

Volume 2, Issue 2  
July 2009

Horn Farm Center for  
Agricultural Education  
4945 Horn Road  
York, PA 17406  
717.757.6441  
www.hornfarmcenter.org

# Around The Horn . . .

## News from the Farm



### Special Thanks!

The Rotary Club of York East has donated \$3000 to the Horn Farm Center for projects and activities to further the Center's mission and goals. Horn Farm Center Vice-President Warren Evans accepted the check for this generous contribution at the Club's weekly meeting on June 16.

Each year the Rotary Club of York East chooses worthy community organizations to be the beneficiaries of the Club's annual fundraising. The Horn Farm Center was one of two such organizations to be so honored this year.

We are very grateful to the Rotary Club of York East for their continuing enthusiastic support of the Horn Farm Center and its mission and goals.

## YORK COUNTY FARMSTAND TOUR

Saturday, August 8, 2009

10 am - 3 pm

Organized by: York County Agricultural Business Council &  
Horn Farm Center for Agricultural Education



The York County Agriculture Business Council and the Horn Farm Center for Agriculture Education are partnering to promote our York County Farmstands & Markets.

The goal of this tour is to encourage York County consumers to find and get to know their local market options. There will be "free peaches & ice cream" at finale locations for participants who visit three host locations. The finale locations will be the Horn Farm Center in Hellam and the York County 4-H Fair at the 4-H Center, near Bair.

Visit [www.hornfarmcenter.org](http://www.hornfarmcenter.org) after July 15 for participating Farmstand sites and finale location activities.

The tour starts at any of the Farmstands listed below. Obtain a Farmstand Tour Passport and have it stamped at each partici-

pating Farmstand you visit. After successfully visiting three (3) farmstands, enjoy FREE ice cream and peaches from 11 am - 4 pm.

### Farmstand Hosts

#### Brown's Orchards & Farm Market, Inc

8892 Susquehanna Trail South  
Loganville, PA 17342  
(717)428-2036

#### Brown's North

3100 N. George St., Emigsville, PA 17318  
Info@brownsorchards.com

#### The Markets at Shrewsbury

12025 Susquehanna Trail, Glen Rock, Pa 17327  
(717)235-6611x100  
aherbst@marketsatshrewsbury.com

#### Spoutwood Farm CSA

4255 Pierceville Rd, Glen Rock, PA 17327  
(717)235-6610  
Spoutwood@comcast.net

#### Creek Hill Dairy and Produce

299 Aubel Rd, Delta, PA 17314  
(717)456-5184

#### Swamp Fox Farms, Inc.

13541 Country Club Rd, Glen Rock, PA 17327  
(717) 235-8712  
Swampfoxfarm4@verizon.net

#### Paulus Orchards

522 East Mount Airy Rd, Dillsburg, PA 17019  
(717) 432-2544

Information@paulusorchards.com

#### Central Market House

34 W. Philadelphia St. York, PA 17401  
(717)1848-2243  
centralmarket@york@gmail.com

#### Dietz Produce

5974 Lincoln Highway, York, PA 17406  
(717)252-1222  
Dietzpeasant@gmail.com

#### Flinchbaugh's Orchard & Farm Market

94 Ducktown Rd, Hellam PA 17406  
(717)252-2540  
enjoy@flinchbaughsorchard.com

#### Kenmar Farms

335 Indian Rock Dam Rd, York, PA 17403  
(717) 741-0708  
Kenmarfarms335@comcast.net

#### Twin Pine Farm Country Store

1428 Seven Valley Rd, York PA 17408  
(717)823-1318 or (717)792-1730

#### Shaw Orchards

21901 Barrens Rd South, Stewartstown, PA 17363  
(717)993-2974  
SHAW@shaworchards.com

#### Delta-Peach Bottom Farmers Market

Catherine Bilgen or Michelle Poole  
5 Pendyrus St., Delta, PA 17314  
(717)456-5083  
pbtwp@zoominternet.net

#### Stone River Farm

1488 Klines Run Road, Long Level, PA 17368  
(717)252-0226  
haflinger@comcast.net

### VOLUNTEERS NEEDED!



To pick up peaches from Flinchbaugh's, pick up ice cream from Mack's, set up tables, collect cards, and assist as needed to answer questions about the Horn Farm mission and the Buy Fresh Buy Local campaign.  
Call 717.757.6441

## HORN FARM HOSTS SIX SCOUT PROJECTS

The Horn Farm Center is currently hosting two Girl Scout Gold Award projects and four Boy Scout Eagle projects. The involved Scouts are required to make formal presentations describing their proposed projects to their respective Boards and to the appropriate Horn Farm Center committee. A member of this committee, generally a Horn Farm Board member, acts as the liaison between the Scout and the Center and serves as an on-site advisor for the project.

For her Gold Award, **Bryana Warner** (Girl Scout Troop 148) designed an outdoor educational activity building to be built on the foundation footprint of the old tractor shed, which had been located across Horn Road and a little southwest from the farmhouse. Bryana worked with architect Amy Meyers from LSC Design to create an attractive and very functional 20' x 40' building that combines an indoor activity shed containing countertop and table work space with an outdoor pavilion that has a stage/platform and seating space with movable benches to accommodate at least 40 people. The structure will have a rustic, farm building look, with siding painted to match the Corn Barn. As part of her project Bryana built a small scale model of the building, which is on display at the Horn Farmhouse.

**Elizabeth Otterbein**, also with Girl Scout Troop 148, is working on an oral history of the Horn Farm for her Gold Award. She will interview persons who lived and farmed at the Horn Farm and others who have been associated with it in the years before its ownership passed to the County. Elizabeth's ultimate goal, in addition to compiling a valuable historical record of remembrances of farming activities and life at the Horn Farm, is to write an illustrated children's book about the farm. She is working with Professor Sandra Prueitt, Oral History Specialist at York College, to design the methodology for the oral interviews. The transcriptions and other records she compiles will be archived at the Horn Farm, as well as the Kreutz Creek Valley Preservation Society, the York County Heritage Trust and York College.

For his Eagle project, **Raleigh Koeberle** (Troop 49) designed and built a large wooden sign with the name and logo of the Horn Farm Center inscribed and painted on it which will be placed along Horn Road adjacent to the existing sign commemorating David Horn. The eye-catching sign

will be very visible from Rte 30 and provide important advertising for the Center. In order to meet the necessary Township sign regulations, Raleigh had to present his project to the Zoning Hearing Board and obtain a special waiver.

**Hunter Koeberle**, Raleigh's brother and also a member of Troop 49, researched, designed and installed a 19<sup>th</sup> century kitchen garden in the lawn area east of the Horn farmhouse. The vegetables and herbs Hunter has planted in the beds of the garden are those that might have been grown in a typical kitchen garden in the late 1800s at the Horn Farm. As part of his project, Hunter will provide the Horn Farm Center with a notebook about the garden, including information about each of the plants he has chosen. The kitchen garden makes an interesting contrast and complement to the adjacent contemporary Community Gardens.

**Ben Dannels** (Troop 49) is working on an outdoor overlook pavilion to be placed along the Heritage Trail at the Horn Farm Center. For his Eagle Project he is designing and building the pavilion, which will give visitors an opportunity to look out over the spacious farm fields of the Horn Farm, as well as the Center's garden and activity areas and buildings. Interpretive panels at the pavilion will highlight the High Productivity farming activities of the Flinchbaugh family, who currently lease and farm over 150 acres of the Horn Farm.

For his Eagle project, Scout **Andrew Dinkel** (Troop 25) is building and installing pollinator boxes in the areas of the Community Gardens and the Pizza Patches. These small boxes have wooden blocks with holes drilled into them and are similar in size to birdhouses. They provide homes for pollinator insects, particularly the non-aggressive mason bees, which pollinate nearby plants, improving the productivity of gardens. As part of his project, Andrew is also installing pollinator boxes at The United Way Garden and at the John Rudy Park gardens. Each of the garden areas, including the Horn Farm Center, will have 3 or 4 pollinator boxes.

We especially thank Girl Scout Troop leader **Nedette Otterbein** (Troop 148), Scoutmaster **George Gayman** of Troop 49 and **Tom LaFaille** of Troop 25 for encouraging the scouts to choose the Horn Farm Center for their projects.



Architectural scale model of outdoor educational activity building designed by Girl Scout Bryana Warner

### Quotable Quote:



The first farmer was the first man.  
All historic nobility rests on the possession and use of land.

Ralph Waldo Emerson

### WE ESPECIALLY APPRECIATE . . . .

**C.S. Davidson** and especially its President, **John Klinedinst**, who donated a server for the new and much more efficient computer system that has been installed at the Horn Farm Center.

**Carolyn Woodring**, Hellam Township, who donated a large number of much-needed office supplies to the Center.

**Matt Schardt**, a dedicated Horn Farm volunteer who has faithfully photographed and videotaped our events this year and made the photos available for use in our promotional materials, including this newsletter.

**Gordon McKeever** of Copernicus Connectivity for his support, patient guidance and expertise in the installation of the new laptop, server and other elements of our office computer system.

## ***GROW-YOUR-OWN* GARDENS AT THE HORN FARM**



**Here are plots staked out in the spring with Horn Farm buildings in the background. (Photo courtesy of Matt Schardt)**

the plots opened, 47 gardeners had signed up, and all the plots are rented for the season.

The gardeners come from all over the area – Columbia, Red Lion, Mt. Wolf, York, Hallam and Wrightsville. Many have made this a family venture, some even planting gardens specifically for their children to tend. For a number of the gardeners this is the first go at “growing their own”; for others it is a great opportunity to use the Horn Farm’s rich soils to expand on their gardening experience. It is fun to hear about the sharing of ideas that goes on over the garden fence(s) and it is interesting to see the variety of crops being grown in the plots, as well as the variety of ways to plant, mulch and tend each garden.

Last year’s Corn Patches have been transformed into **Pizza Patches** this year. In the area west of the farmhouse and just beyond the barn foundation, 14 gardeners are tending 12’x12’ patches filled with

vegetable plants that will produce the ingredients for making pizza sauce. This “Grow Your Own Pizza Sauce” project opened on May 16 with a Planting Workshop, with Master Gardener apprentice Mary Prescott giving advice on how to plant the sturdy tomato, pepper, basil and oregano plants and onion sets provided to each of the participating gardeners. Laura Jamison and her Brownie troop helped distribute the plants to the gardeners.

On May 30 Master Gardener Frank Reed from the York Penn State Extension Office held a Growing Tips Workshop for Pizza Patch participants, dispensing lots of good gardening advice, touring the patches and answering questions. The project will end on August 15 with a Pizza Party. Plans are in process for a pizza sauce making demonstration and, of course, a pizza eating celebration!

Many thanks to Mike Flinchbaugh for tilling the garden plots and pizza patch area and for providing straw for paths

and garden roadways. Thanks also to Board members Dave Dietz and Warren Evans, who helped to pound in the many stakes needed for the Community Garden plots and with assistance from Pickles McClane spread the straw on the paths and roadways; to Miller Plant Farm ([www.millerplantfarm.com](http://www.millerplantfarm.com)) for providing the plants for the Pizza Patches; and to Renee and Lucas Evans and Bayley Brown for their assistance in laying out the pizza garden area.

The garden plots of our Community Garden and Pizza Patch projects are a sterling example of the Horn Farm Center’s mission to bring people together to directly experience sustainable agriculture and promote the fundamental importance of local agriculture to the health and well-being of our community, our economy and our environment. We invite you to stop by the Horn Farm this summer and visit with our gardeners – and consider a patch of your own for next year, if you don’t have one now.

### **There’s No Such Thing As Too Much Zucchini!**

#### **Zucchini Carpaccio**

- 4 small zucchini (1 lb total)
- 1/3 cup loosely packed fresh mint leaves
- 2 tbsps extra-virgin olive oil
- 2 tsps fresh lemon juice
- ¼ tsp fine sea salt
- ¼ cup pine nuts (1 oz)
- 1 (6 oz) pc Parmigiano-Reggiano
- Garnish: thinly sliced tips of 2 zucchini blossoms; 4 fresh mint sprigs

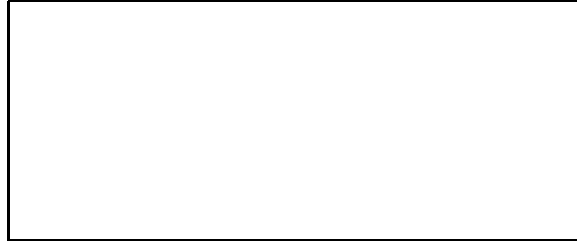
Cut zucchini diagonally into paper-thin slices with slicer. Arrange slices, overlapping slightly, in one layer on 4 plates. Make stacks of mint leaves and cut crosswise into very thin sliver, then sprinkle over zucchini. Whisk together oil and lemon juice in a small bowl, then drizzle over zucchini. Sprinkle with sea salt, pepper to taste and pine nuts. Let stand 10 mins. to soften zucchini and allow flavors to develop. Just before serving, use a vegetable peeler to shave cheese to taste over zucchini, then sprinkle with zucchini blossoms and mint.



**Family eagerly planting vegetables on their assigned plot. Photo by Matt Schardt**



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## Food: The Common Thread



Since 1992, the Pennsylvania Association for Sustainable Agriculture (PASA) has been bringing farmers together to learn from celebrated experts – including one another – about what it takes to be successful and responsible producers. We've also been building bridges between farmers and consumers so that everyone can have access to fresh, locally and sustainably produced food – from “farm to fork.”

As the largest statewide, member-based sustainable farming organization in the United States, PASA seeks to improve the economic viability, environmental soundness and social responsibility of food and farming systems in Pennsylvania and across the country.

PASA is a network of people who care – we are farmers, mothers, activists, consumers, students, city folk, country folk and businesspeople. We are dairymen, educators, bakers, cheesemakers and CSA members. We all have a role in ensuring our food system is reliable for generations to come.

### Our Work

Sustainable Agriculture Education: Each

year over 2,000 people come together for our *Farming for the Future* Conference, one of the largest and most respected gatherings on this topic anywhere in the U. S. The conference is followed by a full season of Field Days and Intensive Learning Programs delivering practical information on sustainable farming methods.

Regional Marketing and Business Support: Our staff has helped develop new farmers' markets, connected restaurants and retailers to local food sources, and assisted farms and other businesses with marketing and business planning. We have recently added Food Alliance sustainable certification as another tool available in our array of regional marketing services.

Consumer Outreach: Along with several partners, we coordinate Buy Fresh Buy Local® chapters in Pennsylvania, helping consumers find, choose and appreciate seasonal, local foods. The latest addition to this program is a new online social networking community called the Good Food Neighborhood™ which links local people to local food, farms, and to one another.

Advocacy for a Safe, Sane, Sustainable

& Fair Food System: In coalition with other organizations, we monitor legislative activities on statewide and national levels, making recommendations for policies that promote farmland preservation, farmer retention, protection of natural resources, and increased access to healthy food.

Community Building: Our member potlucks, websites, workshops, listservs, meetings and programs have created a growing network of farmers, entrepreneurs and informed consumers who provide mutual support for our shared vision: *Promoting profitable farms that produce healthy food for all people while respecting the natural environment.*

### **We invite you to join us!**

To learn more about PASA and our programs, as well as join our growing network of over 5,300 – visit [www.pasafarming.org](http://www.pasafarming.org). To find local food resources in your area visit: [www.buylocalpa.org](http://www.buylocalpa.org)