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GVOCSA News

On the way to your stomach something happens to your soul.

October 2003



Notes from the Farm

By Elizabeth Henderson

Enough - a delicate balance between too much and too little. This season, we have had the remarkable good fortune of receiving enough rain, warmth and sunshine. The result is a wondrous abundance of healthy crops. Just an hour to the south of us, farmer friends tell us it was too cool and much too wet. A few hundred miles to the west, the land is suffering the kind of drought we went through the last two summers. The editor of "Growing for Market" quotes a Kansas farmer as saying, "If I knew this weather pattern was here to stay, I would pack it in." But right here on Welcher Road in Arcadia, New York, we have enjoyed an almost perfect growing season. Let us savor the richness of it to the fullest since we never know what lies ahead.

For those of you who have not paid in full, please drop your check in the box at Distribution or mail to Judy Emerson, the CSA Treasurer.

So what has living in this enchanted space brought us? The combination of benevolent weather

and the location of the new Barn Field, at a distance from the wooded stream banks where the raccoons live, brought us the first good sweet corn in 6 years. The green bean and romano bean plants teemed with flawless pods. Instead of a pound of beans per share, we were able to give you 1 1/2lb. The average size of the early onions is the size of the largest onions in usual years, so Greg is shopping for more bushel boxes to hold the later onions and the many potatoes.

Final Distribution Is A Little Different This Year

This year we're running the season an extra week. Pick up your final shares, at Abundance on these dates:

Thursdays
November 20th

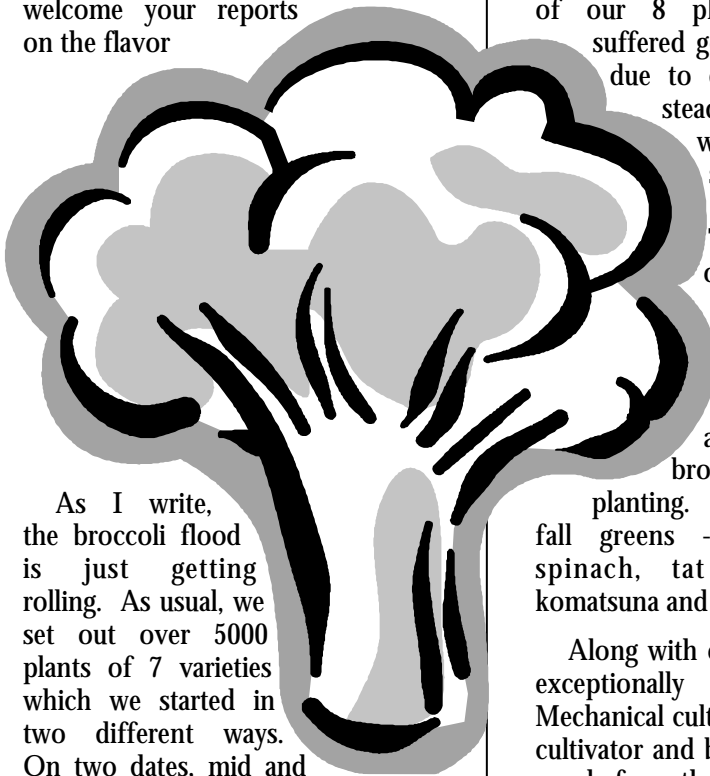
Sundays
November 23rd

After two years of miniature delicata and butternuts, we have had to wire up an additional 20-bushel bin to hold all the winter squash and pumpkins. Bunching the rainbow chard has been a feast for the senses- the leaves are so lush and healthy and the colors so vivid. Their cousins the beets are thriving too, and for once we will have plenty even for Squirrel Bulk. Despite ripening a little late, the

Member Action Items!

- ❑ For those of you who have **not paid in full**, please drop your check in the box at Distribution or mail to Judy Emerson, the CSA Treasurer.
- ❑ The deadlines for ordering **Squirrel Bulk** are October 19th (for Sundays) and October 23rd (for Thursdays). Bulk order distributions will be Sunday, November 9th, and Thursday, November 13th.
- ❑ The **final share distributions** will be on Thursday, November 20th, and Sunday, November 23rd, at Abundance.
- ❑ Mark your calendar for the **Harvest Dinner Meeting** on Sunday, November 16th, 5pm, at St. Boniface (see article inside for details).
- ❑ **Sunday share pick-up on November 16th** will be at St. Boniface.
- ❑ Pre-register for the **2004 CSA season** at the Harvest Dinner Meeting (\$50, bring your check-book).
- ❑ **Register for Winter Shares** at the Harvest Dinner Meeting
- ❑ Please fill in and return the **Veggie Questionnaire and the End of Season Survey**. Your feedback is important to us!

cantaloupes have been more numerous than in recent years. We welcome your reports on the flavor



As I write, the broccoli flood is just getting rolling. As usual, we set out over 5000 plants of 7 varieties which we started in two different ways. On two dates, mid and late June, we start half of the plants in speedling flats and half directly in the ground. Then we transplant all of them into beds which we have prepared by spading in rye and vetch. The plants in flats have good root balls, but the soil falls off the roots of the direct seeded plants making them bare root transplants. This year, the moist soil easily digested the large amount of organic matter supplied by the cover crops. The day after we set out each groups of plants, it rained. On a dry year, the bare root transplants suffer severe shock, falling over and even losing parts of their leaves. With plenty of moisture and not too much heat, they just kept on growing without any obvious setback. Plants that grow quickly without interruption are usually more tender and sweet.

We got the dates right this year on succession plantings. Lettuce is a weekly routine: we plant seeds, thin the previous week's seedlings, move the 5 week olds from green house to cold frame, and set out the 10 week olds in the field. With the

transplanter, this final job takes three people two hours. Only two of our 8 plantings of carrots suffered germination problems due to dry conditions. The steady flow of carrots which began in July should continue through the fall. The second planting of zucchini and summer squash matured just as the cucumber beetles and squash bugs, assisted by mildew, brought down the first planting. There will be lots of fall greens - mizuna, arugula, spinach, tat soi, bok choi, komatsuna and kale.

Along with our crops, weeds did exceptionally well this summer. Mechanical cultivators, like our field cultivator and basketweeder, uproot weeds from the soil and leave them lying on the surface. If the sun bakes away at them for a few days, the weeds die. If it rains, however, the roots wash back into the soil. A lambsquarter plant can stay alive with only one root hair in the ground and can produce as many as 20,000 seeds. So all the time we made up by not having to irrigate went into weeding instead.

Some Losses

No matter how good things get, there are always some losses in farming. This year, the leading cause has been fungal diseases. We lost two entire plantings of lettuce to a fungus that proliferated in the warm wet days of August turning the outer leaves a mottled brown. CSA member Jana Lamboy took some leaves to the plant pathology department in Geneva which reported that there was no serious pathogen involved. The wet weather was perfect for early blight, a fungal disease of tomatoes that reduces yields. As a result, there were fewer cherry tomatoes than usual, but we picked as many as 7 or 8 large

tomatoes per share for the culminating weeks. While there were some defects from chilling during the first weeks in the field, the size and flavor of the tomatoes were exceptional. At the peak of the harvest, it took our farm crew, with everyone on deck, 5 or 6 hours to pick all those tomatoes and pack them in boxes. The other, much more severe fungal late blight came close, but did not hit us. We purchased a 25 pound bag of copper hydroxide, then decided to take the risk of not spraying it.

As we complete the harvest of a bed of crops, we spade the ground up and plant a cover crop. We are

GVOCSA Vision Statement

We envision the creation of a land-based community of people of diverse ages, backgrounds and incomes, farmers and non-farmers, who are committed to love, justice, equality, democracy and cooperation, and honor the intrinsic value of nature and food, and the dignity of labor.

The members of this community will work gently together to learn and teach others to live sustainably, in the broadest sense, for the health of all living creatures and the planet. We will practice an agriculture that supports a whole, healthy, sustainable and loving community.

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right on schedule with rye and vetch going in after peas to feed next year's broccoli, oats on beds we will use early next year, and rye where we will plant later. There was enough moisture this year to germinate buckwheat, the cover crop we use on beds that held early spring crops then are free over the summer.

In the June issue, I reported that a team of 9 soil scientists spent 4 hours taking samples and doing tests on our soils. We are starting to get some of the results. Compared to the conventional vegetables farms in the study, our soils are the easiest to penetrate with a penetrometer, a gadget that tests soil compaction. Twelve hours after a heavy shower, the Barn Field beds showed no run off when inundated with the equivalent of 20 inches of rain per hour. Our soils have 2 to 4 times as many beneficial nematodes as the other farms. The nematodes are an indicator of soil biological life. The result that got the scientists most excited was a test of wet aggregate stability comparing our soil with a conventionally managed soil that has a similar level of organic matter. They placed some soil in a sieve, then simulated a half inch of rain in 5 minutes (a pretty good downpour). With our soil, 70% of the soil crumbs remained stable, while with the conventionally managed soil only 20% of the crumbs held up to the test. This is especially encouraging since we have only been on this farm for 6 years.

Some Sad News

I have some very sad news to share - on the eve of Labor Day, my father-in-law, Harry B. Henderson died in his sleep at the age of 88. Harry was both a father and a friend to me and the steady male presence in my son's life. Harry is best known for writing *A History of African American Artists* (Pantheon, 1993) with his close friend Romare Bearden. When he

died, he was looking forward to attending the opening of the Bearden retrospective at the National Gallery in Washington, D.C. Just as Harry and I completed and got published his son's book, I hope to enable the publication of Harry's last book, *Wildfire: the Life and Times of Edmonia Lewis*, and an unfinished autobiographical novel. Since I was 13, Harry entertained me with his stories. He

The Annual Alternative Fair

Unitarian Church

220 S. Winton

Friday, Dec. 5 from 5-10 with
set up at 4:30

Saturday, Dec. 6 from 9-3 with
clean up after

We need some volunteers to
staff the tables. Folks who can
help should call Annie O'Reilly at
865-2362.

always came up with new ones. I will cherish his memory as long as I live.

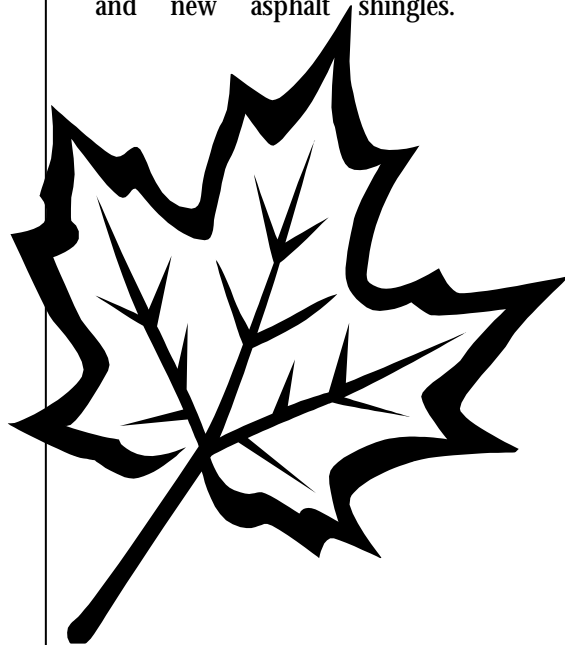
Fall Travels

My Japanese connection continues to unfold. One Saturday afternoon, Toshiko Masugata, a professor of sociology in Tokyo, and Dr. Toshio Oyama, from the Agricultural Policy Research Committee, came to interview me about CSA. Toshiko is writing a study on CSAs in the US, emphasizing regional variations among the NE, upper Midwest and California. They asked some thoughtful questions: to what situation for farmers is CSA a response? what in your background prepared you to accept the CSA model so quickly?

In November, I will be traveling to the far East again, this time to Bangkok. The Agriculture Justice Project with which I have been working for 3 years, is hosting an international meeting on social

justice in agriculture. People from Europe, South and North America, Australia, Africa and Asia will be attending. We will meet for two days to compare notes on our ongoing projects and plan for a heightened level of activity around the world. I will also do two presentations at a conference on organic trade sponsored by IFOAM Asia (the International Federation of Organic Agriculture Movements), the first on CSA as a form of local trade, and the second as a member of a panel on the mission of organic agriculture in relation to agricultural policy and trade. As a reward, I will also get to tour organic farms which sell to the shops run by Green Net, a cooperative marketing venture.

While my time off from farming allows me to travel, Greg and Ammie have taken their "summer vacation" on the roof of their house. Chris, Katie and I helped them tear off two layers of old shingles so that they could have the exclusive pleasure of rebuilding rotten spots and failed flashing, putting on a new layer of plywood and new asphalt shingles.



In addition to the benevolent growing conditions, we have a lot to be grateful for here at Peacework. Our interns, Chris and Katie,

continue to provide us with such good company and hard, steady work. We could not ask for better colleagues. Thursday and Sunday mornings, member attendance and participation have been excellent. Greg, Ammie and I feel deeply appreciative of all the good work CSA members do with us and with the opportunity this gives us to get to know so many fine people! We hope to celebrate the end of this fine season with you all at St. Boniface Church, Sunday, November 16!



Rochester Neighborhood Group Sows the Seeds of a Revolution

By Christina Le Beau

When a small neighborhood organization in Rochester last year received a \$1 million grant from the prestigious W.K. Kellogg Foundation, it took many by surprise. How had the NorthEast Neighborhood Alliance – a now 10-year-old, grassroots group serving three neighborhoods around the Rochester Public Market – landed such a hefty grant, the largest ever given to a Rochester neighborhood group? Through vision, creativity and the tenacity needed to strike down stereotypes about what a community, working together, could or could not do.

NENA was created in 1993 as a partnership between three neighborhood preservation companies: the Coalition of North East Associations (CONEA), the North East Block Club Alliance (NEBCA) and the Marketview Heights Association. Its goals were broad, with an emphasis on community empowerment and economic development, and by 2000 it was well into developing one of its core projects – an agricultural arm called Greater Rochester Urban Bounty (GRUB).

GRUB now encompasses a wide array of programs, all of them aimed at promoting true food security and economic self-sufficiency through local, sustainable agriculture. Three urban gardens – including a 2.69-acre farm called *The Vineyard* – form the core of the GRUB mission. Here, volunteers, interns and youth working through a city jobs program grow almost 10,000 pounds of pesticide-free fruits, vegetables and flowers each year. GRUB then sells the produce to local restaurants and stores (including the Abundance Cooperative Market), as well as to community members through a stand at the public market. GRUB also has started the Neighborhood Fresh Produce Buying Club, its own CSA.

This is the work that attracted the Kellogg Foundation. With the grant, NENA now is working to expand farm production and create jobs; grow the CSA program; increase the number of restaurants, schools and others that buy produce; foster neighborhood-based microenterprise businesses; and build partnerships with cooperatives and small-scale food processors. The ultimate goal is to have GRUB become financially self-sustaining by the end of the four-year grant term.

For a look at NENA's work, stop by one of the gardens: The Vineyard is on Sander Street off Bay Street. The First Street Garden is between Central Park and Bay Street, and the Joseph and Clifford Garden is on the corner of these streets just a few blocks north of I-490.

For more information on GRUB, and how you can get involved, check out: www.grubrochester.com.

Christina Le Beau, a freelance journalist and GVOCSA member, edits NENA's magazine, "Ten."



Why Sign Up Early for 2004?

from Peacework

Please consider making a \$50 deposit to reserve a share for the 2004 season. This advance means a great deal to the farm. Your accumulated deposits add up to our seed money for the coming year.

Over the winter and early in the spring, at a time when no money is coming in, we spend a third of our operating budget on seed, soil amendments, supplies and equipment repairs. Many farms have to borrow money every winter to cover start up expenses and then pay interest to the bank on that money. Up till now, through the generous support of CSA members, Peacework has remained debt free.

By making a deposit this fall, you not only secure your spot for 2004, but you free your farmers from the burden of going into debt to finance next season's start up costs. So please sign up this fall for a share in our harvest for 2004!



GVOCSA Harvest Dinner and Final CSA Meeting

Please join us for this final dinner and member meeting for the 2003 season. Come and discuss the future plans for the CSA.

Sunday, November 16th

St. Bonaventure's Church on
Gregory Street

5:00 p.m. – 6:30 p.m.,
potluck supper

6:30 p.m. – 8:00 p.m.,
member meeting

- Hot and cold beverages provided
- Skilled childcare provided

At this year's meeting, there will be a slideshow of recent photos

from the farm, and a review of the 2003 season.

What to bring:

- Any last payments, if applicable
- A dish to pass with the recipe on a 3x5 index card (for food sensitivities)
- Place setting, silverware and mugs for hot drinks
- Early Bird Sing-up for the 2003 CSA Season (\$50 deposit, so bring your checkbook!)
- Winter Shares sign-ups



Distribution Inside Out

By Marianne Simmons

Even long-time members are sometimes baffled by how the CSA works, or why certain "rules" exist. This is part of a series of occasional pieces about how and why things are the way they are. It is fair to say that if someone has a notion of a better way to accomplish a task, it is worth telling us about it. The CSA is probably one of the most open and flexible, yet committed groups around.

Circa 1990 – Core Group is Formed

Thirteen years ago, some CSA members met to figure out how to make the CSA run more smoothly. We rejected the stipended manager model, and decided to divide responsibility for organizational tasks among those members who would volunteer. The Core Group happened then. I volunteered to work on distribution because I thought that it could save everyone (and me!) time if we streamlined the process.

Distribution 1990 – Waiting for the wet sack!

Here's what my first distribution (pre-core group) was like. Thirty-five people were expected for pickup in an hour.

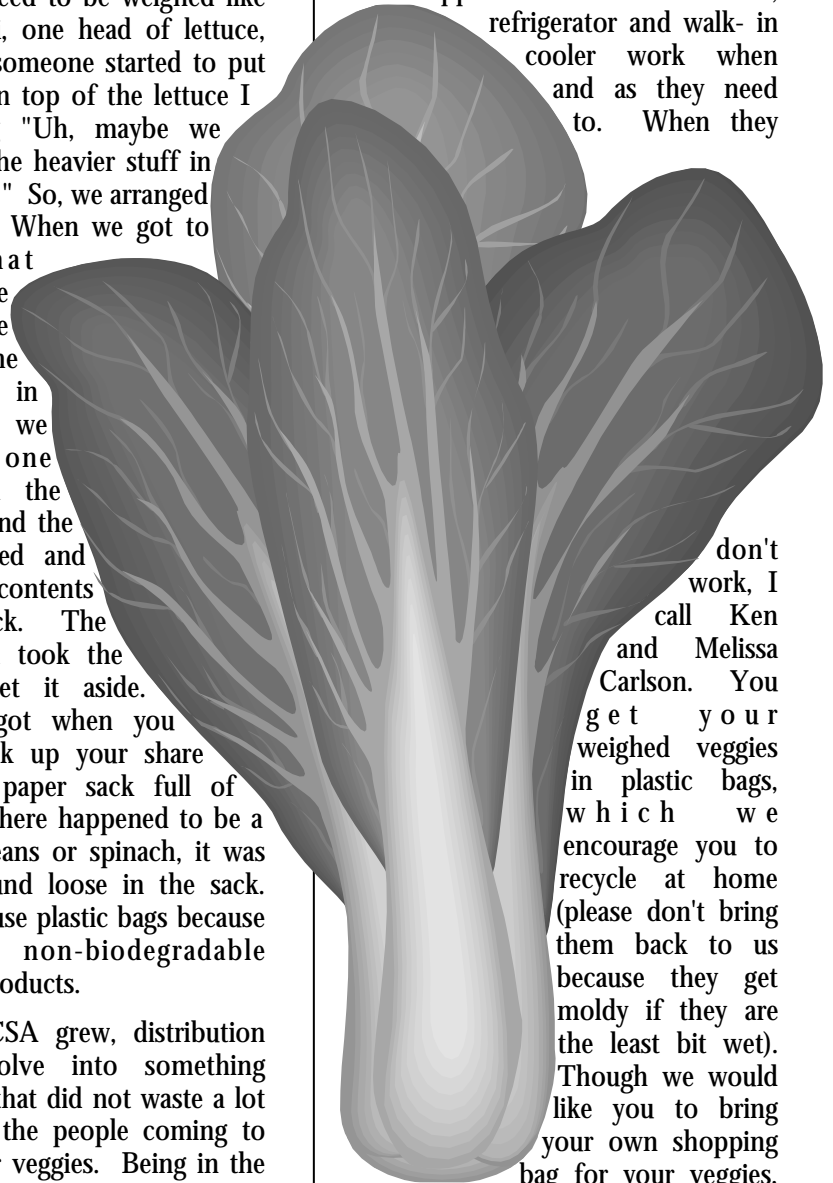
There were three of us working distribution. We had one scale, 15 unlabelled boxes of produce, and a stack of paper grocery store sacks. We were supposed to divide the food evenly by 35 and put it into the sacks. We spent about 10 minutes introducing ourselves and looking around. I was nervously wondering if they would think it was too bossy if I suggested that we look at the food and figure out how to put it in the sacks. Finally, I said, "Uh, maybe we should open 35 sacks and start putting the veggies in." They got real enthusiastic and opened 35 sacks across the floor of St. Joseph's House. We put in stuff that didn't need to be weighed like one zucchini, one head of lettuce, etc. When someone started to put the melon on top of the lettuce I recall saying "Uh, maybe we should put the heavier stuff in the sack first." So, we arranged it that way. When we got to stuff that needed to be weighed (we had found the list of items in the 6th box we opened) one person held the sack open, and the other weighed and then tipped contents into the sack. The third person took the sack and set it aside. What you got when you came to pick up your share was a wet paper sack full of veggies. If there happened to be a pound of beans or spinach, it was floating around loose in the sack. We did not use plastic bags because they were non-biodegradable petroleum products.

As our CSA grew, distribution had to evolve into something manageable that did not waste a lot of time for the people coming to pick up their veggies. Being in the same place at the same time every week to pick up veggies was, and

still to some extent is, a factor in dropping out of the CSA. We realized that we had to balance convenience with the intelligent use of resources, both material and human.

Distribution 2003

Fast forward to present day GVOCSA distribution. Nine distribution coordinators supervise two distribution days, usually with 5-6 member workers, for 26 weeks. One distribution coordinator (me) coordinates relations with our distribution site (Abundance) and the Farm, makes sure necessary supplies are in place, and that appliances like the scales, refrigerator and walk-in cooler work when and as they need to. When they



don't work, I call Ken and Melissa Carlson. You get your weighed veggies in plastic bags, which we encourage you to recycle at home (please don't bring them back to us because they get moldy if they are the least bit wet). Though we would like you to bring your own shopping bag for your veggies, we have a stash of recycled plastic

grocery bags.

For many years, we conducted distribution out of a church garage. We only had access during distribution, as we could not give out the key to the garage. So, if you couldn't pick up your veggies, you donated them by default. The fact that Abundance is open many hours makes it easier for us to offer a broader window of opportunity for you to pick up your veggies. (We also needed a rather elaborate system where we mailed our two allocated keys to the garage to the farm by Tuesday of each week so they could give it to whomever was bringing the veggies in for distribution.)

FAQ Distribution Questions

What do I do if I can't pick up my veggies?

The best solution is still to find someone to pick up veggies for you. One of the main reasons we publish the membership list with contact information is to give you a chance to identify folks who live near you who pick up on the same day. The other reason is to facilitate work shift swaps. Go ahead, call a neighbor. You might make a new friend.

We do have a next day pick up option. At least 24 hours before you are scheduled to pick up your veggies, please call Marianne Simmons (473-0729). Your share will be set aside in the CSA cooler at Abundance. You may pick it up the next day between 8am and 8pm. If Abundance is closed for a holiday that day, your share will be there the next day.

If you forget to ask a friend or call Marianne, try to get to the CSA cooler by 8:30am the next day. SEM (Southeast Area Ministries) picks up CSA distribution leftovers the morning after. If you get to the cooler before SEM, you may choose from the veggies that are left over

from the previous evening's distribution.

Why does the CSA use plastic bags?

Bags alone could be an entire newsletter article. At one point, we were going to give each family two bins, which they would bring to distribution to carry away their produce. We considered muslin bags for weighed produce, which you would then bring back to us. This would add on a number of tasks for you (washing and drying the muslin bags, remembering to bring them back to distribution etc.). Our additional tasks would include inspecting and storing the bags. Not a negligible issue would be the initial cash outlay for about 5,000 muslin bags.

When I ask questions about the CSA at Abundance, nobody seems to know about it. Why?

Abundance has many staff and also member/volunteer workers. We don't expect these folks to answer all our questions. There is no need for us to ask permission to access the CSA's area there. Just go and pick up or drop off or whatever you need to do.

Details-- Details-- how come there are so many details?

We try various schemes to communicate important information to our membership. We have a huge portable bulletin board at distribution. Both the full and partial share lines contain information boxes with announcements that you should take as you pick up your vegetables. It seems as though we have signage everywhere. It involves a lot of people, veggies and issues. We are not professional greengrocers, sales staff, public relations experts, nor particularly perceptive individuals all the time. We are volunteers with other occupations trying to get the veggies in the bag expediently.

How many CSA Core Group

members does it take to change a light bulb?

None if you remember to turn off the cooler light. A few if you don't. Why? To keep the light dry, it is encased in a cover surrounded by weather stripping. To change the light bulb, the weather stripping has to be removed, and the cover unscrewed (in the dark unless you find a volunteer and a flashlight). It's a small screw of an uncommon size, so if you drop it in the dark, you are on yet another trip to the hardware store... It's a lot like what happens if you give a mouse a cookie. If you haven't read that story by Laura Numeroff, you might appreciate it – how a simple task often triggers a whole series of others things that need to be done!



2003 Veggie Questionnaire

Please help us plan the crops and quantities to grow for the 2004 CSA season! Circle as many numbers as you want for each vegetable.

1. I wouldn't eat it when I was a kid, and I won't eat it now!
 2. I would like this less often
 3. I would like this more often
 4. I'd like a larger amount at a time (e.g., two pounds a week instead of one)
 5. I'm satisfied with the quantity that was in my share this season
- + I'd like bulk amounts for freezing, canning or storage

Mail your completed questionnaire to:

Peacework Organic Farm
2218 Welcher Rd.,
Newark, 14513.)

- Acorn squash..... 1 2 3 4 5 +
- Arugula..... 1 2 3 4 5 +
- Baby turnips..... 1 2 3 4 5 +
- Beet greens..... 1 2 3 4 5 +
- Beets 1 2 3 4 5 +
- Bok choy..... 1 2 3 4 5 +
- Broccoli..... 1 2 3 4 5 +
- Brussels sprouts 1 2 3 4 5 +
- B u t t e r b e a n s**
(edamame)..... 1 2 3 4 5 +
- B u t t e r n u t**
squash..... 1 2 3 4 5 +
- Cabbage..... 1 2 3 4 5 +
- Cantaloupe..... 1 2 3 4 5 +
- Carrots..... 1 2 3 4 5 +
- Cauliflower..... 1 2 3 4 5 +
- Celery..... 1 2 3 4 5 +

- Chinese cabbage..... 1 2 3 4 5 +
- Chives 1 2 3 4 5 +
- Cucumbers 1 2 3 4 5 +
- Daikon 1 2 3 4 5 +
- Delicata squash..... 1 2 3 4 5 +
- Dill..... 1 2 3 4 5 +
- Dragon tongue..... 1 2 3 4 5 +
- Eggplant 1 2 3 4 5 +
- Festival squash..... 1 2 3 4 5 +
- Garlic 1 2 3 4 5 +
- Garlic greens 1 2 3 4 5 +
- Green beans 1 2 3 4 5 +
- Kale 1 2 3 4 5 +
- Komatsuna..... 1 2 3 4 5 +
- Leeks 1 2 3 4 5 +
- Lettuce 1 2 3 4 5 +
- Mustard greens 1 2 3 4 5 +
- Onions 1 2 3 4 5 +
- Oregano..... 1 2 3 4 5 +
- Parsnips 1 2 3 4 5 +
- Peppers..... 1 2 3 4 5 +
- Pie pumpkins 1 2 3 4 5 +
- Potatoes..... 1 2 3 4 5 +
- Purple beans..... 1 2 3 4 5 +
- Radishes..... 1 2 3 4 5 +
- Rhubarb..... 1 2 3 4 5 +
- Romano beans..... 1 2 3 4 5 +
- Scallions..... 1 2 3 4 5 +
- Senposai..... 1 2 3 4 5 +
- Shelling pea 1 2 3 4 5 +

- Shungiku 1 2 3 4 5 +
- Snow peas..... 1 2 3 4 5 +
- Sorrel..... 1 2 3 4 5 +
- Spaghetti squash 1 2 3 4 5 +
- Spinach..... 1 2 3 4 5 +
- Sugar Snap Peas 1 2 3 4 5 +
- Summer squash..... 1 2 3 4 5 +
- Sweet corn..... 1 2 3 4 5 +
- Swiss chard 1 2 3 4 5 +
- Tat soi 1 2 3 4 5 +
- Tomatillos..... 1 2 3 4 5 +
- Tomatoes..... 1 2 3 4 5 +
- Turnips..... 1 2 3 4 5 +
- Watercress 1 2 3 4 5 +
- Watermelon..... 1 2 3 4 5 +
- Zucchini..... 1 2 3 4 5 +

Please also grow

Thursday Farm Schedule

Updated 10/16/2003

28-Aug (Kids)		4-Sep		11-Sep		18-Sep		25-Sep (Kids)		2-Oct		9-Oct	
Brown	500	Herkstroeter	68	Rick	18	Engel	30	Crossed-Rieck	511	Reagan	146	Hannen	521
LeBeau	500	Lichtin/Seiberlir	198	Kosinski	518	Engel	30	Carlson	17	McManus	146	Farrington	534
Robbins	514	Gilbert	127	Morallo	352	Yaworsky	19	Peters	530	Morallo	524	Dardess	25
Andrews	514	Antinore	90	Hayden	524	Yaworsky	19	Peters	530	Couch	527	Knoll	26
Gombert	253	Seely	100	Dardess	25	Yaworsky	19	Kane-Worl	530	Couch	527	Skinner	26
Gombert	253	Seely	100	Walter	155	Brophy	105	Hood-Nieves	532	Ernst	168	Bauman	540
Marsh	45	Dombrowski	46	Ginsberg	184	Hannen	521	Beddoe	91	Turner	89	Staropoli	540
Marsh	45	Litterick	41	Ginsberg	184	Scott	94	Beddoe	91	Turner	89	Cronin	9
Gilbert	127	Litterick	41	Mott	38	Prince	94			Catlin	81		
Heatwole	7	Fass	304	Mott	38								
Helms	175	Hines	304	Perkins	386								
Maker	96												
Gibson	96												
16-Oct		23-Oct		30-Oct		6-Nov		13-Nov		20-Nov			
Rick	18	Darkow	8	Chase	401	Curry	519	VanMeenan	27	VanMeenan	27		
Schaefer	13	Anderson	1	Perkins	386	Stein	321	Riggall	82				
Trabold	71	Barnes	539	Klassen	67	Powers	140						
Ruscitti	99	Turner	89	Klassen	67	Stoll-Engelson	140						
Fass	304	Turner	89										
Hines	304												

Sunday Farm Schedule

31-Aug (Kids)		7-Sep		14-Sep		21-Sep		28-Sep (Kids)		5-Oct		12-Oct	
Bayer	347	Cashin	504	Boite	37	Valente	101	Allinger	123	Long	117	Foster	316
Bayer	347	Pollock	515	Hoag	37	Benkert	49	Basch	123	Fehn	117	Mesoellea	56
Hatch	541	Pollock	515	Larch	503	Lee	49	Hale	333	Rosin	117	Mesoellea	56
Statt-Hanscom	313	Lowenstein	39	Karns	531	Hagen	406	Childs	300	Lavine	32	DePalo	108
Durr/Jacobs	47	Niu	39	Karns	531	Jacobbi	52	Childs	300	Lavine	32	Bay	122
Stubbe	53	Hsi	39	Cooper	36	Faulkner	78	Willow	357	McKee	156	Bay	122
Stubbe	53	Caine	228	Woidat	36	Malarich	535	Willow	357	Carmell	538	West	54
Dormitzer	430	Caine	228	Tremblay	2	Malarich	535	Willow	357	Carmell	538	Griggs	163
Dormitzer	430	Kitchen	87	West	2	Narvdez	121	Retzlaff	40	Mehr	29	Banning	153
Mahaffy	102			Chesley	48			Peloquin	40				
Sommer	102			Hawes	48			Tharett	138				
Hanscom	313												
19-Oct		26-Oct		2-Nov		9-Nov		16-Nov		23-Nov			
Kowal	79	Alescio	172	Alescio	172	Stubbe	53	Ajavananda	509	Griggs	163		
Kowal	79	Ruhlin	83	Wise	124	Stubbe	53						
Mehr	29	Rorke	149	Wise	124	Carmell	538						
Prewitt	130	Mehr	29	Wise	124	Carmell	538						
Coltre	130	Jacobbi	52	Moses	409	Valente	101						
Moses	409	Foster	316	Price	109	Valente	101						
Guernsey	119	Foster	316	O'Brien	109	Mahaffy	102						
Hohler	119	Bay	122	Tharett	138	Sommer	102						
Hohler	119	Bay	122			Snyder-Bel	77						

If you have not yet scheduled your work, please call Kathryn Jensen at 244-5651 or e-mail at KathJensen@aol.com

If you need to change your shift, please refer to schedule and member list to arrange a switch. You are responsible for finding a replacement. Please notify Kathryn of any changes.

Thank you!!!!

GVOCSA
Harvest
Dinner
and
Final CSA
Meeting

Sunday,
November 16th

St. Bonaventure's Church
on Gregory Street

5:00 p.m. – 6:30 p.m.,
potluck supper

6:30 p.m. – 8:00 p.m.,
member meeting

Final
Distribution

This year we're
running the season
an extra week. Pick
up your final shares,
at **Abundance** on
these dates:

Thursdays
November 20th

Sundays
November 23rd

Sign Up Early
for 2004

Please consider
making a \$50 deposit
to reserve a share
for the
2004 season.

This advance means a
great deal to the farm.

Your accumulated
deposits add up to our
seed money for the
coming year.

You can sign up at the
Harvest Dinner
November 16th.

Politics of Food Program, Inc.

GVOCSA

121 N. Fitzhugh Street
Rochester, NY 14614

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