

The Complete Aquaponics Guide

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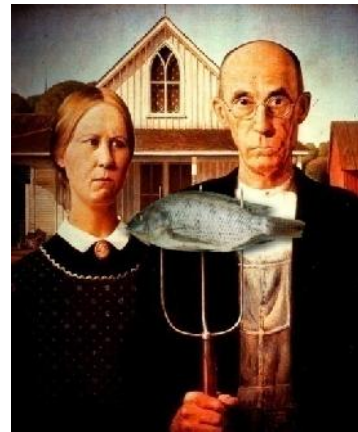
From the Preface....

The Aquaponic Family Farm

When we created the Green Acre Farm, we did it with a few goals and missions in mind. First and foremost, we wanted to create a small family farm that just the two of us could operate. Having come from the construction contracting world where our company employed a tremendous staff, we longed for a simple set up that could be managed by just two people willing to work hard. In addition to that, we recognized that local communities were craving locally grown, clean, chemical free foods and they also desperately needed them at a reasonable price. The demand was certainly here in our own community, but it was also very much elsewhere as well. Realistically though, if we were going to stay true to our original vision of being a small family farm, we would only be able to supply our own community. However if we taught others how to replicate what we do, they too could cater to their own community and slowly we could seed the resurgence of the family farm with aquaponics. It became what we now call the Farm Revolution...

A little aquaponic fun with the 1930 classic painting *American Gothic* by Grant Wood. The painting was actually named for the architecture of the window in the background.

Graphics by Kim Leszczyński/Property of the Aquaponic Source



It was undoubtedly time for a revolution. The food being produced by big Ag could barely be considered food anymore. It was nutritionally devoid and mass produced with genetic modifications to grow bigger, faster and pest resistant, but with no consideration of the effect on those consuming it. Slowly people were waking up to what was happening to our food supply and our loss of food sovereignty. They were sick of it and sickened by it and were demanding a change. This awakening created a new demand and one that the aquaponic family farm could easily supply with locally grown, chemical free, better than organic food at a competitive price. With a few hundred fish and nearly 4000 plants we began to etch a name in our community

Gina Cavaliero and Tonya Penick

Founders and Farmers

Green Acre Aquaponics, Inc.