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A New Beautiful Spot at Homefields

Jamie Morrison and his twin sons arrived at the ranch home with tools in hand over the summer. Sons Reed and Colin added elbow grease and good humor to the day. Jamie brought expertise and know-how and, at the end of



the day—we had a new brick patio! Rebekah, Jamie's wife, brought a finishing touch of greenery to the project. Later, a swing was added to the outdoor patio area. Over the summer, residents and staff enjoyed spending time on the patio.

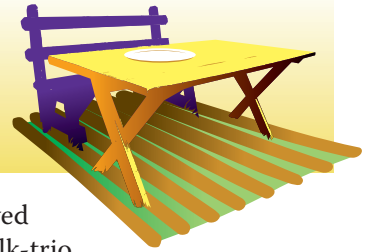
The Morrisons are shareholders of the CSA program. Jamie shares his talents on the property side, while Rebekah inspires other efforts, like *Dining in the Fields*. Can't wait to see what twin sons will bring in the future—a warm Homefields "Thank you" to the Morrison family.

Good Habits Hard to Break

The Lampeter-Strasburg's girl's field hockey team came through again with a late-summer cleanup, helping to get our property on point for numerous outdoor events. Here they are with coaches Anna Metzler and Becky Middleton in the back left. Thanks loads girls—the campus looks great!



DINING IN THE FIELDS



Homefields is busy growing, preserving acres to cultivate a future for a larger community. You'll find articles here about a bakers' dozen workshops that took place in our office and fields, one of our most successful golf tournaments, an unfolding collaboration with Millersville University, and the conclusion of another gratifying growing season on the Farm.

The high-water mark of the year arrived perhaps on September 15. The sky was blue, the sun was warm for our inaugural open-air dining experience mentioned in the headline, and a gentle breeze kept all comfortable.

177 of you, including a few dozen children and volunteers, enjoyed a mid-day feast of local, fresh foods. Some 80% of the vegetables, herbs and fruits served were harvested from Homefields. Sponsor donors, including **North Star Orchards, Hill Acres Pride, Ironstone Spring Farm, Twin Brook Winery** and other local farmers and growers, provided the chefs with a palate rich in local, natural and organic food.

Chef Steve Gainer and Sous-chef Barb Aukamp, from **Miller's Smorgasbord**, prepared a feast for all palates. The chefs contributed vegetables from their own gardens, adding to a bounty already rich in local, organic and naturally grown produce.

Parents enjoyed the sounds of folk-trio **Indian Summer Jars** and sipped wine, while children hung out with **Lancaster Creative Reuse** doing crafts. What's a picnic without ice cream? Thanks to **Carmen and David's Creamery**, we didn't have to find out!

Our local saying of "many hands make

"I have never tasted so much good food in one place."

—Diner survey



light work," proved to be true as board members and student volunteers from Millersville University lent a hand in parking, hospitality and clean-up.

Plenty of everything—friends old and new, sun and sky, fresh, local foods to enjoy, wine to taste, music and laughter—all supporting the effort to save farmland and expand opportunities for adults with disabilities. Thanks to those of you who were first, we are planning an encore next year.

See the full menu and additional photos at www.homefields.org, and mark your calendars to join us next year on Sunday, September 7, 2014.



Contact Us

717.872.2012
info@homefields.org

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RESIDENTIAL MISSION:

To create financially secure, long-term homes for adults with special needs in safe, family-like settings where there is respect for the individual in a holistic sense, and fun and creativity are revered, as basic human needs.

VOCATIONAL MISSION:

To provide horticultural facilities for individuals who prosper with supported employment, to nurture integration through community interaction, and to cultivate a spirit of volunteerism within our community.

The official registration statement and financial information of Homefields may be obtained from the Pennsylvania Department of State by calling toll free, within Pennsylvania, 1 (800) 732-0999. Registration does not imply endorsement.



WE'LL LEAVE THE LIGHT ON FOR YOU (if you have 6 legs!)

Homefields will be bugging out this fall, and that's a good thing! Millersville University awarded Homefields a *Community Engagement Grant* to design, construct, and monitor two insect hotels on Homefields property. Insect hotels are fabricated structures filled with natural and reclaimed materials such as leaves, wood, clay and bamboo. The hotels provide an inviting home for bugs that are farmers' friends; ones that will eat destructive pests and increase cross-pollination activity.



Dr. John Wallace, Rebecca McCabe, Kayla Warshefski, and Dr. Rich Mehrenberg outside the Homefields office.

Millersville University teams up with Homefields for this exciting project. Students Rebecca McCabe and Kayla Warshefski will research, design and oversee construction of these habitats. These Insect Hotels will be aesthetically pleasing and ecologically useful. Dr. John Wallace of the Biology Department is serving as an expert consultant for our builders. Students from Dr. Wallace's Entomology class will also lend a hand in construction as part of their lab training.

Visit our website to see progress, or follow us on Facebook for the latest updates and photos. Check out www.metrofieldguide.com/insect-hotels to see designs from across the globe.

Rich Mehrenberg, PhD

Extraordinary things are coming...



The Lancaster County Community Foundation launched an innovative campaign last year to raise funds for local non-profit organizations. During this event, Homefields received over \$13,000.00. Your donations

helped us complete a landscaping project, launch the *Talks in the Fields* programs, and advance another land expansion project—basically everything you're reading about here.

On November 22, the Foundation will sponsor the second EXTRAGive marathon—the largest day of giving in Lancaster County. Community Benefit Organizations will receive 'extra' support from the Foundation's \$250,000 stretch pool. Organizations that receive the greatest number of unique donor gifts qualify for a bigger piece of that pie.

Even moreso, the Foundation is committing an EXTRA \$50,000 in prize donations. Throughout the 24-hour giving marathon, these \$1,000 "Golden Tickets" are awarded randomly when donors make their contributions online.

Last year, one of our sponsors ignited a spark when his donation netted Homefields a \$1,000 Golden Ticket. You might be that good samaritan this year. Keep an eye on your inbox for more information in the next couple of weeks, or visit www.extragive.org, which will go live on November 22 at 12:00 AM.

Your support will help Homefields continue to create opportunities for people with disabilities, and to save farmland.

Putting Lancaster County back into the holiday season

Holiday Gift boxes are back! This project is a significant fundraiser for the farm program. Gift boxes are ready for shipping and are a first-rate way of saying "thank you" to employees, a great supervisor, clients or customers.

The small gift box includes a packet of College Coffee Roaster's custom blend, *Goodwill at Homefields Farm* coffee, an 8-ounce bag of tasty Wilbur Buds, an 8-ounce jar of Kauffman's Apple Butter and a bag of Snyder's Peanut Butter Pretzel Sandwiches. Price: \$18.95

The large gift box features even more Lancaster County premium flavors. It includes a ½-pound bag of *Goodwill at Homefields Farm*

blend, an 8-ounce bag of famous Wilbur Chocolate Buds, a 10-ounce jar of Kauffman's Apple Butter, a 10-ounce Kitchen Kettle Village Pear Butter (a delicious Lancaster County treat that spreads easily on bread and crackers), and a bag of Snyder's Peanut Butter Pretzel Sandwiches. Price \$26.95

Order deadline is Dec 6th. Place orders by emailing sbreneman@yourgoodwill.org or call 717-871-3110. Please pick-up Gift Boxes at the farm on Dec 16th and 17th between 9:00 AM–4:00 PM. Thank you for supporting the farmers and the CSA program!

Scott Breneman, Farm Manager

Homefields Rolls Out Green Carpet

TALKS IN THE FIELDS 2013



Homefields launched a new initiative this spring, *Talks in the Fields*. This series aims high: bring experts to Homefields to deepen the connections among shareholders, the adults living at Homefields, farmer trainees working at Homefields, volunteers, and the community at large.

We are creating a sense of community through educational opportunities, making friends while learning, and becoming a hub of information surrounding healthy living. At this writing, the *Talks in the Fields* series will wrap up the year with Talk #13. Liz Martin, owner of *Ironstone Spring Farm* in Lancaster, and fifth-generation cattle farmer, will speak on grass-fed beef.



From cheesemaking to beekeeping, the *Talks* kept coming. The Kerschners', from *North Star Orchards*, kicked off the series with armloads of information about growing fruit. One attendee learned enough to get 90 pounds of fruit from one of his own trees through the summer!

We plan to expand the *Talks* next year, so keep your eyes peeled. *Talks* could start in April and continue into November. Our topic list is wide-open, and continually growing from the suggestions given by attendees and other sources. Maybe Art in the Fields? Maybe Kids' Gardening? How about Coffee School? We don't know yet, and that's the fun: it's an Idea Farm, so something is always growing. The *Talks* are strengthening



Homefields and broadening our reach. Stability and sustainability for the farm is important for all of us who rely on Homefields, be it for shelter, for employment, for produce, for learning, for living. That's

something worth talking about.

Take a tour of the 2013 *Talks in the Fields* at www.homefields.org

Want to be an Idea Farmer? Contact Heather at heather@homefields.org, or call the office at 717-872-2012.

A special shout-out to Heather Conlon-Keller for spearheading and tirelessly coordinating these events, and to Linda Strauss for intrepid photo-documentation.



Give us your email address and we'll notify you of upcoming events: info@homefields.org

2013 TALKS

#13, NOVEMBER 16
GRASS-FED BEEF

#12, NOVEMBER 9
MAPLE SYRUP

#11, NOVEMBER 2
LACTO-FERMENTATION

#10, OCTOBER 5
APPLESAUCE & CANNING

#9, SEPTEMBER 27
OILS & VINEGARS

#8, AUGUST 10
YOGA

#7, AUGUST 3
SALSA

#6, JULY 20
SUMMER COOKING

#5, JUNE 29
BEES & HONEY

#4, JUNE 15
HEALTHY EATING

#3, JUNE 8
BREADS

#2, MAY 18
CHEESES

#1, MAY 4
FRUITS

CSA SEASON WRAP-UP

100 Blueberry bushes
8,000 lbs of potatoes
14 seasons

As our fourteenth season winds down, we remember all the behind-the-scenes people that make everything work. This year the CSA program fed over 200 families, which means about 600 people enjoyed food from the farm—each week! We are grateful for everyone who was a part of the farm this season.



The pickup area is an inviting and familiar place.

It was a full season with many twists and turns and a lot of good things happening. We planted an additional one hundred blueberry plants, which will give us more blueberries in the years to come. We re-established a rhubarb planting, of several hundred plants, from seed. This experiment looks promising for next season—looks like we'll have lots of rhubarb!



This harvest season we welcomed two new share partners. *Abendessen Bread* offers a variety of breads, including traditional German breads, for a bread share. We also welcomed *Hillacres Pride* to our collaborations. *Hillacres Pride* provided a cheese share, which ranged from fresh cheeses to aged artisan cheeses. Returning this

year is *North Star Orchards* with a weekly fruit share full of variety. We are pleased to see shares from other farms rounding out what we harvest.

We put the potato digger, constructed over the winter, into service. It is doing outstanding work—it helped us to get 8,000 lbs of potatoes out of the ground. Work on a weeding tool, for next year, is nearly complete. We expect to have improved weed control next year—always a challenge on an organic farm, especially in a very wet season where the weeds have far too much encouragement.

Goodwill Keystone Area funded the purchase of a rototiller, which prepares the soil better for small-seeded crops such like carrots, cilantro, beets and lettuce. This means increased germination, which helps growth of

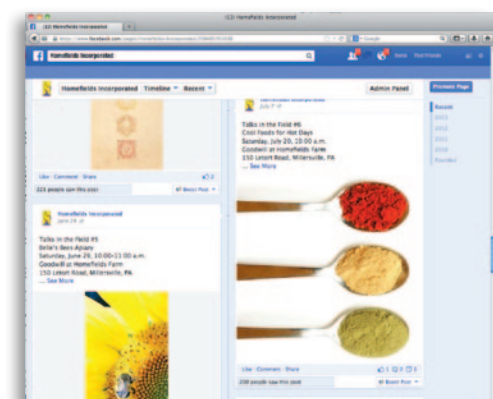
these crops and others.

This season, the calendar and the weather seemed at odds with each other. We had July weather in September and September weather in June. July brought rains instead of September. Despite the quirky conditions, we are happy with the abundant and high-quality harvests. The potatoes grew like gangbusters. The sweet potato mulch experiment succeeded and we had a super pumpkin and butternut squash harvest.

The farm staff and trainees, seasoned farmers and greenfoots alike, were reliable, dependable and hardworking. Working together in the fields and in all weather conditions really gives the farm a family feel. We are always learning new ways to work around challenges that pop up daily when working with living systems. We look forward to seeing you next season! Sign up at www.yourgoodwill.org/farm for the 2014 season—sign up by January 15th to be eligible for a membership discount.

Scott Breneman, Farm Manager

GO GREEN: Homefields is committed to a responsible and sustainable future. Send your email address to info@homefields.org and we'll substitute an electronic version of this print edition. You'll get it earlier, in color, and our carbon footprint will be that much smaller!



For the latest events and happening at Homefields, like us on Facebook. Add Homefields to your Facebook news feed for regular updates and current events.



HOMEFIELDS SEVENTEENTH ANNUAL FALL CLASSIC GOLF TOURNAMENT



EDITOR'S NOTE: This is an actual, unretouched photo taken at the tournament. No, really. How perfect is that?

FRIDAY, SEPTEMBER 20 arrived in the form of a cool, clear morning and quickly developed into an outstanding afternoon for the 17th Annual Homefields Fall Classic Golf Tournament.

Forty golfers set out to test the course in the morning, while around 100 hit the fairways in the afternoon. The universal opinion was that the day was successful on all fronts.



That VW convertible was the hole-in-one award this year.

A quick pace of play satisfied all and was quite different from what one expects at such outings.

The key part of the amazing climate of the day always comes through the

opportunity for fellowship the event provides. Friends old and new gather each year to celebrate the company of each other and to benefit the wonderful cause that is Homefields.

The financial variety of the success is a credit to the sponsors and donors who make it possible to turn a profit on such an activity. Their generosity is the key contributor to the bottom line that will benefit Homefields and its programs in the year to come.

Novel twists on conventional golf that are part of this event did not disappoint golfers. Scratch golfers and Sunday golfers enjoyed equal opportunities to compete for prizes.

The 18th version of the Homefields Fall Classic Golf Tournament is scheduled for Friday, September 19, 2014. Put the date on that new calendar now and guarantee at least one day of great fun next year—and all for such a great cause.



Terry Blue

—THANKS TO OUR 2013 TOURNAMENT SPONSORS—





Homefields
150 Letort Road
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HOT ITEMS:

- 🍷 *Dining in the Fields* event concludes with over 175 happy diners.
- 🍷 A baker's dozen informal workshops and *Talks in the Fields* take place in 7 months.
- 🍷 17th Golf Tournament one of our most successful ever.
- 🍷 The *Extraordinary Give* event will go live on 11/22.



The Events Issue



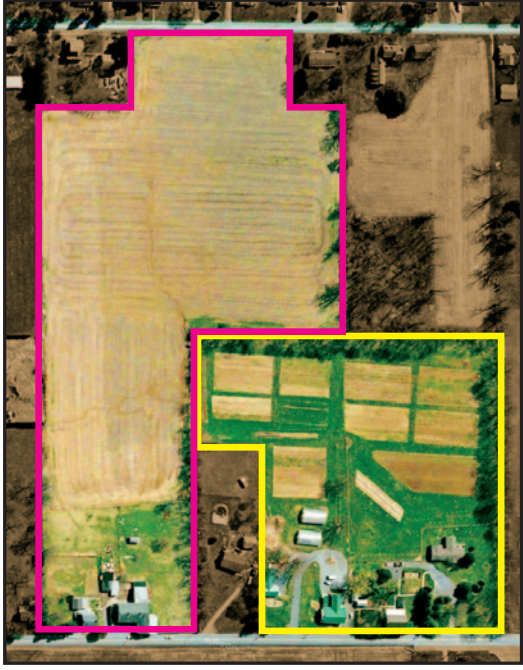
SAVE *the* LAND DRIVE *update*



Ongoing efforts to retain 14 acres of farmland contiguous to Homefields include events like *Dining in the Fields*, *Talks in the Fields*, and the annual *Fall Classic Golf Tournament*; events that nourish and energize the larger community.

Some of this new acreage was prepared with a mixed grass planting for soil improvement and soil conservation. The cultivated areas produced rye and hairy vetch for homegrown biomass and fertilizer, respectively, and broccoli, cabbage, cauliflower and kale grew there this season. By next spring an Insect Hotel (see p. 2), will call part of it home. Meanwhile, the remaining land is fertile for new ideas and collaborations, waiting to give us a new kind of harvest.

We value every friend, and every kind of support we have received to date. We hope many of you will attend the exciting EXTRAgive event online (see page 2), which will make the most of your gift by compounding your donation.



≡BENEFACTORS: April–October 2013≡

\$25–\$99
Robert & Reba Groff
Peter & Barbara Hunsberger

\$201–\$500
John & Joan Stipe
Timothy & Margaret Ryan

\$100–\$200
Mary Stehman
Chad & Jennifer Knepper

\$501–\$1000
Dorothy Lyet

\$1001–\$3000
Pauline Pittenger

≡DINING IN THE FIELDS SPONSORS≡

A special thank you to volunteers Beth Herr and Rebekah Morrison (Friends of Homefields), and:

Chefs Steve Gainer & Barb Aukamp from



North Star Orchard



Twin Brook Winery



Interested in giving back to our community? Homefields needs friends who can put a shoulder into land projects, serve as event staff, share talents with task force projects, grantwriting and more. Interested in a tour? Contact Tom@homefields.org or call the office at 717-872-2012.