

THE RED HILL ROOT



Red Hill Farm's Newsletter

January 2020



The high tunnel stripped of plastic covering for the winter.

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Winter at the Farm

Time to Rest

There's truly no comparison between locally grown spinach and the store-bought spinach, is there? You might be dreaming of Red Hill Farm's winter share with the tender lettuces and sweet carrots and we are, too! However, two of the farm's high tunnels which shelter the plants from the cold winter temperatures needed a well-deserved break from production. After partnering with Penn State Extension, we learned the soil in the high tunnels has high concentrations of salt. One way to remedy this problem is to remove the plastic, allow the soil plenty of exposure to snow and rain, and leach the soil of salt. While this does mean a winter without local produce, it also means healthier soil for the upcoming growing season which will allow for a more bountiful harvest for our members in the future.

Time to Clean

After an eventful and successful growing season, the farmers settled into a new routine. Rather than the usual pattern of plant, weed, harvest, and repeat, the farmers began *operation farm cleanup*. This entails lots of random and necessary tasks like taking rotting tomato plants to the dump, picking up drip tape (our irrigation system), carrying the sandbags out of the fields, and folding up our row covers "nice and neat." Thankfully, we had extra hands to help us tidy the farm. We greatly appreciate our workshare members and volunteers!

Time to Plan

Currently we've moved into our office attached to the greenhouse. Sitting at the desk is quite the change of style but such change can be refreshing. We have our to-do list full of tasks such as planning events, growing our membership, ordering seeds, and growing our social media presence (*if you haven't followed or friended us yet on social media, now is the time!*).



Our beloved Farmer Jo with Pak Choi.

Farewell Farmer Jo

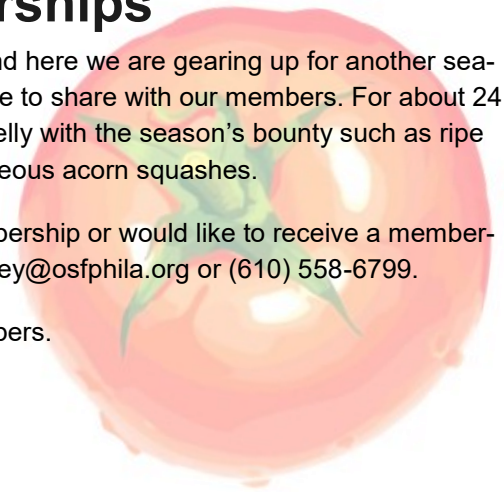
After seven years of amazing work, Joanne Rosenbaum said her goodbye to the farm as a part-time employee. Joanne grew into her position at Red Hill Farm; she started as a workshare member and was drawn to transition into an employee of Our Lady of Angels. She wore many hats on the farm: educator, event planner, and, of course, organic farmer. Luckily for us, Joanne still plans on spending some of her time as a volunteer on the farm.

2020 CSA Memberships

It seems like the season just ended and here we are gearing up for another season of hard work and delicious produce to share with our members. For about 24 weeks, you can count on filling your belly with the season's bounty such as ripe tomatoes, plump snap peas, and gorgeous acorn squashes.

If you have any questions about membership or would like to receive a membership form, please contact Lilley at mlilley@osfphila.org or (610) 558-6799.

Note: priority is given to existing members.



Work for Your Vegetables

Every season we offer a wonderful opportunity for members to become even closer to Red Hill Farm. Rather than paying for your fresh produce, how about working alongside your fellow farmers in exchange for a CSA share? It's simple. You work 100 hours over the course of the season (May to November) and your work will be rewarded with bounty of your own creation!

What will I do as a workshare?

Workshares are a big help to the farm. These hard workers do a variety of tasks from weeding the cabbages, harvesting cucumbers, or planting garlic. We work as a team on the farm so you'll always be surrounded by folks to get big tasks done and enjoy the weather with.

What if I have never farmed before?

Everyone starts somewhere! At Red Hill Farm, we welcome all interested and committed people to join us in our passion for agriculture. Whether you're reconnecting with your farming roots or seeking a new experience, we definitely have a place for you.

Follow Your Farm

Hey, have we mentioned we are now on Instagram? We would love to share our farming days with our community so please join us on Instagram at **RedHillFarmCSA**.

As always, stay connected with us on Facebook at **Red Hill Farm-Sisters of St. Francis**.

If you have questions, ideas, comments, or just want to say "Hi," you can email Lilley at mlilley@osfphila.org.

Mindfulness Workshop

Join us on **Saturday, January 18**, as Susan Long, meditation teacher, guides us through various meditations. From **10 AM - 12 PM** we'll learn about mindful walking, how to complete a body scan, and journaling. This workshop will take place at Our Lady of Angels Convent in the **Copper Beech Room located at 609 S. Convent Road in Aston, PA.**

We ask that you please RSVP to Lilley at mlilley@osfphila.org.