



Where The Land, Food, and People Come Together!

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Final Newsletter

## Field Walk...

Our first season has come to an end, at least in terms of field work: the garlic and strawberries are mulched, the tomato stakes (all five billion of them) are pulled and piled, the drip tape wound up and the row covers rolled and bundled. The cooler is now cooling the harvest lugs, signs, and hoes. The tables are moved into corners to make way for our few precious machines and the tractor. Everything is cleaned and stored away for the winter, including ourselves: our hands are the color of hands, not dirt (we can even wear our wedding rings again); no more cracked heels; freckles and highlights are starting to recede, and we once again inhabit the civilized world of clean clothes, shoes, and hair not in a pony tail for a change. The country mice are comin' to the big city, but only for a short visit. February will be here before we know it...

At the end of the season, we like to write a short review of the past twenty-seven weeks. During the harvest season we have a spreadsheet in which we record the quantity of produce harvested everyday. Here are the total numbers for our first year:

\*We had 152 members for our first year and grew on five and a third acres. We also raised four pigs, or maybe they raised us. Segue and I had no employees this first year, but plenty of volunteers, one Principia intern, and one work share--we got by, but barely! Our total production for 2007 was 49,972 pounds (excluding all the PYO crops which are impossible to keep track off)--and having handled every pound, that's a lot of food!! So, it was an excellent production year despite the drought (and one can only imagine the numbers if we'd had some rain after June 29th). That means, averaged, each member ate about 333.1 lbs of organic vegetables, about 12.3 lbs a week, with an average cost then of \$1.50 a pound--all numbers in line with other national CSA averages. For even more interesting totals look across the page.....

Beyond growing food, we hope we also had a hand in growing the local food movement. We participated in the Tower Grove Farmer's Market the entire season, supplied produce to small health food stores in Webster Groves and the Tower Grove Park neighborhood as well as to restaurants such as Riddles and Niche and to the Principia Dining Services. The

farthest our food travelled was 38 miles and for many of you, the distance could be measured in inches (from cherry tomato vine to salivating mouth!). If anything, we hope we have connected you with others who are passionate about our natural environment, organic farming, healthy, delicious produce and local farms! May there be many more potlucks and harvest dinners in all of our futures.

During these winter months, we will be buying seeds and potting soil mix, attending a farm conference, figuring out how to grow cauliflower in this area, tackling that mountain of receipts and praying to god they equal manageable taxes!! We've had an amazing first year and thanks again to all of you for taking a chance with two young green thumbs!

Till next spring, Amy & Segue

## A Few More Fun Farm Food Facts:

--we harvested 9,533 lbs of tomatoes (and according to the pigs, that was 9,533 lbs too few!)

--you all ate 2,831 heads of lettuce (that's an average of 19 heads per member--a lot of bunny food!)

--we lugged over 5,000 pounds of watermelons and canteloupes which translated into about 5-6 chin-dripping melon-moments of bliss for all!

--1,073 bunches of carrots--which averages to be about 7 bunches per member (not as bad as we thought, but hope to do better in 2008).

--we grew 400 lbs of kohlrabi and 500 lbs of rutabagas, which might have been exactly 400 and 500 lbs too many!!

--our cauliflower attempts yielded a paltry 50 pounds and we utterly failed at parsnips and fennel (better luck next year!)