



Volume 4, Issue 3 October, 2011

Around the Horn... *News from the Farm*



Horn Farm Center / Kreutz Creek Library Partnership for Health and Education

PIZZA GARDEN

Since both share a common mission in raising awareness about healthy environmental and dietary choices, the Kreutz Creek Valley Library Center and the Horn Farm Center for Agricultural Education have formed a partnership. Susan Nenstiel, the library's director, explains, "The Pennsylvania Library Association has developed an initiative called The 21st Century Literacies Initiative, through which Pennsylvania libraries may help their users lead successful and productive lives. One of these five essential literacies is 'Health Literacy,' through which libraries and citizens actively manage their own well-being. Kreutz Creek Valley Library Center's partnership with the Horn Farm Center – to develop programs that help raise people's awareness of steps they can take toward greater health – fits this initiative. We are excited to work with the knowledgeable HFC volunteers to bring our members information on growing their own produce and why it is so important to do so."

The first activity in their series featured the creation of a "Pizza Garden" in a very small plot on the south side of the library. Families and individual volunteers gathered on Saturday morning, June 4, to test soil, prepare, and plant the green ingredients for pizza in a raised bed. Horn Farm volunteer and master gardener Vickie Bunch led the activity and offered tips on how best to utilize small spaces for gardening. Vickie will be on hand at the Library every other Wed. beginning June 15th (4:30 – 5:00) to check the garden and offer short garden talks on various topics. Join the volunteers and friends of the Horn Farm and the Kreutz Creek Library to see how easy it is to grow a garden even in a very small space.



FARM CENTER TOUR

On July 7th about 15 library friends joined Horn Farm Board member and head of the Marketing Committee, Nedette Otterbein, her daughter Elizabeth, and Mayor Paul McCleary for a walking tour of the Horn Farm. Elizabeth, who did extensive research of the property for her Gold Award, discussed the history of the farm's buildings (main house, summer house, root cellar, and outbuildings) and its occupants. Mayor McCleary, who grew up near the farm and worked with the Gordon family and the Leipharts, added anecdotal memories and stories about labor-intensive life on the farm from the 1940s through the 1980s. Nedette gave a brief history of each portion of the 187 acres and an overview of the farm's current use (incubator farm patches, community gardens, 18th century herb garden, low-impact farming tracts) and the Horn Farm Board's vision for the future: a historic trail walk, a Native American site, and an 18th Century display patch. All were invited to attend the Tomato Festival on August 13th and to volunteer for a variety of projects and services.

Horn Farm Volunteer, Vickie Bunch, working with our Kreutz Creek Library friends to plant the Pizza Garden at the Library in Hellam Township.

Pizza Night at the Squirreltail Oven

Kreutz Creek Library patrons and Horn Farm supporters were able to taste the fruits of their efforts on Wednesday, October 5 at an early evening gathering around the squirreltail oven behind the Horn Farm Home. Horn Farm Board member, Gary Jones, along with the oven builder, Mike Wurzbacher, were on hand to give a brief history of the squirreltail oven and how it works. Gary had started a fire in the oven by 2:00 that afternoon so that it would be ready to go by the time the gathering was hungry at 6:30. Susan Nenstiel, Kreutz Creek librarian and squirreltail oven cook, had brought fresh tomato sauce made from heirloom tomatoes, basil, and oregano grown in the

Library's Pizza Patch started last spring. The group walked across the road to the Incubator Farms' Stand which was open that evening to get garlic, onions, and peppers to add as toppings to the pizzas.

Everyone had a great time rolling out pizzas from Susan's homemade dough, choosing sauce and toppings, and loading up cheese before taking the pizzas to the oven to bake.

Local cider, warmed and spiced on site, was on hand to take the chill off the evening. It was a satisfying and delicious way to end the first Pizza Patch collaborative project. Susan and Horn Farm Marketing Committee chair

Nedette Otterbein, see this project as "the first of many ways the combined efforts of the KCVLC and the HFC can work for the betterment of this community."



Horn Farm Board Member, Gary Jones, baking perfectly fresh pizzas in the oven.

Watch for further activities and events through the combined efforts of the KCVLC and the HFC.

TomatoFest Thank You

The Board of Directors and everyone at Horn Farm Center extends a heartfelt thank you to all the volunteers, storytellers, musicians, exhibitors and vendors whose participation made our TomatoFest event in August a tremendous and successful event.



Gary Jones – Our Super Volunteer

Gary Jones was born in Petersburg, on an island in Alaska. As a youth, he attended public school there and learned how to cook on his uncle's fishing boat. At the age of 18 he left home and attended Washington State University for one year. He then went to work for S.H. Kress Variety stores where his cooking experience got him promoted to manager of their restaurant.



He continued to work for Kress Co. for 20 years and, in 1981 when Kress Co. was bought by McCrory Corp., he moved to York, PA as Marketing Manager. In 1993, McCrory's went bankrupt and Gary moved on to manage Friendly's Restaurant where he worked until retirement in 2003.

It was in 2003 that Gary started a whole new career - volunteering and helping with Habitat for Humanity - a nonprofit Christian organization building simple, affordable housing for people in need. He had been working with Debbie Krout-Althouse and tagged along with her to the Horn Farm when she became the first HFC Executive Director.

The rest is history. Once at Horn Farm, Gary spread his wings to share his talents on the farm. His unlimited energy and willingness to work hard for a cause is much appreciated and he has become a valued member of the Horn Farm Family. He was elected to the Board in 2010.

From Eskimoland to Farmland, Gary has traveled a great distance! We are so lucky to be blessed with the presence and experience of this kind and generous man. We at HFC thank you for everything you do, Gary!

Thank You!

Tom Allen & Linda Ranker-Allen for the Incubator Farmers' Seed Spreader

HFC Wish List

- | | |
|------------------------|-----------------------------|
| Trailer or wagon | Directional signs |
| Bush hog | Permanent signage for trail |
| Front end loader | Orange traffic cones |
| High quality wheel hoe | White 6 foot folding tables |
| 2 bottom plow | Historic researcher |
| Cultivating tractor | Web designer/maintainer |
| Garden tools | <u>VOLUNTEERS</u> |
| Computer | |
| Dehumidifier | |



Quotable Quote

"A well planned garden bathed in rain and sun. A faithful laborer... and the harvest shall come."

Nancy Simms Taylor

The Incubator Farms

Fall is here, winter is creeping in quickly, and the farmers at the Horn Farm can now afford a moment of breath to look back and reflect on the first year of our Incubator Farms Project. This season saw the introduction of three new small-scale organic farm operations on the land of the Horn Farm Center. The Incubator Farms Project affords aspiring farmers the opportunity to make use of the land, infrastructure, and equipment of the Horn Farm while at the same time benefitting from working side by side, in community, with the other participants in the program.



A wide variety of produce was grown this season, from tomatoes to popcorn to Chinese cabbage and more. These crops made their way to customers through one farm's CSA (Community Supported Agriculture) program, and via markets in York,

Gettysburg, Shrewsbury, and Marietta, as well as the new farmstand onsite in our historic corn barn.

We are already planning for and looking forward to next year. The 2012 season will see the continuation of two Incubator Farm operations, Kilgore Family Farm and Sterling Farm, as well as the introduction of two new farmers beginning their first year with the project. With the continued support from the community and our generous volunteers, we can continue to educate, grow farmers, support local, living economies, and strengthen our local food system.

Horn Farm Center Helps Flood Victims in Vermont

The Horn Farm Center donated \$100 to the Intervale Center in Burlington, Vermont when that area was devastated by Tropical Storm Irene earlier this year. David Dietz, board member, asked HFC to join in the effort to help with flood relief for farmers who lost everything from the impact of the storm. Rob Wood of Spoutwood Farm also contributed \$100 to match the HFC donation.

The Intervale Center is a farm incubator center in Burlington, Vermont and

was a big inspiration for our Horn Farm Center incubator farms project. For 23 years, the Intervale Center has been dedicated to preserving agricultural resources in Vermont. They help farmers bring products to market, sustain their businesses, and promote land use that protects Vermont's water quality. They share their work and knowledge with communities around the world and have helped to build a community food system that honors producers, values good food, and enhances the quality of life.

The Intervale Center Farmers Recovery fund has raised \$78,000 so far by sponsoring events such as a concert, clothing exchange, benefit dinners, corporate contributions, and individual donations of money, canned food and winter clothing. The Horn Farm Center is proud and happy to have joined in this heroic effort to help farmers get back on their feet and have the means to plant in the spring. We are grateful to Dave for bringing this cause to our attention!

Our Website - Fallow No Longer!

You may have noticed that our website, www.hornfarmcenter.org, has lain fallow for a period of time, due to the passing of our beloved member and website caretaker, Charlie Siford. We recently reaped a new volunteer, communications consultant Sandra Collin, to work on updating our website. With the guidance of the Technology and Contact Management Task Force, our new website will be user-friendly, offering current information

about the Farm and opportunities to support our mission. We will announce the unveiling of our new website on our Facebook page, as well as put current information there until our website is ready.

Be sure to "Like" us at "Horn Farm Center"

<https://www.facebook.com/pages/Horn-Farm-Center/115796245147067>

Baked Potato Soup

6-7 red potatoes, wrap in foil, bake then cube
1/2 cup flour
1/2 cup butter
5 cups milk
1/2 cup sour cream
1/2 cup cheddar cheese
4 green onions sliced
4-5 slices of bacon - cooked and chopped

Make soup base by combining butter and flour in a large stock pot, stirring into a paste over low heat. Slowly add milk and increase to medium heat, stirring constantly until

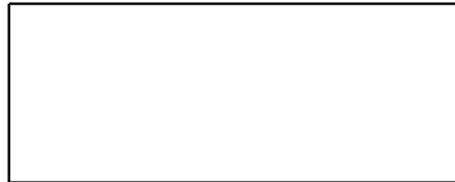
mixture thickens (should not be as thick as gravy). Stir in sour cream and cubed potatoes. Then add cheddar cheese, and bacon. Season with salt and pepper to taste. Place in bowl and sprinkle with chopped onions. Serves 4.

Recipe submitted by:
Kandace Huggins.





4945 Horn Road
York, PA 17406
717.757.6441
info@hornfarmcenter.org



David Dietz & the Central Market House



David Dietz is a local farmer who has grown up farming in the Wrightsville area and is the owner of Dietz Produce, selling his family's products over the summer months at 5974 Lincoln Highway and for nine years at the Central Market House, located at the corner of Beaver and Philadelphia Streets in downtown York. David answered some questions about Central Market and we will feature his answers in upcoming newsletters.

WHY CENTRAL MARKET AND WHAT ARE THE BENEFITS OVER THE OTHER MARKETS?

I chose Central Market because of its architectural beauty and the sense I got that it had the potential to attract a more informed, "foodie" type of clientele who tend to appreciate naturally

grown food. I call Central Market the "Temple of Food" because of its amazing structure and central downtown location. On Saturdays, especially, it is a real gathering place for the community with live music and a seating area. Come to Central Market and experience an unparalleled ambience in York County. It is also becoming a mecca for fresh local food with a major new branding campaign of "Fresh Local Flavor."

*Central Market
is open
Tuesday,
Thursday, and
Saturday
6:00am -
2:00pm*

