



Volume 3, Issue 2, July 2010

Around the Horn . . . News from the Farm



2010 TomatoFest - Heirlooms for Today

Have you ever sampled a black tomato? Let the juice of a Brandywine drip off your chin? Graced your sandwich with Charlie's Mortgage Lifter?

Heirloom tomatoes like these and hundreds more are making a much-deserved comeback, giving us unending varieties of shapes, sizes, colors and tastes to explore. Open-pollinated heirloom tomatoes are those that have stood the test of time - treasures handed down generation to generation cherished for their superb and unique flavors. Unlike hybrid tomatoes that require seed purchases each year, heirloom seeds can be saved from the fruit of this year's harvest and planted again next year to produce the same variety.

Experience a day filled with all things tomato (and then some)!

- Learn about heirloom varieties and get some tips for growing and caring for heirloom tomatoes, including seed saving and how to organically control pests.
- Explore the many ways to cook with heirloom tomatoes and preserve them for enjoyment during those long, cold days of winter.

- Enjoy samples of heirloom tomatoes straight from the Horn Farm Center Heirloom Tomato Patch!
- Treat the kids to a day of tomato fun – games, activities, crafts and entertainment too numerous to mention!
- Browse the nature-inspired crafts of local artisans.
- Eat your way through the day at one or more of our local food stands.
- Take guided walking tours of the Horn Farm and the gardens.
- Bring a lawn chair to enjoy the musical entertainment of The Indian Summer Jars, The Cultivators and Adam Rettig and Keith Kailian.

The TomatoFest will also celebrate the annual Farmstand Tour on this day – more details to come!

Join us for a taste of history as the Horn Farm Center celebrates the heritage of the tomato.

See you at the Farm!!



2010 TomatoFest—Heirlooms for Today

Date: August 7, 2010 (Rain or shine)
Time: 11 AM - 5 PM
Location: Horn Farm Center
4945 Horn Road
York, PA 17406

Directions: Take Route 30 to Hellam exit. Go north on Kreutz Creek Road 0.8 mile and make a right on Horn Road. Travel 0.5 mile to Horn Farm.

Free Parking and Admission!

For more information, call the Horn Farm Center at 717.757.6441 or email info@hornfarmcenter.org.

Spring Fling Festivities Kick Off HFC Yearly Activities

Chilly temperatures and a brisk wind did not prevent more than 200 folks, young and old, from enjoying the festivities of the Spring Fling at the Horn Farm on April 17. A highlight of the day was old-fashioned plowing by teams of mules and horses, including champion plowman Pete Byrnes' white percherons. Horse power was also used to turn the treadmill of a corn sheller set up on the barn foundation. Tractor plowing was demonstrated by the Flinchbaughs.

Another big hit was the team of miniature horses, Tina and Pumpkin. Owners Patrice Boeke and Tom Alburn hitched the team to a cart and provided youngsters with free rides around the Community Gardens. Unique Physique Gym offered kids fitness activities on the farmhouse lawn.

The Corn Barn was filled with exhibits, including ones on heirloom vegetables, CSAs, "Buy Fresh, Buy Local," and planting and gardening.

Throughout the day members of the White Rose Wanderers checked in at the Horn Farm during their 5K and 10K walks to and from Hallam Boro.



Pete Byrnes, with his white percherons, demonstrating old-fashioned plowing of a field during Spring Fling activities.

Many thanks to our Spring Fling sponsors Fulton Bank, Giant Food Stores and Attorney Carolyn Pugh; to the Wrightsville Fire Department for help with traffic; to the Hellam Township Board of Supervisors for arranging to close Horn Road for the event; and to all the volunteers who helped to make this event a success.



Thanks to Junior Girl Scout Gardeners

Many thanks to the girls of Junior Girl Scout Troop 1102 who are tending the 19th century kitchen garden at the Horn Farm this year for their Bronze Award project. Under the diligent guidance of leader Chris Kelly and with the support of parents, the girls are doing a great job. They are also planting and tending the new lavender and sunflower garden at the bend of Horn Road south of the farmhouse.



QUOTABLE QUOTE

Give fools their gold, and knaves their power; let fortune's bubbles rise and fall; who sows a field, or trains a flower, or plants a tree, is more than all.

John Greenleaf Whittier



Eggs Baked in Tomato Shells



INGREDIENTS:

Eggs
Firm medium size Heirloom tomatoes
Butter
Salt & pepper
English muffins
Parmesan Reggiano cheese
Chopped parsley (optional)

INSTRUCTIONS:

Cut a thin slice from tops of Heirloom tomatoes. Scoop out the pulp and turn shells upside down to drain. You may have to cut a thin slice off bottom

of tomatoes so they remain upright. Arrange tomatoes in a buttered baking dish. Break an egg into each tomato. Sprinkle with salt & pepper. Dot the top of each egg with a pat of butter. Bake in a pre-heated 350° oven 15 minutes, or until whites are just set. Sprinkle the eggs with grated cheese and put eggs under broiler to brown. Serve eggs on toasted buttered English muffins, garnished with parsley.

Recipe submitted by
Eileen Campbell



Community Gardens Flourishing in Second Year

The community gardens are well into their second growing season and what a season! When it comes to gardening there are so many ways it can be approached. Walking around you can see a variety of ideas being implemented, and all are yielding wonderful vegetables already.

Vegetables now being harvested range from spinach and lettuces to broccoli and peas. You'll even spot a few zucchinis! Sunflowers have reached several feet in height, and it won't be long until we see those big, bright, yellow flowers towering over the gardens.

Be sure to take a few minutes to walk

around the gardens and introduce yourself. One of the benefits of community gardening is the community itself. There are a lot of experienced gardeners who are more than willing to share their knowledge. Simply introduce yourself and ask if they could spare a few moments of their time.

To help combat weeds, many gardeners are using layers of newspaper and straw. This also helps the soil retain moisture on hot dry days. The contrast between the golden straw and deep greens of growing plants is a beautiful sight to any gardener, beginner to advanced.

As you head west on Route 30, take a mo-

ment to glance over. The gardens look amazing!

Check out the Community Gardens blogspot at: <http://hornfarmgardens.blogspot.com>



Jared and Logan Hicks in their garden.

Heirloom Vegetables: Generation to Generation

When you think of an heirloom do you think of a piece of jewelry or furniture that has been in the family for generations and passed down? Just like jewelry or furniture, vegetable seeds can be passed down from generation to generation. The most accepted definition of an heirloom vegetable is an open-pollinated, non-hybrid plant grown for at least 50 years. Now that definition doesn't exactly make someone jump off the couch to go find an heirloom vegetable. What makes an heirloom vegetable worth growing or buying over a hybrid?

Heirloom vegetables were grown in the gardens of our forefathers, pioneer families, homesteaders and grandparents. They were the foundation of their kitchen gardens, homesteads and victory gardens. Heirloom vegetables tell a story of our history connecting us to our family, heritage and the land. They have an array of colors, shapes and sizes. Heirloom vegetables also have unique names like Powers Heirloom tomato, Nebraska Wedding tomato, Bullnose pepper and Fish pepper. Pennsylvania has a long history when it comes to heirloom vegetables, such as Lemon Cucumber found by Samuel Wilson of Mechanicsburg, Chalks Early Jewel tomato developed by James Chalk of Norristown, and of course the ever popular Brandywine tomato. In addition heirlooms have advantages of better taste,

seed saving, biodiversity and cultural aspects.

The popularity of hybrids over heirlooms only began post-World War II. The main reason for hybrids' rise in popularity is due to hybrids' better shelf life, allowing them to be shipped from far away and retain their appearance. Unless you plan to ship your homegrown vegetables out of state this is not really a concern for the home gardener. So go on, give heirlooms a try! You'll fall in love!



Anne Arundel melon, pre-1756



Lemon Cucumber, 1890

(Photos courtesy of Shamrock Hill Heirlooms Farm.)

Heirloom Vegetable Patches Thriving!



Planting day in the heirloom vegetable patch.

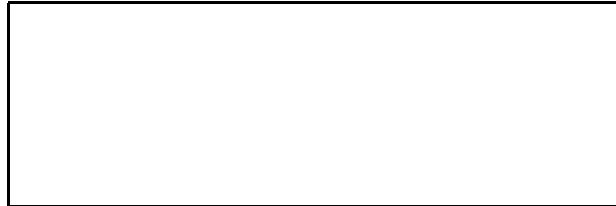
On a sunny Saturday morning in May the **Heirloom Vegetable Patch Project** got underway at the Horn Farm. Gardeners of all ages met on May 15 for a workshop on planting tips and heirloom vegetables and then carried their flats of plants and packets of seeds to their assigned patches to begin planting. All 18 patches are thriving – come check out the colorful basil, tomato and pepper varieties, yellow squash, zucchini and beans!

This year's patch project features heirloom vegetables – open-pollinated varieties passed

down through generations, hardy, delicious and fun to grow. Many of the Patch Project heirloom varieties have colorful names, some indicative of their ancestry or appearance, such as Amish Paste, Crnkovic Yugoslav, Big Rainbow and Green Zebra tomatoes and Chinese Five-Color and Tequila Sunrise peppers. Seeds from heirlooms can be saved from year to year. A Seed Saving Workshop for our gardeners on June 26 featured presenter Susan Daly from Shamrock Hill Heirlooms Farm.



4945 Horn Road
York, PA 17406
717.757.6441
info@hornfarmcenter.org



Stone River Farm Stand Provides Local Goods

Stone River Farm, an 8 acre farmette located at 1488 Klines Run Road in Long Level, is owned by Tom Alburn and Patrice Boeke. They grow vegetables and flowers with pre-industrial age techniques. In the spring Tom prepares the soil with horse power. They have a number of horse-drawn implements and vehicles that can be pulled with their miniature horses or haflingers, a draft breed from the Alps.

In the summer, Patrice and Tom operate the **Stone River Farm Stand, open on Sundays from 10 AM to 5 PM from mid-July through mid-October.** They sell vegetables,

flowers and herbs along with freshly baked goods, made using eggs from the 21 chickens seen scampering freely around the property. Patrice bakes brownies, apple pies, cookies and bread, and her sticky buns are quite a hit with area residents. They also make pesto from their home grown basil; blackberry and blueberry jam from their berry patches; and salsas.

The farm is nestled in a deep, small valley a stone's throw from the Susquehanna River. The area is rich with many native plants that once supported the native Susquehannock people. It is a beautiful spot, and with the help of the river caus-

ing a moist microclimate, there is a bountiful diversity of plants and animals.



Owners Patrice Boeke and Tom Alburn pictured at Stone River Farm.