, but I made the realization as I got older that tools exist for a reason. They're there to help us get the job done easier and faster and give us some free time at the end of the day to enjoy other things.
- Chris Blanchard: Chandler, thank you so much for being part of the Farmer to Farmer Podcast today.
- Chandler Briggs: Thank you very much, Chris. It's been a pleasure.
- Chris Blanchard: Alright, so wrapping things up here: I'll say again that this episode 163 of the Farmer to Farmer Podcast. You can find the notes for this show at farmertofarmerpodcast.com by looking on the episodes page or just searching for Briggs; that's B-R-I-G-G-S. The transcript for this episode is brought to you by Earth Tools, offering the most complete selection of walk-behind farming equipment and high quality garden tools in North America.
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