

FLATBUSH FARM SHARE NEWS

3.12 / October 2011

For news, information, and events, "Like" Flatbush Farm Share on [Facebook](#).

Wednesdays: Distribution from 5 – 8 PM at Flatbush Reformed Church,
890 Flatbush Ave (at Church Ave); Weekly share lists available on [Facebook](#) or at www.flatbushfarmshare.com

Reflections on Sharing by Natalia Sucre

When you join a CSA, you know that you are in for all sorts of sharing: a veggie share, first and foremost, of course, as well as extra shares, depending on what you settle on. Then there's the other level of sharing at the core of the CSA concept: shared volunteer labor, shared learning, shared economic risk. (See our farmers' at The Farm at Miller's Crossing wonderful explanation of this sharing philosophy [here](#).)

For any CSA, sharing economic risk means supporting local, sustainable farming come what may by providing farmers with payments in advance of the harvest season. As the Flatbush Farm Share Membership Agreement form states explicitly: "CSA members join with their farmer in both the risks of farming (crop failure, poor weather, etc.) and its benefits (a bountiful harvest season)." For a CSA such as ours, however, sharing economic risk means more than this.

[Continued on p. 2]

Core Member Volunteering



Core Volunteer Meeting 2011. Photo: Callia Piperides



Week 18 Half Share. Photo: Amy Dreher

As the regular season is winding down, we hope to use the next few months to reflect on what went well this season, as well as what needs to be done to make next season a success. To that end, I am writing to encourage all of you to become more involved in planning.

We all enjoy the benefits of a well-run CSA: fresh, local vegetables; a warm community of like-minded food-loving folks; and low prices on our vegetables and extra shares. But for these benefits to be sustainable, we rely on volunteer labor from our members. Below you will find descriptions of the areas in which we need help. If you are interested in helping out with any of these groups, email me and I will put you in touch with those already working in that area.

[Continued on p. 2]

Reflections on Sharing (continued from page 1)

As we all know, the Flatbush Farm Share's mission is to make healthy, local, environmentally sound food options accessible to all, regardless of economic circumstance. This puts a different spin on sharing economic risk: In a time of scarce private funding and government cut-backs on key social services, our CSA's philosophy requires us to "share" the current economic crisis as it affects the community we have become.

The problem of keeping the FFS winter share membership affordable for all is a challenge we all face together. The solution depends on our



Farm Trip 2011. Photo: Drew Dials

ability to fundraise by every means possible, and that is the point of this whole reflection on sharing: Please visit our ioby.org fundraiser, give what you can and/or send the link on to others who may be willing to contribute to the effort (You can also share the link via our Facebook posting).

Specifically, in order to keep the sliding scale viable for the winter share, we need to raise \$1,488. As a boost to our fundraising spirits, a sympathetic anonymous donor has offered to match every dollar donated up to \$1,000, so our target amount is less than it might have been! Let the sharing begin. ♦

Core Member Volunteering (continued from page 1)



Core Volunteers, Natalia and Cady. Photo: Callia

Volunteers: The volunteer team signs people up for weekly distribution, events, outreach events, and supplemental volunteering. Weekly reminders are sent to volunteers. When necessary, follow up is done with delinquent volunteers. Ideally, this also involves updating the website and creating a better systems for covering missed shifts.

Site Coordination: There are two levels: One person schedules the site coordinates and helps find replacements when coordinators cannot make their shift. Site coordinators work either from 4:30-6:30 or 6:30-8:30. They set up the site, inventory the produce, assist volunteers, break down the site, and coordinate the donation of extra food. Site coordination also involves meeting the truck and/or coordinating for others to meet the truck when it comes at 1-2pm on Wednesday.

Events: Plan and coordinate distribution events, including the Summer Season Opening Festival, various wine tastings, musicians, recycling, composting events, Food Fair, etc. Requires some on-site coordination during events and correspondence with entertainers.

Fundraising: Determine outlets to raise money for the FFS, including community outreach, cold calls to donors,

events, and opportunities to sell FFS merchandise.

General Coordination: General coordinating involves calling general meetings and setting meeting agendas, anticipating issues large and small that the group needs to address, keeping track of both the general picture and the details so all goes smoothly, overseeing the design of the membership agreement form each season, handling communications with outside groups.

Membership: The membership team creates and maintains the membership information bank and waiting list; handles group and individual member communications; draws up the weekly member sign-in sheet; inputs weekly bookkeeping and attendance info; follows up on missed pick-ups in the case of weekly payers; quickly finds replacements for members who drop before paying in full. Note: All this requires a good deal of phoning!

Outreach: Outreach coordinating involves creating outreach material of different kinds; updating our list of community events and venues for doing outreach; making contacts with community groups; organizing outreach volunteers for tabling, talks, etc.; publicizing events and our membership campaigns through blogs, websites, and social media.

We also need assistance for our **newsletter** team and our **bookkeeping** team. If you are interested in helping with any of these areas, drop me a line or stop by the membership table any Wednesday from 6:30 to 8 pm.

Molly Thomas-Jensen

Membership desk and Extra Shares ♦

Our Farmers' Letters

A little October Sunshine, Oct. 11th

Ahh, sunshine! Regardless of the rain that is approaching on the radar, we have been soaking up the sun here at the farm. We may have to put away the summer clothes for good after this last taste of summer, but I am going to keep one pair of shorts handy just in case... .

As we approach the final three weeks of the CSA season, it feels like things are kicking back into gear at the farm. This blast of warm weather this past week has farmers scrambling to pick apples, cut their last hay of the year, and finally watch the vegetables grow! The crops which we covered with floating row covers to protect against last week's near frost have been uncovered to avoid overheating.

This stretch of dry weather has allowed us to harvest all of our potatoes and sweet potatoes, rip up our mulch from our summer crops, plow and disc, and harrow, and finally seed down most of our open ground to winter rye. Besides preparing ground for winter with cover crops and clean-up, we will also be planting our garlic in the coming weeks.

October has us in a true "multi-tasking" state of mind! While we put the finishing touches and manage our way out of 2011, we are fully preparing and planning for 2012. In this past dry spell, we spread our own cow's composted bedding and manure from last winter onto the garlic field.

Throughout the coming weeks and months we will be spreading our composted cow manure, as well as stockpiling manure and bedding from our neighbor. To encourage the composting of these new materials we will turn it using our manure spreader and bucket loader to lift and flip the manure and bedding. With the addition of oxygen from the turning furrows, billions of microbes will break down the carbon. The breakdown of carbon releases heat and the compost pile may heat up as high as 200 degrees Fahrenheit. Once the temperature is lower, the compost is mature, the nitrogen is stabilized, and we can spread this important soil amendment onto the farm.

Autumn Smells, Oct. 4th

As autumn has officially arrived, our sense of smell brings us pleasant reminders of the cycle of seasons we enjoy here in the North East. With the wet weather and cool nights the leaves are changing color and beginning to drop to the forest floor. A walk by our stream fills your

ears with the sound of rushing water and your nose with the damp smell of leaves and their decomposition, soil in the making.

Our cooler has the competing smells of carrots, onions, beets, and potatoes which are being harvested for winter storage. But when the leeks come in from the fields there is a really strong urge to make soup; the whole barn smells like [vichyssoise!](#)

There is nothing like the sense of smell to bring back a memory or certain feeling. The smell of fresh cut grass, dried hay in the barn, fresh wood shavings for bedding and the smell of the horse barn all remind us of our work and home.

The animals each have their own scent as well, pigs...not so pleasant, especially as they get bigger, but the cows and the horses with their fuzzy warmth beckon to be hugged and rubbed as the cold weather approaches.

Our herb garden has lovely scents of mint every time we brush by it reminding me to dry some for winter teas. You may also have smells that announce the change of seasons; enjoy them, they help prepare us for the winter to come.

Enjoy, Katie & Chris. ♦

[The Farm at Miller's Crossing](#)



Christopher John popping out of the Collards!

10th annual On Farm Sale Day

Saturday, November 5th, 10 a.m. – 2 p.m.

Mark your calendars and eat local all winter long

- * Certified Organic Vegetables & Beef
- * Potatoes—Beets—Carrots—Onions--Winter Squash—Garlic
- * Special pricing on large quantities and selected cuts of Beef
- * Biodynamic/Organic Apples and Cider from Threshold Farm
- * Turkeys and Chicken from Grey Horse Farm

Bring your family and enjoy our 200 acre farm

For Directions and information

www.farmatmillerscrossing.com Or Call Katie or Chris (518) 851 – 2331

Announcements

Feature Photo Contributors

Wanted

For the past two years, Amy Dreher has been photographing our CSA veggies and submitting the photos to the newsletter each week which are featured on page one. Unfortunately, she will no longer be able to do this regularly, so we need people to help out. If you think you'd like to do this, please contact us. We need good quality photos; an eye for artistic "still life" arrangements would be a plus.



Week 19 Half Share. Photo: Drew Dials

Online Winter Share Form

To save on resources and administrative work (inputting!), please consider filling out the online winter share form online at this [link](#). Bring the checks (with the same name as the form) to distribution or mail them in to the Flatbush Farm Share address indicated on the form by **November 2nd, 2011**.

Please help get the word out about our CSA by printing and distributing in your neighborhood the flyer on the next page!

SUBMISSIONS To contribute a regular column, article, or photograph, contact newsletter@flatbushfarmshare.com
EDITOR Callia Piperides

Events

Play Me A Story Performance

Our very own Maya Blank of [Play Me A Story](#), an Interactive Musical Storytelling Duo, will be entertaining children at the [Botanic Garden's Ghouls & Gourds Festival](#) on Saturday, **October 29th** at 12:00pm (*The Hat Seller and the Monkeys*) and 3:00pm (*The Magic Goldfish*). The festival runs from noon - 6:00pm and is free to children under 12 years old and \$15 for adults.



Play Me A Story Entertaining our CSA children. Photo: Drew Dials

Pantry Swap Day

Wednesday, **October 26th**, at FFS Distribution

Do you have non-perishable food items languishing in your kitchen cupboard which might be used and enjoyed by other members of the CSA? Please bring your non-perishable food items and leave them for others -- and take an item in return which you may prefer!

One item-for-one item swap—regardless of size and/or 'price.' No limit to number of items brought/taken. Bring unopened containers or packages of anything edible—teas, spices, grains, soups, canned goods, cooking ingredients, goodies—whatever can be consumed, and will not spoil quickly.

This is intended to be a "Judgment free" zone—one person's poison may be another's medicine. As long as the items are clearly marked and consumable by humans, no need to discuss what's given or gotten!

Whatever is left over will be given to the Flatbush Tompkins Pantry.

Jenn Meckel, Events Coordinator ♦

Flatbush Farm Share

Community supported Agriculture

Our mission is to make fresh, organic food more accessible to low income members of the Flatbush Community

Winter season application is available
Deadline: 11/02/11

- Organic veggies
 - Affordable for all
 - Sliding scale price structure
 - Accept EBT payments
 - Have payment plans
 - We are a volunteer organization
 - We do community outreach
 - We do fund raising
 - We accept donations
 - We are seeking contributions to support our winter season (CSA).
 - <https://ioby.org/project/keep-our-csa-winter-share-affordable-all>
- Find out more information: <http://flatbushfarmshare.wordpress.com>

Our distribution site is Flatbush Reformed Church,
Located at 890 Flatbush Avenue on East 21 Street and Kenmore Terrace.

Call us (212) 825-0028 ext.231 or email us membership@flatbushfarmshare.com

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