



Bob writes...

Unless you have a winter share next week is the last week (see below for more details). However, stay tuned for an opportunity to purchase a winter share. We plan and plant for about 1000 20-week shares, 350 12-week shares, and 800 winter shares. Besides the tragedy of Lora's passing, this year we encountered 2 weather challenges and 1 weather plus. The challenges were the record wet August (which wiped out our carrot and tomatoes crops (amongst others - - see old newsletters at AngelicOrganics.com/nl) and an early frost. [*The early frost was on Friday night, September 14, the same evening when Lora passed on in the car accident. For obvious reasons I didn't go into great details regarding the frost; its impact was minimal--some damage to the peppers but not much else (our tomatoes were already done for, our lettuce and other greens were young enough to withstand it).*] In any case, with the wet August and with last year's cool fall and winter share shortage, we stopped selling winter shares early - - at 600 shares. Now, however, with the replantings after the rains and with this exceptionally warm fall, we are now confident that we can offer approx. 100 additional winter shares! And remember, that now, some cool weather and frosts helps the plants out--makes them sweeter. Here is a list of almost for sure winter box contents: Brussels sprouts*, cabbage*, broccoli*, kohlrabi*, beets*, spinach*, collards*, kales* (including red russian, toscano, winterbor & redbor), and popcorn. And likely the box will contain some of the following: potatoes, radishes*, rutabagas*, winter squash, arugula*, Swiss chard*, choy*, lettuce*, and onions. (*d items are sweetened by cool weather) These winter shares are delivered over the course of Nov. & early Dec. (skipping Thanksgiving week). They cost \$100 (if you already have a winter share and want additional boxes, the cost is \$90 each). They are sold on a first-come, first-served basis based on when we receive your clear and definitive order -- by phone, email, or mail. Our contact info. is Angelic Organics, 1547 Rockton Rd, Caledonia, IL 61011, 815 389 2746, CSA@AngelicOrganics.com. Act fast if you're interested.

Season Wrap-up Notes: Next Week is that Last. Thanks for joining us for the 2007 vegetable season. Unless you have signed up for a winter share, next week will be your last delivery (*postcards and emails re-confirming your winter share 2007 status and newly confirming your 2008 share status will be sent out next week*). The 20 & 12 week season end with the 20th delivery (on Oct. 24th for Wed sites, on Oct. 25th for Thurs. sites, & on Oct. 27th for Sat. sites). If you did not sign up for a winter share: please return your final box after the last delivery--we'll be around in a week to get it. [You may want to bring a bag the last week so that you can leave your final box at the site].

What's in Your Box (as always, be sure to wash your vegetables)

Brassicas

Broccoli, Cauliflower, or Cabbage

Kohlrabi - maybe

Root Crops

Radishes-bagged with lettuce; with their tops which can be used in soups, salads, and sautés

Potatoes

Daikon Radish-maybe

Rutabagas-maybe

Sweet Potatoes-unlikely

Salad Greens

Lettuce

Coming Next Week potential new items such as parsnips, garlic, rutabagas, & Brussels sprouts

Cooking Greens

Spinach-yummers!

Baby Chard or **Choi**-bagged

Kale-a mixed bunch of *winterbor & redbor*

Fruiting Crops

Winter Squash - *sweet dumpling, delicata, butternut &/or acorn*

Popcorn - see week 18 newsletter for popping instructions

Peppers - maybe *old newsletters are available at*

Eggplant - maybe *AngelicOrganics.com/nl*

Herbs

Lemon Balm or **Cilantro**-likely

Alliums

Onion(s) - likely

Back by popular demand at the Gene Siskel Film Center Oct. 19-25 **The Real Dirt on Farmer John** see www.SiskelFilmCenter.com for details

Land Opportunity to Support the Farm and Learning Center

We seek a social investor to act immediately to purchase 130 acres (at approx. \$6,500-\$7,000/acre) nearby Angelic Organics (just one field away!) and hold it on our behalf for up to five years until we can place it, ideally, into a land trust that pulls the land out of the speculative market and guarantees in perpetuity its use for sustainable agriculture and education. For more info, contact Tom Spaulding at 815-621-4340.

ANGELIC ORGANICS Learning Center

HOSTS WANTED FOR GOOD FOOD GATHERINGS

Here's a unique twist to your upcoming dinner or cocktail party: make it a *Good Food Gathering* that connects your friends with local food and farms. We're seeking 10 people to host a party for 10 friends before the end of the year. Each host commits to raise \$500 at their party for Angelic Organics Learning Center's work to build local food systems by asking guests to donate what they would pay for a similar night out. The commitment required by a host is to provide the food, beverage, and time to prepare the meal so that 100% of proceeds benefit the Learning Center. We provide a sample email invitation, a sample menu, and informational materials. For more info, contact Rebecca Lavigne at 773.288.5462 or rebecca@learngrowconnect.org.

'07 VOLUNTEERS OF THE YEAR

Megan Fath, a farm shareholder, was recognized for her work to help us share our story and increase awareness about the importance of local food and farms. A graphic designer, Megan designed our new logo and stationary and continues to help on several new publications. **Constance McCarthy** is a Master Gardener who volunteers with our Roots & Wings program. She has become a mentor for at-risk youth in the program, finding the leadership potential in every person, and recognizing it when others might not. Thank you to these committed and talented volunteers!

UNITED WAY CAMPAIGN

If your workplace has a United Way giving campaign, consider designating a portion of your gift to Angelic Organics Learning Center. You'll help support Roots & Wings, which is funded by United Way of Rock River Valley.



ONE COMMUNITY by Tom Spaulding, Executive Director

After record rainfalls in August, Angelic Organics lost most of its carrots and significant amounts of other crops due to standing water on soils that could absorb no more. Yet, in comparison, we were lucky. Other farmers lost entire fields and herds of livestock due to rushing flood waters that stripped topsoil and left a rocky moonscape. At least one well-known organic farm in our area appears to be closing its doors.

Learning Center staff called government agencies to see what kinds of disaster assistance might be available to help our peers. We were reminded that there are no safety nets for small diversified organic farms like ours. We even heard tales of organic farmers going back to conventional so that they would qualify for USDA insurance and subsidies.

"If it weren't for my CSA members, I'd be out of business," we heard from more than a few farmers. By joining a community-supported agriculture (CSA) farm, urban consumers are sharing the risk with the farmers. This year proved that this basic urban-rural partnership is the insurance that matters. When government and the market disappear, it is this sense of being one community—even among people with little in common other than a love of good food and the will to work together across differences—that can save a farm and our local food system.

The Learning Center helps build the capacities of people to reach across differences and find common cause. This was illustrated this past month when four teenagers from our Roots & Wings youth leadership and gardening program joined Program Director Deb Crockett for a presentation to the Grange Agricultural Breakfast. The team of presenters was young, mostly female, urban, and African-American. Their audience was mostly over 60, all white, and rural farmers.

After a skit featuring the garden fairy of change and a sharing of slides and stories about the transformative power of farming in an urban setting, that palpable sense of one community emerged. Afterwards, one of the youth commented, "When we walked into the room, I felt like everyone was looking at me, and wondering what I was doing there. But by the time we left, it felt like we were all part of the same community and we had a lot in common. They even gave us a standing ovation!"



A youth gardener shows off a watermelon harvested from the Roots & Wings garden at Rockford's Northwest Community Center

Angelic Organics Learning Center helps urban and rural people build local food systems. We are the nonprofit educational partner to Angelic Organics farm. To learn more, contact us at 815.389.8455 or learn@learngrowconnect.org, or visit www.learngrowconnect.org.