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Genesee Valley Organic Community Supported Agriculture

<http://www.gvocsa.org>

GVOCSA News

January 2007



Notes From The Farm

By Elizabeth Henderson

Late December, 2006

Hibernation time at Peacework Farm. Time to slow down a bit, sleep a little later, reflect on the season gone by and plan for the one to come. 2006, our 18th year of Community Supported Agriculture, was our first year farming community supported land under our long-term lease with the Genesee Land Trust. Our lives as farmers were enriched by working with you, hearing your stories, sharing ours, together building community around good food, on prime soil.

Overall, the season was a decent one. We sold everything we produced, most of it as the 304 shares for the GVOCSA and the local share in the farm, along with some weekly bulk, and Squirrel bulk. A small part of our produce went to Abundance and Lori's Natural Foods.

Sunlight did not flow generously on our region this fall. Most of October felt like late November. As though to mock us, Indian summer with bright warm days and sunshine did come - after Thanksgiving. In October and early November, we dug root crops by hand in beds too wet to dig with a tractor-pulled implement. The deer were more numerous and more hungry than in

Member Action Items!

- ❑ **Sign up meetings**—At **School #12 at 999 South Ave.** (directly across from Highland Hospital), Tuesday, February 13, 2007, 7 pm - 9 pm (new member orientation promptly at 7), and Saturday, March 3, 2 pm - 4 pm (new member orientation promptly at 2 pm). Members who have made \$50 deposits go to the front of the line!
- ❑ **2007 Deposit** - Still not too late to make a \$50 deposit to reserve a share for 2007! Send checks, made out to GVOCSA, to Nora Dimmock, treasurer. Members who have made deposits still need to attend sign up meetings to sign contracts and sign up for work slots at the farm and on distribution, but you get to be first in line if you arrive 15 minutes early!
- ❑ **May Day Party** - put it on your calendars! Sunday, April 29 from 2 - 6 pm with the following Sunday as the rain date. Dancing around the May Pole, wildflower walk in the woods, farm tours, and potluck supper.



BLACK GOLD

(Mark & Nick Francis, UK 2006, 78 min., Beta-SP projection)

This eye-opening new documentary may cause you to think twice before your next trip to Starbucks. By contrasting thriving coffee shops in Europe and North America against devastatingly poor coffee farms in Ethiopia, the filmmakers shed light on the unfair trade and labor practices that have kept Africa mired in poverty for so long. Black Gold's central figure is Tadesse Meskela, manager of a farmers' cooperative. He travels the world trying to negotiate fair prices for his members and explain to Westerners that most of their coffee dollar is going into the pockets of commodities traders and multi-national corporations. **THREE SCREENINGS** will be shown at the Dryden:

Friday, February 2, 8 pm

Saturday, February 3, 5 pm

Sunday, February 4, 7 pm

previous falls. Their tracks were everywhere making it seem silly to have prevented humans from stepping in the beds. The deer strolled up the beet rows nibbling off the leaves, discarding the roots. Early one morning, they even tore through row cover to eat the lettuce we had tried to hide underneath. Fortunately, the deer do not share our love of Brassicas. They walk right through the kale, collards and arugula in their search for lettuce, beets and Swiss chard.

Crops we had planted before the middle of July did well. There was plenty of fine broccoli, more cauliflower than in previous years, crisp, sweet carrots in abundance, and a high yield of potatoes. To avoid the rot that took many of the

early onions, we picked the late onions early and dried them in the green house. We did a much better job than last year of controlling cabbage loopers, the little green worms you delight in finding in our broccoli. They also chew big holes in collard greens. We sprayed twice with Bt, bacillus thuringiensis, a naturally occurring endotoxin that is toxic to caterpillars but not to us or other mammals, birds or fish. The first frost came early in October, two weeks later than the historic average, allowing us to go on picking peppers and eggplant in the field, as well as the hoop house. The early peppers from the Cornell breeding project, though hammered by corn borers, ripened especially early in the hoop house. With one more year of selection, the project will have seed available for many organic growers to trial. The tomato plants in the hoop house did not freeze until the end of October providing a record run of cherry tomatoes from mid-June till November.

Garlic planting proceeded by fits and starts this year in between the rainfalls. To prepare the garlic seed, we cure entire garlic plants by hanging them from the rafters in the barn where it is shaded, cool and dry. A week before planting, we take the bundles of plants down, clip off the stems and leaves, and break the bulbs into separate cloves. When we separated the cloves this year, we discovered many that were rotten or infected with Fusarium, a fungal disease that lingers in the soil for many years. We had managed to protect the garlic from rain, but not from the continual moisture in the air. Fusarium does not spoil the cloves for eating; planting is ill advised and will allow it to spread. John Ramph, who cut the farm's fields for hay to feed the herd of bison, kindly provided us with a few big bales to mulch the garlic

and the carrots for over wintering. (Though determined to recover as much of her physical capabilities as possible, his wife Evelyn is still confined to a wheel chair after her accident last summer.)

Farm Development

While the rest of our farm crew was busy with harvesting, Greg spent a lot of time disking much of the Fairville Field and part of the Barn Field, then seeding cover crops of rye and vetch or oats. He also prepared a strip of ground next to the Barn Field beds for another hoop house so that we do not grow tomatoes over and over in the same soil. To bring the seed

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.

NEWS

Volume 17 Issue No. 1

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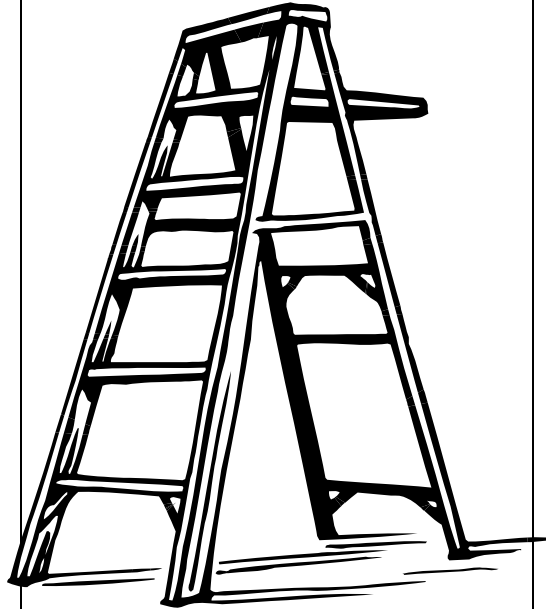
Genesee Valley Organic Community
Supported Agriculture (GVOCSA)
25 Nelson St., Rochester, NY 14620

in firm contact with the soil, he used a cultipacker, a 6-foot wide ridged steel cylinder that he salvaged from Steve Aman's treeline.

We have made the decision to eliminate the grass strips in parts of the fields because we have not been able to keep up with all the mowing. Where the ground slopes, in the Xmas and Tear Drop Fields, we will keep the strips because they are so effective in preventing erosion. They are also good to work on; we can walk on the strips immediately after a rainfall and not sink up to our ankles in mud while harvesting. The strips have been a long experiment. On the plus side, they reduce erosion and compaction, on the minus side, we have had to spend endless hours mowing with inappropriately small lawn mowers. David Doktor is taking yet another stab at constructing a tractor-drawn mower for the strips. This year's version did not cut aggressively enough and did not adjust well to uneven ground.

With friendly advice from Joe Maressa and David, Greg with interns Andy and Jeff made some progress on our new drying house. Katie is taking inspiration from the Reisen's approach to herb preparation. We also finally completed a job we dreaded – changing the plastic on the greenhouse. The ultraviolet resistant plastic used for hoop houses and greenhouses lasts 3 or 4 years, before becoming too brittle and opaque to transmit full light. The last time we did the greenhouse, Doug Kraai was still alive and his help was crucial. We had chosen a bright winter day, but the new metal clamps for the top did not hold the plastic sheets forcing us to switch to strips of wood. By the time we figured all this out, snow was falling and night descending. With his

tremendous strength, Doug was able to swing on the metal hoops like a monkey and hold the heavy sheets of plastic up long enough to nail them in place. This time, we picked a warmer day, earlier in the fall. Greg rounded up three tall ladders. He, Ammie, Andy, and Jeff worked as a team to roll the double-layer of plastic over wooden strips, hoist them into the narrow space under the roof overhang, and screw them on.



Katie and I helped pull the bottom tight. Ammie and I replaced the old burned out electric inflator. Within an hour of turning on the new one, the plastic puffed out like a sail in a stiff wind providing some insulation for the protected space within.

Sharing the Harvest

Taking first mornings and then full days off from farm work, I finished rewriting Sharing the Harvest in time for the November deadline. As it turns out, the editor for the book was busy with other projects. He promised to focus on my book after Thanksgiving. Sometime this winter, he will return the manuscript to me for revisions. The ping pong game continues back and forth till the final manuscript is completed for a

fall 2007 publication date.

Getting back in touch with all the CSAs I wrote about in 1998 was enjoyable. I tried to reach everyone I mentioned in the first edition to bring their stories up to date. Many people responded to me as to an old friend, and many expressed appreciation for the book. There were a few sad conversations – a farmer in Alabama who learned recently that she has the degenerative disease that killed Woody Guthrie, a farmer in Indiana whose wife left him and who decided to retire, a farmer in Ohio who stopped doing a very successful CSA when her son-in-law died of a brain tumor, a farmer in California whose siblings sold the land out from under him. Other stories were happier – farms like ours where the members contributed the money to buy the land or put up new barns, all kinds of farm-linked educational programs for people of all ages and levels of ability and disability, many more ways of including lower income people among the consumers served by CSA farms.

Winter Doings

Over the winter, the four of us who farm at Peacework will go through our usual routine – completing the budget for 2007, ordering seeds, planning rotations, making repairs and equipment improvements, and purchasing most of the materials we will need in the spring, such as row covers and greenhouse supplies. In January, on behalf of the Genesee Land Trust (GLT), Gay Mills and Suzanne Wheatcraft will do the first annual inspection of the farm to make sure we are respecting the terms of our lease, and we will send a delegation to meet with the GLT board. Because we are growing vegetables on only 18 of the 109 acres that we lease, we are seeking other farmers who might

Core Position Openings

*Do you desire to be more deeply involved in the GVOCSA and work with a dynamic group of do-gooders? A position on the **core group** might be right for you! Current volunteer openings include:*

Newsletter Editor

Attends core meetings, gathers and organizes newsletter content, provides reminders to contributors, tracks content and timelines.

Sunday Distribution Coordinator

Arrives early and stays late for designated distribution days, coordinates setup of distribution space and workers, manages vegetable weighing, bagging and custom orders, answers questions from members.

If you are interested, please contact a core member or e-mail the core at:

gvocsa-core@yahoogroups.com

want to use some of the land. We have placed a listing with New York FarmLink and have already had a few interested nibbles. Over the next few years, we will continue to work on the land use plan for the entire farm, combining productive enterprises and wild areas. Teaming up with the GLT and Sanctuary, we will be making nature trails through the woods. The GLT, we farmers, and some neighbors already did a preliminary woods walk in October in anticipation of trail work next year. Greg and Katie, as Sanctuary board members, are involved in planning events and programs for the winter and beyond. Be on the lookout for upcoming notices - e-mail or otherwise.

Since the season came to an end, I have been busy with organic policy, representing the Northeast Organic Agriculture [Farming] Association (NOFA) in strategy meetings of the National Organic Coalition. We continue our chess game with USDA, keeping up the pressure to preserve the integrity of the National Organic Program

and its organic label. Contributing to an alternative – the Agricultural Justice Project – has been more satisfying. We have completed a pilot project, trying out our standards for fair contracts for farms and decent conditions for farm workers on farms in California and the upper Midwest. With support from the National Cooperative Grocers' Association (Abundance is a member), we will launch a new label at a few Midwest coops in the spring. "Just Harvest" and "Fair Deal" are in a dead heat for the label.

Changes for 2007

We have decided to discontinue two sales that have really outgrown our present capacity. This year we will not offer plants for you to order directly from the farm. The greenhouse is not large enough for plants to sell and the increased number of plants we need for 300 shares. We urge you to consider buying your plants this year from Rochester Roots. Squirrel bulk also does not work out well for us with so many shares. To get the order form into

the September newsletter in time for the October deadline, we have to guess at what we will have available in November. Despite our best attempts, there are too many variables. This year, we did not have enough beets, winter squash, or garlic. Instead, we will find a way to encourage members to buy more bulk in the fall as regular weekly extra orders from the crops that we do have in abundance.

As I mentioned at the End of the Season Dinner, I will be reducing my role in the farm to something like half-time. After 25 years of more than full-time farming, I want more time to write and do organizing. Peacework is in good hands. Greg, Ammie and Katie know how to run this farm with care and high quality.

A Lot to Be Grateful For

Once again in 2006, we had the great good fortune to attract two fine people as interns. Andy Simmons and Jeff Schreiber stuck with us till the end, enlivening our fields and barns with their good energy, unflinchingly solid work ethic, music contests, and witty remarks.

As the year comes to an end, we thank you all for your support. Taking the trouble to eat our food instead of voting with your dollars for the industrialized mega-markets, you have become co-producers with us of the better world that is possible. We look forward to a New Year of cooperative work and shared harvests. May our efforts also help bring peace to this troubled world.

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Why Sign Up Early for the 2007 Season?

Please consider making a \$50 deposit to reserve your share for the 2007 season. This advance

means a great deal to the farm. Your accumulated deposits add up to our seed money for the coming year. Plus, total memberships available will be fewer next year and we will go to a waiting list once all shares are taken and contacts are completed and signed.

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 startup expenses and then pay interest to a bank on that money. Through the generous support of GVOCSA members, Peacework Organic Farm has remained debt-free, significantly reducing our operating costs.

By making a deposit this fall, you not only secure your spot for 2007; you also free your farmers from the burden of going into debt to finance next season's startup costs. So, please sign up this fall to share in our harvest for 2007!

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2006 Veggie Questionnaire

by Elizabeth Henderson

Thanks to all of you who took the time to fill out the Veggie Questionnaire! We received 60 responses. Hopefully, that means that those who did not respond are happy. We use your answers to guide our crop planning for the season to come.

Almost everyone was satisfied with the quantities of arugula, carrots, cauliflower, celery, kale, leeks, herbs, garlic, lettuce, onions, potatoes, peppers, summer and winter squash, swiss chard and sweet corn. Many of you were even satisfied with the Asian greens. Those who were not were evenly split among those who

NOFA-NY's 25th Annual Organic Conference

Building the Farm Economy Around Local Foods



There is still time to register for the Northeast Organic Farming Association of New York's 25th annual winter education conference from January 26-28, 2007 at the Holiday Inn, Syracuse/Liverpool, NY. This year's conference will feature over 60 workshops of interest to vegetable, grain, and livestock farmers, gardeners, food businesses, food system activists, consumers, teens and children! Saturday evening will include an anniversary celebration to commemorate 25 years of NYS organic farming education and community. Join us for this exciting annual event!

This year's conference features an exciting keynote lineup including Joel Salatin from Polyface Farm, Swoope, VA; Richard Pirog from the Leopold Center for Sustainable Agriculture, Iowa State University; Judy Wicks owner of White Dog Café, Philadelphia, PA, and Guest Speaker, Joel McNair from Graze magazine. Friday, January 26, offers seven intensive full and half day workshops to comprehensively explore select topics. Saturday, January 27, features a full day of workshops for grazers with Joel McNair and a full-day Garden Workshop Series. Saturday and Sunday include over 50 workshops on organic cropping systems, soils, business and marketing, pasture management, sustainable communities, and full teen and children's conferences. Don't miss this opportunity to expand your knowledge of organic agriculture and network among the leaders in the industry.

The full conference program and registration forms are available at the NOFA-NY website, please visit: www.nofany.org. If you have any questions, please call or email Kate Mendenhall at 585-271-1979 or conference@nofany.org.

don't like the more mustardy or the less mustardy, those who would like less greens, and a few who would like more of specific favorites. Five of you want lettuce more often – which is puzzling since we provide lettuce almost every week until the weather gets too cold. In some years, the lettuce continues to grow later into the fall than it did this year. There is no accounting for tastes in summer and winter squash. A few of you (and I am with you) dislike yellow squash, but love zucchini. Others dislike pattypan, but want more yellow squash. One person wants more acorn squash, but less Festival – now that one stumps

me. I guess your taste buds are a lot more sensitive than mine - I think of Festival as a multi-colored acorn. One of you said our Delicata is wonderful while another did not eat Delicata as a kid (when no one had heard of it), but still won't eat it now.

Beans also made most of you happy, though over a third would like beans more often. Our supply this summer was not as large as we would have hoped because of an astonishingly heavy infestation of Mexican bean beetles. We never saw so many before. Usually we get at least 2 pickings each from the four plantings. This year, the second two only had enough



Exploring The Small Farm Dream

Thinking of becoming a farmer? This course will help you decide if you really want to take the plunge and what resources you'll need to be ready.

HOW: Applications due by Feb 9, 2007 to the Wayne County Coop Extension, 1581 Rt. 88N, Newark, NY 14513. Phone: 315-331-8415. Email: eac9@cornell.edu

WHEN: Classes held Wednesday evenings from 6 pm to 9 pm, in 4 sessions:

Feb 28, March 7, March 21 and March 28

WHERE: the Wayne County Cooperative Extension

FEE: a bargain at \$25, thanks to support from SARE!

INSTRUCTORS: Beth Claypoole, Extension Educator, and Elizabeth Henderson, farmer.

decent beans for one picking. For next year, we will scatter the plantings, rather than putting all the beans in one field. We may also try purchasing a beneficial insect that preys on the beetles.

More asparagus, more at a time, and some for bulk was a strong message. As the beds mature, there is every likelihood that there will be more. We will continue to encourage it with an annual dose of compost, but if the weather is too cold at harvest time, there is not much we will be able to do. On a hot day, you can almost see asparagus growing – sometimes, we have to harvest twice! A frost reduces the spears to mush.

A solid majority would like more cucumbers, melons, parsnips, and peas, especially sugar snaps. This year, the first planting of

cucumbers suffered from cold weather at germination time, and the second planting was clobbered by powdery mildew brought on by the gray, wet weather. We may do better if we start the cukes a little later, and then do two more plantings, instead of only one.

The final total on melons is surprising to us! Many more of you found our melons sweet, rather than ripe, but tasteless. A few, however, advise us to give up on melons, advice we rather like. Melons make us nervous. Flavor depends on lots of bright sunshine and heat at just the right time. To be certain we are giving you sweet ones, we would have to taste a little divit out of every melon. We will have some parsnips in the spring, and could do two beds instead of one next year. Like asparagus, pea production depends

to a great extent on the weather. When we plant, the ground can be too cold for good germination. The time between possible planting and excessive summer heat can be short. Once the peas are ripe, if it gets too hot, they stop growing. We do not have the energy to trellis more peas. 6000 row feet is our limit. So let us hope for good conditions! We can shift the balance to more sugar snaps and fewer shelling peas.

Many of you would like more rhubarb and more at a time. We are working on this. In 1998, our first year at Peacework, we planted one bed of rhubarb. Two years later, we divided the roots of that first planting and made a second bed. This year, we divided them again and added a third bed. Next year, or maybe not till the year after, we should have enough rhubarb. Then we will have roots to give away and you can all grow rhubarb.

About two thirds of you would like more spinach. This year was a bad year for us with fall spinach. Our first two fall plantings were sparse and the last two were failures. Seed that had germinated decently in a test in my kitchen (you keep 20 seeds in moist paper towels and see what percentage

2007 Spring Plant Sale

Watch For Your Flyer

This spring, vegetable, flower and herb transplants will be available to order for GVOCSA members through Rochester Roots. Look for an order form in the mail soon! Rochester Roots will also be taking orders at GVOCSA Sign Ups on February 13th and March 3rd.

The deadline for all orders will be Saturday, March 3rd.

sprouts), did not germinate in the field. The few plants that did germinate never grew to full size. Let's hope we have livelier seed in 2007.

The dark fall affected the broccoli too. We provided broccoli to at least some of you for 8 1/2 weeks, a few times as a choice with cauliflower. In many years, there is a huge flush of good-sized heads, and then a lot of side shoots a few weeks later. In October 2005, we cut enough side shoots in one week for most of the shares. This year, the plants did not make side shoots until late in November. I picked a few of them yesterday – unfortunately, that does not help you. We still have not figured out how to grow broccoli early in the season. When the weather turns hot, the heads only reach the size of buttons.

A lot of you would like more beets. The deer feel the same way. We had beautiful beets – the nicest we have ever grown – in the early part of the season. We may have to put up temporary electric fencing with strips of aluminum foil coated with peanut butter around the beets next year. The deer get a shock from the peanut butter and decide to eat something else instead.

Some of you would like more pie pumpkins. This was a strange season for them. The pumpkins were ripe by mid-August. We picked and distributed them in September, way early for Halloween or Thanksgiving. Even at that, many had already begun to rot from standing in the warm, wet weather.

One of you had the lovely idea that we could make bouquets of several herbs, instead of large bunches of one herb. Let me explain why we do herbs the way

we do. Our approach to your herb supply is to give you a year's worth over the course of the summer. When we give you a big bunch, you can use a little fresh and then dry or freeze the rest, and you will have enough to get you through the winter. Cilantro is the exception. It does not dry well and one can use a full bunch in a week of good Mexican or Indian recipes.

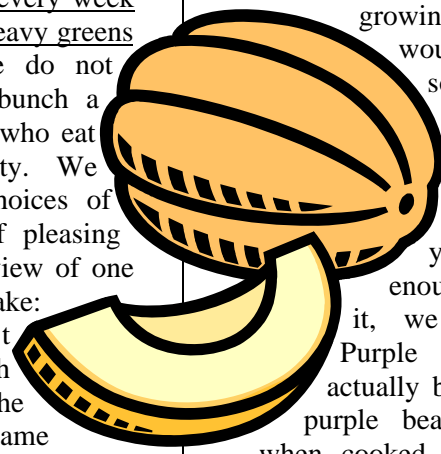
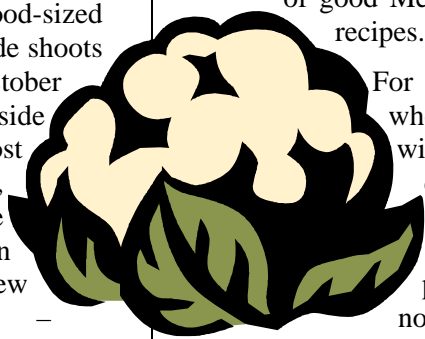
For every person who was satisfied with greens like collards or mustard, there was another person who did not want as much or any. A few of you want more of all of the greens. Please note that we offer greens on the extra sheet almost every week of the season for you heavy greens fans. That way, we do not impose more than a bunch a week on those of you who eat them purely out of duty. We have been offering choices of greens in the hope of pleasing more of you. In the view of one member, this is a mistake: "Choices are not providing us with variety, but with the opportunity to get the same thing repeatedly. If you give us choice, people choose the same familiar thing. To give us variety, just give all of us kale one week, and all of us bok choy next week."

Suggestions for additional crops to grow include sweet potatoes, kohlrabi, celery root, pickling cukes, tomatillos, edamame, purple cauliflower, purple potatoes, different melons, ginger root, jerusalem artichokes and lima beans. We have tried sweet potatoes in the past, but only had a good harvest one year in five. Sweet potatoes require more heat and sunshine, and fewer mice than

we can count on. We did try to grow edamame and kohlrabi this year. The edamame did not come up. The kohlrabi did not reach an adequate size – the last three months of the season were too dark and wet for late plantings to do well. Our last planting of carrots and the late spinach suffered the same fate. We did grow purple potatoes – well, dark blue, and we did offer tomatillos on the "want a little extra" list. In the past, too few of you wanted them for us to put them in the shares. Maybe they are becoming more popular. Growing more would not be hard – they grow like weeds. The only lima beans with a season short enough for our area require trellising. We doubt most of you would want us to shift our fencing from peas to lima beans. Ginger needs a much longer growing season. I would like to try some in the green house. Our bed of Jerusalem artichokes drowned a few years ago. If enough of you want it, we could replant. Purple cauliflower is actually broccoli, and like purple beans, turns green when cooked. We could try some again – it is very pretty raw.

Once again, we thank you for your guidance in crop planning. Each year, we seem to make a slightly higher percentage satisfied with a higher percentage of the crops. One of you remarked, "This year seemed to bring more of what I like most – a great job of homing in on what we like." Someone else put it this way, "After 10 years of doing this, we've adapted our palettes to the harvest!" Bit by bit, we are inching towards perfection.

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2006 End of Season Survey Results

By Katie Lavin

In the October newsletter we included a survey about the CSA as a way to find out about your experience. Your feedback is greatly appreciated, and in winter serves as our food for thought as we plan for the upcoming season. Forty-two members returned the “End of Season Survey, Summer Shares, 2006.” This represents 14% of the share-members. Most respondents were new members (1 or 2 seasons) or old timers (more than 5 seasons). All respondents felt that the CSA was a worthwhile experience, and except for one “maybe” and one “no” (own garden next year), all plan to join again next season.

We offered members the choice of receiving the newsletter through

snail mail or electronically for the first time last year. Half of the survey respondents received it through email, and the other half did not. Most respondents found that they were happy with how they received it. Some email newsletter recipients felt good about reducing paper, and others wrote that they printed it out anyway. Snail mail newsletter recipients preferred the hard copy, and wrote that they were more likely to read it when it came in the mail.

The majority of people who responded to the survey were “pretty satisfied” or “very satisfied” with the food, price, farm work, sign-up process, scheduling, distribution, special orders, newsletter, website, member guide, email list-serve, and bulk orders. The sign-up process received the most

complaints and suggestions. We will do what we can to make this a less painful experience. How to refine the sign-up process has been discussed at many Core meetings. We have considered online sign-up and fall scheduling, but at this point logistics make these impossible. Sign-up is crowded, confusing, and chaotic. Let’s embrace that. It happens only once a year, in late winter, and is a chance to say hello to old and new faces.

Many respondents suggested improvements, and those comments will be passed along to the appropriate Core members and Peacework farmers.

Thank you for taking the time to tell us your thoughts and share your suggestions. See you in 2007!

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GVOCSA E-mail Distribution Groups

GVOCSA currently maintains two e-mail distribution groups, one for the core and one for general members. Messages are sent by members to the e-mail address for the group, and are received by everyone who has subscribed. Messages include timely reminders, news of interest, and general announcements in accordance with the below guidelines. Membership is by choice, but is encouraged as the list provides a quick and convenient method of communication. In order to sign up for the general list, browse to:

<http://groups.yahoo.com/group/gvocsa/join>

Purpose:

The GVOCSA Email listserv exists to facilitate communication between GVOCSA members, farmers and the Core group, and to inform members on items of related interest.

Membership:

The list is open to GVOCSA members and farmers only. A member is defined as anyone who has bought a share for the season or paid the administrative fee and is on the organizational mailing list as a member.

The webmaster, assisted if necessary by members of the Core group, reserves the right not to accept contributions that are not consistent with the group values and philosophy, and / or do not conform to the Contents Guidelines below.

Acceptable:

- Announcements about CSA events, or events being held by affiliated and other partner organizations (e.g. Abundance Co-operative Market, Rochester Roots, NOFA-NY)
- Peacework Farm information (e.g. produce info, farm practice changes, farmer info, campaigns)
- Announcement/information from Core members to the membership (e.g. Special Orders, Distribution date changes, Core group nominations)
- Information from members about organic and local food issues of likely interest to members
- Reprinting of news articles, speeches, or other communications about issues of concern to our members

Not Acceptable:

- Discussion items – this is not a suitable forum for lengthy philosophical discussions among members; Rochester has other discussion venues available for discussions of this type
- Partisan political announcements or solicitations, unless it is an announcement of a non-partisan informational event on an issue related to our purpose
- Commercial solicitation



Rochester Roots Are you a member yet?

GVOCSA began as a project of Rochester Roots and we are still intimately connected. We share the vision of a sustainable food system that supports farmers, consumers, and the environment.

Rochester Roots continues 30 years of education & advocacy, working with youth in our Rochester Roots School - Community Garden program, sharing information through our newsletter, and working toward a healthy, local food system.

Please join us by sending \$30 to: Rochester Roots, 121 N. Fitzhugh St., Rochester, NY 14614



OPEN
SEVEN DAYS
M-F 8-8
Sat 9-6
Sun 11-6

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