



There are no deliveries next week, during Thanksgiving week--final deliveries are from Nov. 26 - Dec. 1!

Diana writes...

As the close of my second season approaches, I have begun to reflect on the position I hold here. I am proud to say that compared to the day I started I have taken on a lot more responsibilities, including driving tractors. I love it. My favorite tractor to learn was the International 656, which has two forklifts, one on either end. This meant that I learned how to lift things like cribs, bins, and even the compost containers. The story that follows happened just before the car accident, and I wanted so much to write about it at the time when we still had leeks. However, the leeks have been harvested and consumed, but I still wish for you to share in the silly happenings of my life.

It was one of the first weeks in September and I took the crew out to harvest leeks. I left them working while I headed back to the buildings where I got the 656 and a crib to pick up the vegetables. Back out in the field, I drove the tractor down the bed while the crew put the leeks in the crib. The tricky part about this situation was backing out the tractor after everything had been picked up. I could not continue forward because another tractor was in my way. Also, I had to be very straight so I wouldn't drive over the crops on either side of me. Because I could see that this would take some time to do, I sent the crew off to another task. When I started backing up, I was doing okay, but I say that with a definite pause before the "okay". It seriously was like two steps forward, three steps back. I had to constantly adjust the steering wheel to keep my front wheels tracking straight, all the while looking behind me. I finally made it to the end and a smile crossed my face.

I twisted around in the seat and was ready to head in when I noticed something missing on the tractors front end...the crib of leeks. Then I looked to the spot I just spent 20 minutes backing away from and there it was. The first things out of my mouth are more colorful than I wish to repeat, but then I could not stop laughing. I was so busy looking behind me I hadn't even noticed the crib had slid off. I did not have it lifted high enough and it was collecting all the debris from the harvest. Eventually a mound formed and pushed the crib right off the forks. Bob headed out to see what was keeping me just as I backed out for the second time with leeks in tow. I told him what happened, and he laughed at me. I was laughing too. At least this debacle doesn't ruin my chances at driving more tractors next year, I hope.

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

Brassicas

Brussels Sprouts*-yummers; very sweet

Kohlrabi*- Pops Nolden love's these with a little salt

Cabbage*-likely; red or green-awesome for sauerkraut

Broccoli Florettes*-maybe

Fruiting Crops

Winter Squash- *butternut*-likely; *delicata* -maybe

Popcorn - Remove the kernels from the cob and pop in oil. (Lora's favorite for this was coconut oil)

Root Crops

Potatoes-likely

Beets-likely; super good

Cooking Greens

Spinach*-super sweet

Kale*-*Red Russian*; bagged

Kale*-*Winterbor* curly tops

Chard or **Choi***-bagged

Herbs

Parsley-maybe

*--cold hardy crops that sweeten up from frosts & freezes

Bob writes...

One of our field workers is named Tony--his name is Tony Banno and he's been back here in 2007 after having worked in 1996 (on the infamous Dustin Crew). Anyway this morning, as Diana was asking me a question about Tony I wondered if she was familiar with the word "tony". She wasn't. Nobody in the office or on the crew was--not even Tony. Well, I looked it up and it means "fashionable among the wealthy or stylish." So there's your non sequitur. Anyway, the week has gone well; the work continues to wrap up and the weather for harvest has been quite accommodating. This is the last week for fruit boxes and the week after next week will be the last week for vegetable boxes (**there are no deliveries next week, during Thanksgiving week**).

I will acknowledge that Lora is still at the forefront of my thoughts--and while I wonder if my sharing of some details of this experience for me is more than is appropriate, I still feel the need to acknowledge my state. Further, I am continually looking for ways to both honor and help Lora. Lora was a member of the Board of Directors of the Angelic Organics Learning Center (see the reverse for an update on their activities), and just this last Sunday, the Board participated on our first annual all-day retreat. (I am a board member, too.) In the last year, Lora had found her passion for board work on the "Governance Committee" which includes "board development". She was all fired up on how to strengthen the board by aiding in clarifying roles and responsibilities. Unlike me, she reveled in writing job descriptions, interviewing board members and *Learning Center* workers, and distilling this information in efforts to improve board effectiveness. She would show visible excitement in this role. During Sunday's retreat, Lora's contributions were honored and her presence was felt. And just as the farm [*where we cultivate & harvest vegetables--www.AngelicOrganics.com*] will grow from Lora's contributions both before and after her passing, so, too, will the Learning Center [*where we cultivate people through relationships & educational opportunities--www.LearnGrowConnect.org*] grow from and with Lora's help. I encourage you to read the reverse side of this newsletter and, if you want to get involved in anyway, from board support, to volunteering, to participating in workshops, (even in Chicago or Rockford) contact the Learning Center through their web page or at 815 389 8455.

ANGELIC ORGANICS Learning Center

GIVING OPPORTUNITY!

We need to raise \$10,000 from individuals like you by December 31 to continue operating our education and training programs this winter. We hope you'll include the Learning Center in your year-end giving this year. Mail a check payable to Angelic Organics Learning Center to the Caledonia address listed below, give online at www.learn-grow-connect.org, or give by phone at 815.389.8455. Thank you!

SHOP FOR A GOOD CAUSE!

Our milk soap and farm goods make the perfect holiday gift. Order online at www.learn-grow-connect.org or by phone at 815.389.8455. Visit our website for a list of upcoming fair trade and holiday markets where our soap, honey, and *Farmer John's Cookbook* will be available.

Fall Brunch Event in Chicago Sunday, Nov 18, 12:00pm

Savor the flavors of the fall harvest with a home-cooked gourmet brunch prepared by the up-and-coming chefs from Sunday Dinner. Proceeds from the event will support Angelic Organics Learning Center. Advance tickets required. Call 773.288.5462 or visit www.learn-grow-connect.org/give/events/brunch

NOW HIRING

We are looking for a highly organized, self motivated individual to join our team as Bookkeeper/Office Manager and support the financial and administrative aspects of the Learning Center. This full-time (30-40 hours/wk) position begins immediately. Visit www.learn-grow-connect.org for the complete job description.



A YEAR TO LEARN, GROW & CONNECT

by Tom Spaulding, Executive Director

As the growing season comes to an end, the Learning Center's educational programs move indoors for the winter. New farmers are learning how to create farm business plans in our Stateline Farm Beginnings® program, Roots & Wings youth gardeners in Rockford are holding a harvest celebration, and our on-farm workshops enjoy the warmth and comfort of the kitchen.



Photo: Paul Kelly

2007 has been an exciting year at the Learning Center, and I feel tremendous gratitude for the volunteers, staff, partners, and supporters who have made it all possible. Ten new local farms have started with help from our Farm Beginnings® program, Roots & Wings youth leaders are making a growing impact in their community in Rockford, and a new partnership with the Chicago Center for Green Technology is making their passive solar greenhouse into a growing and training site for urban farmers and gardeners.

We hope you'll get involved with the Learning Center this winter. Sign up for an on-farm workshop at www.learn-grow-connect.org, or keep reading for information about how you can support our work before the end of the year. Thank you for helping us to build a healthy local food system!

LAND OPPORTUNITY— We seek a social investor to act immediately to purchase 130 acres next to Angelic Organics farmland (for approximately \$950,000) 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.

HOSTS WANTED FOR GOOD FOOD GATHERINGS — We're seeking 8 more 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 donate@learn-grow-connect.org.

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@learn-grow-connect.org, or visit www.learn-grow-connect.org.