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Horn Farm Center for  
Agricultural Education  
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# Around The Horn . . .

## News from the Farm



### THANKS!

We offer our sincerest thanks to **Steliana Vasileva** for her generous contribution of time and considerable talent to the design of our beautiful new Horn Farm brochure. Our appreciation also extends to Steliana's employer, **Jack Sommer of Prospect Hill Cemetery**, who encouraged and supported Steliana in her efforts.

Our deep appreciation also goes to volunteer **Metta Barbour** for organizing our database of names and spearheading the recent mailing of our Annual Appeal letter.



### MARK YOUR CALENDAR!

Where did the year go? As winter descends upon us, we look forward to nesting within the warmth of our homes, slowing down and resting a bit.

But, when February and March roll around the winter doldrums will start to get the best of us and we'll begin to anticipate the warm breezes of spring and the budding new life that turns our world green almost overnight.

That's the time to come out of hibernation and help kick off what promises to be a lively, fun and educational 2010 event calendar at the Horn Farm Center. Here's what is scheduled so far:

**March 2, 7:00 – 9:00 p.m. Book discussion of *Animal, Vegetable, Miracle* by Barbara Kingsolver at the Horn Farm Center.** If you've been thinking about how to become more self-sufficient by growing and preparing your own food then you'll enjoy this evening. The book chronicles the adventures of the Kingsolver family as they uproot themselves from

Arizona to establish a more sustainable lifestyle in Virginia, growing and surviving on their own food and food grown locally. If good conversation isn't enough to lure you out on a cold evening, the sample treats from the recipes found in the book will surely do the trick.

**April 17, 10:00 am – 2:00 pm Spring Fling on the Farm** will honor the hard work that goes into preparing the soil and planting crops. Help us celebrate the coming growing season with food, fun and educational demonstrations of plowing and planting techniques, old and new. A special walk at 9:00 a.m. will invigorate early birds and stimulate appetites.

**To Be Announced! The Annual Farm Stand Tour.** Get to know your grower! Let the Horn Farm Center help you discover local farm stands and markets throughout York

County. The tour this year will take an exciting new form. Watch for details!

**August 7, TomatoFest – Heirlooms for Today** will pay proper tribute to the king of summer vegetables (or fruits to be perfectly accurate) with educational demonstrations, presentations and fun family activities. Ever tasted an heirloom tomato? This is your chance to sample some varieties and see what all the fuss is about. Think tomatoes are only for salads and sauces? You may be surprised by the not-so-typical tomato treats that will be available for tasting. Don't miss this peak-of-the-season event. It promises to be a fun-filled, food-filled day on the Farm for all!

**To Be Announced! A Horn Farm special event to celebrate the fall harvest.** Stay tuned for more details!

## SIGN UP NOW FOR NEXT YEAR'S COMMUNITY GARDEN PLOTS

Do you love gardening and eating fresh foods but have limited space for growing your own food at home? We have the answer!

Next spring the Community Gardens at the Horn Farm will again offer garden plots for you to 'grow your own' vegetables and flowers, save money and enjoy the many benefits of

fresh, flavorful, healthful produce that comes right from your own garden.

A 20'x20' plot can be rented for \$25, with the option to add up to four additional plots at \$15 each per renter. Garden plots are open from mid-April to the end of October. We invite you to join the many enthusiastic Community Gar-

deners from this year's first season at the Horn Farm who will be returning for next year's gardening season.

Call the Horn Farm Center now at 757-6441 or email us at [info@hornfarmcenter.org](mailto:info@hornfarmcenter.org) to receive more information on how to reserve your Community Garden plot(s) for 2010.

## FIRST COMMUNITY GARDENS A SUCCESS!

Tall sunflowers and patches of high corn caught the eye of travelers along Rte 30 as they passed the Horn Farm this year. These symbols of late summer highlighted the flourishing Community Gardens at the Horn Farm Center, where our 40+ busy gardeners grew a wide variety of vegetables in the 80 20'x20' garden plots laid out east of the farmhouse. The 2009 season ended officially October 31 and already thoughts are turning to next year's season.

Plenty of rain this spring and summer helped the gardens to grow abundantly. It also nourished a plentiful supply of weeds. Gardener **Bill Allen**, who tended four plots near the farmhouse lawn, had to battle encroaching grass seeds and sprouts, as well as the usual supply of common garden weeds. That did not keep him from enjoying plantings of beets, okra, broccoli, cauliflower, tomatoes, beans, cucumbers, squash, onions, leeks and corn. The first gardener to contact the Horn Farm Center about the Community Garden Project late last year, Bill enlisted the help of his family to tend his large garden. He, along with most of the other gardeners we have spoken to, expressed a desire to rent plots again next year.

The **Jess family** (Wayne, Tammy and their two children, as well as Tammy's father) also battled the weeds, but their plots produced an amazing variety of tomatoes, peppers and other vegetables. Among the tomatoes they



Kelly Lamontagne admiring her sunflowers.

grew was a cross between yellow and red tomatoes, producing a sweet and colorful fruit.

They also experi-

mented with red corn, along with other sweet corn. The Jess family also had several Pizza Patch plots, keeping them doubly busy weeding and harvesting.

A number of our gardeners were first-time gardeners. **Deb and Ed Sanders** say they enjoyed the planting and harvesting of their efforts and have learned a lot in the process, especially what they might like to plant next year. Their garden included zucchini, carrots, lettuce, several varieties of peppers both sweet and hot, cucumbers, beets, radishes, cabbages, beans, cantaloupes and some very healthy-looking celery. **Suzanne and Chris Fisher** were also first-time gardeners. Among the unusual crops in their plot were ornamental gourds. They were kept very busy harvesting and processing tomatoes and peppers not only from their garden plot in the Community Gardens but also from their Pizza Patch.

We caught **Matt Schardt and his son Matthew** in the garden and took their picture next to the huge prize sunflower that Matthew entered in the York Fair. Also in the picture is the whimsical scarecrow that watched over their garden. Matt has his plans drawn up already for next season, when he will be doubling the size of his garden area. Matt can often be seen with his camera at our events. He is the Horn Farm Center's official photographer.

**Kipp Simmen's** garden plots were a picture of careful tending and bountiful harvest. He trained sugar and snow peas to climb his garden fence earlier in the season and later had beans doing the same along another section of the fence. Not only did this make these vegetables easier to pick but it saved space in the garden. He also grew a healthy crop of sweet corn, along with other crops in his well-weeded garden.

**Kristie Donnan** and her aunt, **Jane White**, enjoyed their Corn Patch experience at the

Horn Farm last year so much that they quickly contacted us for a Community Garden plot this year.



Deb and Ed Sanders in their garden.

They grew bumper crops of tomatoes, peppers, pickling cucumbers, eggplants and corn.

**Kellie Lamontagne** grew some of the Gardens' tallest sunflowers, in addition to some other colorful flowers along the edge of her plots. She and her son Logan were enthusiastically involved with the project from the very beginning, helping to spread straw on the seeded roadways just prior to the gardens opening in April. In addition to flowers, Kellie grew lots of vegetables, including lettuce, corn and tomatoes.

The garden season ended with gardeners sharing a Harvest Potluck on October 25 at the Farm, featuring locally grown foods and favorite recipes. The garden plots are now emptied of fencing, scarecrows and garden stakes and waiting to be tilled for next year's season. We expect to see many of this year's busy gardeners back in their gardens in 2010!



Matt Schardt and his son Matthew

## PIZZA PATCH PARTY LOTS OF FUN!

A highlight of the Pizza Patch Project this year was a pizza party held at Marino's Pizza and Pasta House, 3595 East Market St. in East York. The Marinos opened their kitchen to six pizza patch gardeners and their families on Saturday morning, August 15, and demonstrated how pizza sauce is made, as well as other delectable ways to use tomatoes. The gardeners were inspired to take these ideas back to their own kitchens and put the produce from their pizza patches to good use. The pizza patches at the Horn Farm were used to grow Big Beef and Roma tomatoes, sweet and hot peppers, basil, oregano and onions –

ingredients for making pizza sauce.

After the demonstration everyone enjoyed pizza and grilled vegetable sandwiches made by the Marinos. Mr. Marino shared stories of his childhood in Sicily and how vegetables were raised and used there for food. He also told of the origin of pizza and of 'Pizza Margarita', made for Queen Margarita of Naples in the three colors of Italy with red tomatoes, white mozzarella and fresh green basil as a topping.

The Horn Farm Center wants to thank Mr. and

Mrs. Marino for the generous donation of their time, talents and delicious food to make this event a very special one that was greatly enjoyed by our gardeners.



## A New Crop at the Farm Is Ready to Harvest: Rain Water

Having just concluded the harvesting season, we at the Horn Farm are excited to announce that we have started “harvesting” rainwater. In September, rain barrels were installed at the down spouts of the 19<sup>th</sup> century farm house. The rain water collected in the barrels will be used to water the gardens and the newly planted trees at the farm.



The rain barrels have been put away for the winter, but next spring they will be repositioned so that we can reap the benefits of rain water, a precious natural resource.

Community gardeners and volunteers had been using the farm’s well to supply their watering needs, but now they will be able to enjoy the benefits of using harvested rainwater which is:

- naturally pure
- naturally soft (no dissolved minerals)
- free of chlorine and byproducts

- free of pesticides and other man-made contaminants
- sustainable and relatively abundant

Rain water has also been shown to be ideal for people on low sodium diets or with health concerns (weakened immunity systems).

Aside from watering the garden there are many uses for harvested rain water. Outside you can use rainwater to water livestock or topping off a swimming pool, washing windows or the car. After it has been filtered, you can use rainwater inside of the house as well. Watering house

plants, flushing toilets or washing clothes in a washing machine are just a few of the possibilities.

Rainwater harvesting is a practice that has been widely used around the world. It can be as simple and inexpensive as putting a bucket under the spout or as complex and costly as a reverse pressure underground collection system, but everyone can do it.

Make a rain barrel yourself or purchase one at <http://www.yorkccd.org/watershed/be-water-wise/> or your local garden center. There are a few precautions to be aware of, but if you provide a screen over any opening to keep the bugs out, keep the water from sitting too long, and insure that the set up is stable, secure and safe (covered), you should be able to enjoy the many benefits of harvesting rainwater.



## Horn Farm Center Leader Passes the Torch

Efforts to establish the Horn Farm as an agricultural education center began in 2000 with a successful movement to stop industrial/commercial development of the farm. Rob Wood led the group who conceived of a plan, later approved by the County, to create the Horn Farm Center for Agricultural Education and became president of the board of directors for the nonprofit organization.

With 2009 elections in October, a chapter in the Horn Farm’s history closed when Rob

concluded his ten years of service with his final term as president and was succeeded by Warren Evans, a retired biochemist from Hellam Township, who has also served on the board of directors since its inception.

Other officers elected to serve one-year terms include: Deb Livingston, First Vice President; Chris Thompson, Second Vice President; Eileen Campbell, Treasurer; and Carolyn Pugh, Secretary.



Warren Evans (right) presents plaque of recognition to Rob Wood.

## Eagle Scout Ben Dannels Completes Project

Ben Dannels from Boy Scout Troop 49 in Hallam was the fourth Scout to complete an Eagle project at the Horn Farm. Ben raised over \$1000 for the materials to build an overlook pavilion along Horn Road on the edge of the field north of the farmhouse. With help from his family, friends and other Scouts in the Troop, Ben finished the project in October. The pavilion is easily accessible from Horn Road and will be a key

stopping point on guided spring and fall walking tours along the Heritage Trail that is planned for the Horn Farm Center. It provides a fine view out over the farm fields, buildings and gardens of the Horn

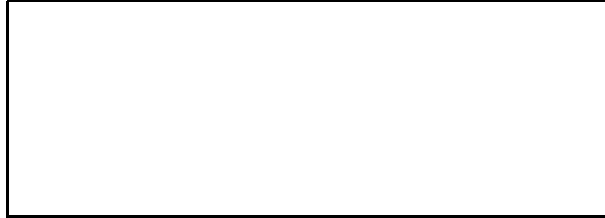


Farm and will feature descriptive panels that highlight the High Productivity farming activities of the Flinchbaugh family, who lease and farm 119 acres of the farm.



# HORN FARM CENTER

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## SWEETEN YOUR HOLIDAYS WITH PUMPKIN NUT MUFFINS



1 c. flour  
1 c. brown sugar  
1 T. baking powder  
 $\frac{1}{4}$  t. baking soda  
 $\frac{1}{4}$  t. salt  
1 t. cinnamon  
 $\frac{1}{4}$  t. nutmeg  
 $\frac{1}{4}$  t. ginger

1 c. pumpkin  
 $\frac{1}{2}$  c. evaporated milk  
2 eggs  
 $\frac{1}{3}$  c. shortening or  
 $\frac{1}{3}$  c. margarine  
1 c. flour  
 $\frac{1}{2}$  c. chopped walnuts  
 $\frac{1}{2}$  c. raisins

Fold in nuts & raisins. Fill muffin cups  $\frac{2}{3}$  full. Bake for 20 min. @400 degrees.



### Quotable Quote:

There seems to be but three ways for a nation to acquire wealth. The first is by war, as the Romans did, in plundering their conquered neighbors. This is robbery. The second by commerce, which is generally cheating. The third by agriculture, the only honest way, wherein man receives a real increase of the seed thrown into the ground, in a kind of continual miracle, wrought by the hand of God in his favor, as a reward for his innocent life and his virtuous industry.

**Benjamin Franklin**