

Dear Farm Friends,

We hope this newsletter finds you in good spirits and in good health. Everyone here is doing well and looking forward to seeing everyone soon. After more than thirty five years of farming and connecting directly with our neighbors, friends, and customers we are still amazed at the good food revolution we are all a part of. It is not just here in our community, but coast to coast. The local food movement shows no sign of slowing and continues to gain momentum. Thank you for letting us be a part of it!

INTERNSHIP AND FAMILY UPDATES

A lot has and is happening at the farm since our last newsletter. As April rolls into May, we wanted to share a few of our thoughts, endeavors, and plans for the farm and for us.

This will be our fifth year hosting farm interns. It continues to be a wonderful addition to the farm and to our family. Our interns this year will be Elizabeth, who will be joining us from Seattle, and Sam, who has been in the Peace Corps the last two years. We are looking forward to hosting them and sharing their enthusiasm, energy, and new ideas.

The interns have been a special part of our growing season and lives. They really become part of our family. Working side by side every day in all kinds of weather creates a special bond. Last year we ended up with three wonderful ladies working with us, Rebecca (Becca), Lauren and Jessie. We were saddened to get a call in early February that Becca's life was tragically taken in a case of domestic violence by her ex-boyfriend. Becca was a wonderful, bright, and energetic person. She was delight to be around, and made the season special. She had a very strong compassion for animals and the environment. Becca was a junior at Miami University working to create a sustainable future for the world. In her honor her family has set up the **beepsfoundation.org**, which stands for Betterment for Environment and Earth Protection. Donations are still being accepted. We recently received a call from Becca's mother and were informed that they would like to sponsor one of our interns from the foundation this year. We are very grateful and humbled by their gesture.

The children are still very involved in organic farming. Nellie continues to farm here and grow her certified organic flower business, **That Girls Flowers**. Her passion continues to grow and she has been planting lots of new varieties. Please contact her if you need flowers for an event, a friend, or for yourself. You can also visit her here at the farm or at one of the farmers' markets she attends.

Conard is back home after interning on organic farms for the last four years, and is working full time at Bern's Garden Center. He has partnered with our neighbor and is raising certified organic vegetable and flower seed for seed companies. He also has his own vegetable projects here and is helping us incorporate some new farming ideas and practices he has learned over the last few years.

Maggie and her Husband Will have been married just over a year and are expanding their farm and business in Clay County Kentucky. They are expanding with produce and grass based livestock on their new farm. If you know of anyone in Eastern Kentucky looking for delicious wholesome food they can be found at: **Old Homeplace Farm**

AT THE FARM

We are excited about our new high tunnel. We have been growing in small homemade plastic covered hoop houses for over 15 years. They help us extend the season and grow greens all winter, but they are limited by size. Last week we just finished putting up a thirty foot wide by one hundred foot long new high tunnel. This gives us almost four times the amount of space to grow in. We hope to get it planted this week rain or shine.

Thanksgiving Turkeys

We are still raising Thanksgiving turkeys. Turkeys are enjoyable to raise, and the main work load is in October and November so they do not interfere with all of our produce work the rest of the year. We had some major coyote problems last year but we think we will be able to outsmart them this year and still be able move them around on great pasture. We will be ordering our poults (day old turkeys) in late June. Please let us know as soon as you can if you would like one so we make sure we order enough. Turkeys take eighteen weeks to grow so we will be getting them the middle of July.

FARM SHARE CSA Certified Organic

Winter Share

Two years ago we started a winter share, it is modeled after a Community Supported Agriculture model. Basically, it is an agreement between our farm and the consumer for a portion of the farm harvest which is picked up at our farm. A good overview of a CSA can be found at the **Biodynamic Association**. The winter share is offered in two options. A full share is picked up every other week and the half share is picked up monthly from November through March. Shares generally have eight to ten items. Produce offered in the past have been three types of sweet potatoes, kale, lettuce, spinach six types of potatoes, garlic, beets, carrots, popcorn, four types of winter squash, etc. We hope with the new high tunnel that we can provide more greens in the middle of winter. We will send out information later this year and are looking forward to improving and growing fresh vegetables despite what month the calendar says!

Summer share

This year we are starting a small summer share CSA. It is similar to the winter CSA except that full shares are picked up weekly and half shares are picked up every other week at the farm. It starts the first week of June and goes through September. It also has eight to ten items such as lettuce, kale, swiss chard, sugar snap peas, beans, carrots, several varieties of tomatoes, summer squash, zucchini, cucumbers, peppers, beets, new potatoes, cabbage, broccoli, etc. This year it will be small as we will still need to work out the logistics of growing, harvesting, packing and having variety. Unlike

the winter share which is mostly storage crops, the summer share is mostly perishable items. We are excited to try this and hope to expand next season. For more information please contact us.

FARMERS MARKETS

This year we will be only be attending two farmers' markets. We will be at Wyoming market on Tuesdays and at Deerfield Farmers' Market on Saturday mornings. We made a difficult decision this winter that we will not be a part of the Lebanon Farmers' Market this season. We didn't make this decision lightly as we were one of the original farmers at the market and have made some wonderful connections. We hope our Lebanon friends and customers may have time to visit us on Saturday mornings at the Deerfield Farmers' Market or will stop by the farm. We are keeping the self serve egg house well stocked with main season produce, so if you can't make it to a market we should have it here.

FINAL THOUGHTS

Many things have changed since we started farming in 1979, way too many to list here. But for us, when we decided to make the switch to ecological farming, selling food and not commodities, meeting and knowing our customers, it has been the most beneficial change for our farm and for us. Our commitment to being certified organic since 1998 and trying our best to bring you delicious, fresh and nutritious food will not change.

We wish you have a wonderful 2015 and look forward to seeing you soon. Any suggestions or comments about how we can better serve you are always welcomed. Your encouragement and patronage always helps us to continually find that ecological farming is a very rewarding way to be part of the community.

Thank you for your support