

FOTF MINUTES

JULY 23, 2019.

8 CROSS ROAD, AMHERST NH, DONNA RILEY'S HOME

Attending: Donna, Toby, Emily, Erin, Barb

10:35am Opening: Emily read Rain by Wendell Barry

Candle lit

Introductions check-in go around- Unique to Summer

Donna- sensations- looking into the robin's nest and seeing the small blue eggs with gratitude

Barb- Farm produce

Emily- Fireflies, wild blueberries at Cold Mountain Stream

Erin- Lake water at Lake Winnepesaukee

Toby - Everything green and growing

Approval of the minutes from July 9, 2019 - We approved the minutes of July 9 meeting as amended.

Items to the BOD/ Our institution - FOTF - our church, spiritual community

Food- Barb is feeding the apprentices every Thursday, Erin is bringing dessert and brought some to the FOTF meeting- chocolate raspberry bars. Pasta and Sauce, dips, salad dressing and salad toppings were ~~was~~ delivered by Tatum.

Jacob authorized Barb to use farm meat for apprentice meals.

Each week menus are on Barb's blog: www.Biodynamicbarb.com

Food is the most essential piece for the farmers, to come together once a week for a special meal to break bread together!

Jacob responded to Barb's ranking of best/worst farm veggies:

There is no celery planned for this year but he may grow less celery, for fall harvest, next year. The tops of celeriac can also be used for making broth. The 'green' chard this year is actually a different variety that tastes more like spinach, and they are also growing something called semposi. Rhubarb is a perennial and will never go away. Zucchini is too popular to discontinue.

The veggies Barb appreciates the most are those not available elsewhere:

1. Chive blossoms 2. Organic hot peppers 3. Fresh peas.

FOTF members are invited to rate their favorite veggies as well as it helps the farmers plan.

For those people interesting in cooking for the apprentices, the foods they appreciate the most are sauces and dressings that can be used for multiple things, like pesto etc.

Cafe tab update: Sandy confirmed Farmer Fund from patrons at the cafe to cover coffee and meals. Feel free to make donations at the café.

Still working on ways to announce this program to farm membership. In the meantime, we should use word of mouth.

First Aid Kits: Toby and Donna assembled 5 first aid kits. The kits were provided to the farmers and apprentices and there was a meeting at the apprentice house to go over the homeopathic remedies and the essential oils along with ice cream and muffins provided for all.

The cost of the Kits : \$205.72. An invoice will be presented to Gail Agans for payment.

COMMUNICATION:

Instagram account: Tatum is willing to monitor an instagram account. The goal is to educate the community about what the farm does, who we are, the creamery etc. With photos!

Farm profiles and TWCF Story: Erin is scheduling appointments for interviews with Jennifer as Apprentice coordinator.
Apprentices need appreciation. They love chocolate!!
The Farm Story will also be researched. Barb will send Erin some links.

Newsletter: We need it!

The chalk board in Farm Store is to be used for announcements and FOTF meeting times, NOT the board by the door, which is for u-pick. We should invite other members to add recipes to the whiteboard for recipes. Erin will clean up the community board at the Farm Store.

Members need a message about Farmer (and Apprentice) Appreciation, in the News letter?

Harvest festival: After clarifying conversation it was decided that the whole TWCF community : farmers, apprentices and community are not ready to organize the complexity of this event.

We do need community help for the vegetable harvest, to build community!
To Harvest storage crops after summer work.

A large number of people showing up for this harvest work would be the best appreciation for the work of the farmers!

Harvest Community Work Days

Signup sheets or google signup and Post on the Board inside the store!

Members who can't harvest, can bring refreshments to the harvest field

Recruiters in the farm store Tuesdays and Saturdays?

Special invitation to the new members.

Children can illustrate postcards for the harvest posted at the farm store.

Perhaps a cookout night for members posted in the newsletter.

FOTF will put messages on the milk bottles to indicate farmer appreciation.

Fundraising:

Farm tours could raise Capital Funds and have been requested. There have been two of these with Pine Hill. Contact is Mike Kline.

Farm tours primarily as an Educational Outreach

Emily and Donna will arrange at the end of August. 1 1/2 hours on the farm campus. Tour is direct outreach for the outer community who will buy at the farm store, (store should be well stocked for the tour days) and leave a donation there.

Erin is available to write 501C3 status request and grant applications.

Anthony will teach a winter class on biodynamics to educate “The Enthusiastic and the Blind.”

Barb will teach a class on Canning meat etc.

Dane and Silvano Move July 31st.

Barb offered to help with the move, painting and cleaning, restocking,

Barb thinks we need to supply the apprentice house with fans.

Things that stifle core energy issues:

Clarity, communication, energy, true understanding, transparency, organization, Executive leadership-function, community day to day, long term vision, community organization.

Community outreach and inreach. Advocate.

Closing: Emily

Next meeting August 6th Emily’s Birthday!

NOTE: Meetings of the FCC and ECF should be held on the Farm Campus at the Cafe.