

# A Gift Idea That Keeps on Giving

2019 will be our 20th year as Lancaster County's oldest CSA (Community Supported Agriculture) program. Farm shares make a great holiday or birthday gift, or purchase a share for a family who needs fresh food. Sign up by January 31, 2019 to grab your early bird discount (\$25.00 off half shares, \$50.00 off full shares). Visit [homefields.org](http://homefields.org) to sign up. Questions? Ask the Farmer at [farmer@homefields.org](mailto:farmer@homefields.org)



**≡ BENEFACTORS ≡**  
**July 2018–October 2018**

<p><b>\$10–\$200</b></p> <p>Anthony Coscia Than Irwin Robert B. Davis, Jr.</p>	<p><b>\$201–\$500</b></p> <p>Beth C. Herr John &amp; Joan Stipe, Jr. Ken &amp; Diane Waple</p> <p><b>\$500–\$999</b></p> <p>Anonymous</p>
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**Note: Thanks to those who gave via United Way's payroll deduction program, Amazon Smile, and Network for Good (<https://bit.ly/2qiCcuX>)**

We make every effort to ensure the accuracy of this list. If we made an error, please advise us by sending an email to: Office Manager at [info@homefields.org](mailto:info@homefields.org) or send a note to P.O. Box #41, Millersville, PA 17551.

# Caring and Sharing

As this newsletter goes to print, your Farmers are taking inventory and putting the farm to bed. Tractors are being inspected for needed maintenance. The greenhouses are being cleaned for winter storage. Garlic and cover crops are being planted to protect the soil during the winter. Seed inventory work is beginning and the task of planning for 2019 is underway. If you're looking to make a charitable contribution before the end of the year, then we're happy to accept! Look for a secure donate button at [homefields.org](http://homefields.org) to donate by credit card, or use the handy coupon below, and thanks.

Yes, I'd like to help Homefields with my tax-deductible contribution:

\$25     \$50     \$100     Other    Total enclosed \$ \_\_\_\_\_

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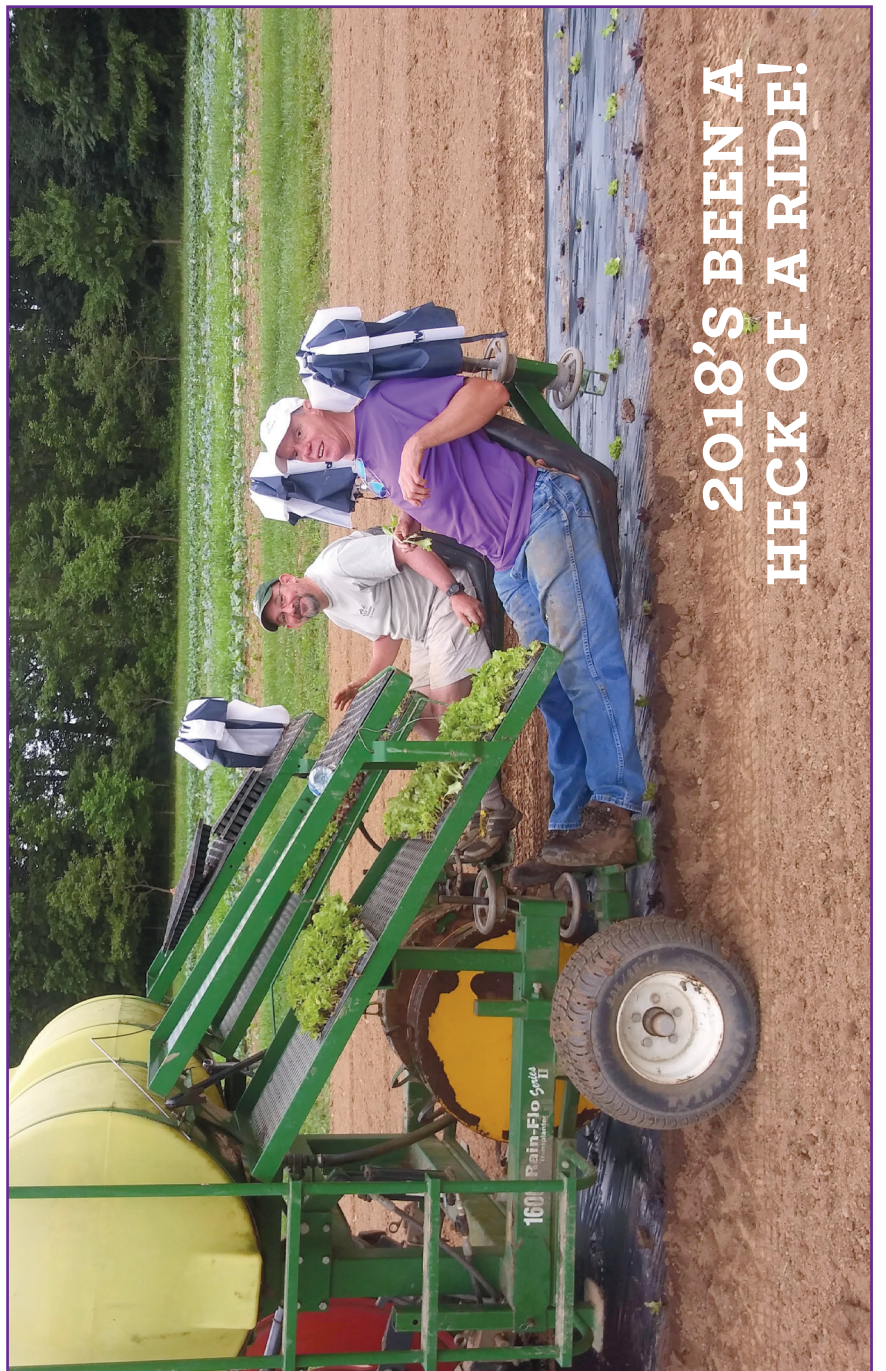
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## MEET TOM BOSSICK



A YEAR HAS PASSED since Tom Bossick moved from a Community Services Group home in the busy suburbs of Lancaster into the ranch house at Homefields where housemates Lisa and Ted greeted him. Now Tom can relax, look forward to remaining at Homefields as CSG continues to secure his every day with 24-hour support.

The construction of an accessible ramp at the ranch house was gifted to Homefields\* several years ago when Mary Beth could no longer manage stairs. The barrier-free entrance and convenience of single level ranch house space has given Tom the mobility freedom he needs to live as independently as possible.

We welcome Tom who celebrated his 50th birthday at a party in his new home this year. He finds laughter contagious and greets others with a hug and a handshake. Tom is content.

We have often talked about the five families who created Homefields; parents and siblings who, with love and vision, literally constructed a future on the present farm property out of concern for their family member coupled with a desire for our diverse community to be sustained.

In the 25 years since our two homes opened the doors to six adults who have developmental disabilities, Homefields has lost two parents and two residents. As life goes on and the past fades new beginnings are created making room for Tom.

Homefields offers critical living arrangements for adults who would otherwise be on a waiting list.

Whether you walk through the flower gardens in the fields or glance over at the homes know that all of Homefields has been created for this community you live in.

Homefields will be able to continue with your collaboration. We need annual dedicated funds to be directed to our 501(c)(3) nonprofit through sponsorship of the 23rd Annual Fall Classic Golf Tournament at Crossgates or a tax deductible contribution.

—LINDA STRAUSS

\*Thanks to United Way Day of Caring and Dutchland, Inc.



## Message from the President

The extraordinary challenges of 2018 are now behind us. Unprecedented days of rain often falling in massive amounts in brief periods of time kept our tractors out of the squelchy fields and confined to the shed. News video images of nearby route 230 in Mount Joy running as a river will stay with us all as symbolic of 2018. See Farmer Bradley's kayaking video on Facebook! Mother Nature was not our friend.

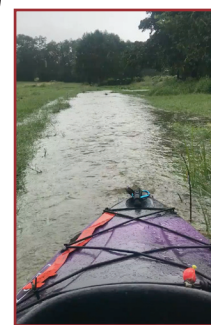


From 2000–2017, the fields at Homefields, under the auspices of Goodwill Keystone Area, reflected each individual farm manager's vision. Bradley Hagens, Farm Manager, came to us this spring following the departure of Goodwill. The agricultural areas of Homefields have never been as organized and as aesthetically pleasing as they are today.

Plans for a 2019 season are underway. Garlic and cover crops will be planted as they were in prior years. Equipment will be repaired and maintained as before, and the homes of our residents will receive the new roofs, siding and appliances that they require.

Results of the annual shareholder survey will be a guide to establish priorities for the coming season. You can help us shape future plans for both the farmers with barriers to competitive employment who find fulfillment nurturing plants and our residents' home life by serving on a Homefields committee.

If you decide our missions align with yours and have directorial skills, we would like to meet with you. More points of view and broader experiences are always welcome. Call 717-872-2012 or email [info@homefields.org](mailto:info@homefields.org)



—TOM STRAUSS

## CARE FARMING SUMMIT



▲ That's Tom presenting, flanked by Farmer Bradley, with Farm Manager Elizabeth behind the podium. Vice president Allison Hawthorne powered the slideshow. ▶

Homefields was one of five farms invited to speak at the inaugural Mid-Atlantic Care Farming Summit in Germantown, Maryland on Oct. 16th. The event hosts were Red Wiggler Community Farm and Future Harvest Chesapeake Alliance for Sustainable Agriculture. In all, 19 farms were represented with participants traveling from as far away as Italy.

Care Farming is the use of farming practices for the purpose of providing or promoting healing, mental health, or educational care services.

The uniqueness of Homefields is that our founders were parents who first provided homes for their developmentally disabled loved ones on the farm property, then advanced a sustainable agriculture program where people with or without disabilities come together to grow in a

purposeful way. Our original business plan and mission included a therapeutic horticulture component.

The intent of the event was to network, learn, listen and experience the enthusiasm of kindred spirits.

—Linda Strauss



### Board of Directors

Thomas E. Strauss, President  
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Elizabeth Swope, Farm Supervisor  
Liz Snyder, Assistant Program Director, Community Services Group  
Tracy Beck, Office Manager

### Honorary Board

James Determan

Linda Strauss, Photography  
Dave Strauss, Design

### 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.



### Contact Us

717.872.2012  
[info@homefields.org](mailto:info@homefields.org)



## The Farmer's Mule, 2018

### INGREDIENTS:

- 1 ½ oz. Thistlefinch Vodka
- 1 oz. freshly squeezed lime juice
- 1 ½ oz. North Start Asian Pear Cider
- 1 ½ oz. Lemon grass simple syrup
- 1 ½ oz. Appalachian Brewing Company's Ginger Beer

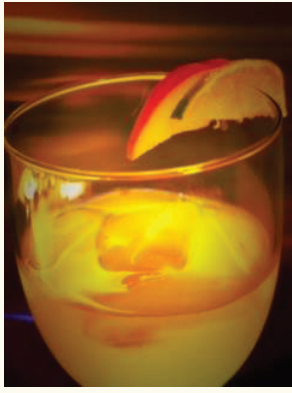
### THE MIX:

Serve on cubed or cracked ice in a 12.5 oz. double old fashioned glass or 12 oz. cup.

Garnish with a fresh lemongrass swizzle, fresh slice of Asian pear and lime, add a festive paper straw.

Enjoy responsibly, get a driver!

—Recipe courtesy of Farmer Bradley Hagens



## HOMEFIELDS by the NUMBERS

(March–October 2018)

- 1,557** Volunteer hours (weeding, seeding, harvesting, maintaining buildings and equipment)
- 175.8** Pounds of food donated to the Millersville Food Bank
- 141** Farm Shares (half and full shares, families, couples and individuals)
- 130** Golfers
- 60** Farm Volunteers throughout the season
- 25** Golf Volunteers made the tournament happen!
- 18** Picnic Volunteers (hats off to LCCT, Wilshire Hills Lions Club, JUCL Green Sanctuary committee & Friends of Homefields)
- 16** Residential jobs (12 support staff, 2 supervisors, 1 manager, 1 program specialist)
- 13** Different adults with disabilities volunteering and working on the farm each week
- 11** Board meetings adding up to 526 hours
- 9** Farm Tours
- 6** Residents in two homes
- 7** Farmer jobs
- 7** "Talks in the Fields" (Bees, Camping, Journaling, Tai Chi, Yoga)
- 3** Holiday meals for residents, staff, friends, and their families + 1 fabulous 50th birthday party
- 3** Community workdays (Spruce up Day, Sunflower House Workday, United Way Day of Caring with Millersville University)
- 1** Open Barn

## WHO PUT PAWPAW IN MY PIE?

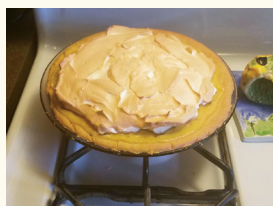
Matt Dilley is a long-time shareholder, volunteer, new board member, and a Pawpaw fan. He recommends this Pawpaw pie.

### INGREDIENTS:

- |   |                         |
|---|-------------------------|
| 1 unbaked 9-inch pie shell with high, fluted edge | 2 cups pawpaw pulp*     |
| 4 eggs, separated                                 | 1 cup heavy cream       |
| 1 cup light brown sugar                           | ¼ cup butter (melted)   |
| ½ teaspoon cinnamon (packed)                      | 1 tablespoon cornstarch |
| ½ teaspoon nutmeg                                 | ½ cup honey             |
| ½ teaspoon allspice                               | ½ cup chopped walnuts   |
|   | ¼ teaspoon vanilla      |

**DIRECTIONS:** Heat oven to 450 degrees. In large bowl, beat egg yolks with electric mixer at high speed until thick and lemon-colored. Beat in sugar, cinnamon, nutmeg, and allspice at low speed, then gradually add pawpaw pulp, ½ cup cream, and melted butter. Beat egg whites until frothy, gradually add cornstarch, beating until stiff but not dry. Fold this into pawpaw mixture. Turn into pie shell. Bake 15 minutes, then reduce oven to 350 degrees and bake 30 to 40 minutes or until knife inserted at center of pie comes out clean. Cool and refrigerate. Just before serving, mix honey and nuts and spread on pie. (If honey is too thick, microwave on low for 10–15 seconds) Whip remaining ¾ cup of cream with vanilla and drizzle over pie. Goes with anything.

\*Pawpaw pulp: Use ripe pawpaws, wash skin, peel and gently mix into separate bowl, Discard skin.



## PICNIC IN THE FIELDS WRAP-UP

Whew! A day of inspiration, good food, great music and fellowship with friends old and new. Who knew that picnicking in a steady drizzle could be so much fun! Each year the planning committee brings something new to the picnic. Over the winter lots of new ideas hatched and grew during the spring. New music by Bobbi Carmitchell, "A Taste of Homefields" tent showcasing homemade gingersnaps with pawpaw pudding, tomato jam on water crackers and fig leaf dust on crackers, created and executed by Farmer Bradley and his crew. Those who qualified enjoyed the Farmer's Mule—a line formed and every drop was eagerly consumed!

Homefields partners with other like-minded farms so we can offer choices to shareholders, and offer a centralized pick-up location. "A Taste of Homefields" served as an appetizer station, with our friends at Village Crest Farm providing mushrooms to Chef Steve for the sausage, Mirror Image Farms cooked up tasty pork BBQ and North Star Orchard provided apples to taste.

This year, kids' games and crafts relocated to the shareholder pick-up area outside the barn. "Kids at the Barn" was a fun place to be, evidenced by the abundance of kids (and some other "taller" kids)! Big shout out to Erin McFalls and her students from Lancaster County Career & Technology Center Childhood Education Department for bringing expertise and merriment to the kid's area.

Hats off to all the brave picnickers who stood, ate lunch, listened to music, bid on Silent Auction items and put up with wet tablecloths and muddy shoes. You lifted our spirits! One family brought their own canopy, while another family persevered with an electric wheelchair. All got a little wet and hopefully everyone went home with a smile and full belly.

Will someone please order sunny and 70 for next year? Hope to see you at the picnic... sipping a signature cocktail, or munching on farm appetizers!

—ALLISON G. HAWTHORNE

Contact [events@homefields.org](mailto:events@homefields.org) and Save the Date! Picnic in the Fields #7, Sunday, 9/22/19



## 22ND GOLF TOURNAMENT

The 22nd Annual Homefields Fall Class Golf Tournament was held at Crossgates Golf Club in Millersville on Friday, September 21, 2018.

The weather cooperated, with only a brief shower to dampen up everyone's last hole or two. The sponsors, thanks in large part to the work of the Community Services Group, were as generous as they have ever been. The turnout was significantly larger than normal, filling almost all holes with two groups at play. The prizes also were numerous, and many walked away with some new acquisitions. The food was fantastic, thanks to Miller's Smorgas-



bord and Community Services. It was no surprise that all in attendance had a wonderful time.

Credit for this success goes to the Golf Committee and to the many volunteers who work hard to make the above success possible. This annual event takes most of a year to plan, organize, and carry out, but no one is complaining. All couldn't be

happier to serve the interests of Homefields in such an important and significant way. The only thing that could have made it better is if someone had won the \$22,000 hole-in-one prize. Tune in next September for #23. Information regarding sponsorship opportunities can be found at [www.homefields.org](http://www.homefields.org). Questions about #23 may be directed to [golf@homefields.org](mailto:golf@homefields.org).

Save the Date! The 23rd Annual Fall Classic will be held on Friday, September 20, 2019

—TERRY BLUE, Tournament Chair

For more information about sponsorship and donation opportunities or golfing with Homefields, please send an email to [golf@homefields.org](mailto:golf@homefields.org) or call 717-872-2012. SPONSORSHIP INFO IS ALSO ONLINE AT [HOMEFIELDS.ORG/GOLF](http://HOMEFIELDS.ORG/GOLF).





## It's Always a Party When You Provide the Music



▲ Kyle, Erin, and Elijah are Millersville University students who came to Homefields for United Way's Day of Caring. They weeded, mulched, recycled, reused, and reclaimed as part of Homefields' sustainability efforts.

Homefields has always had its share of energetic volunteers and visitors, but never in our history have so many people from so many organizations come together to support our missions and compound our community. Teams from the **Occupational Development Center** and Friendship Community's **Meaningful Day Academy** were regulars, prepping produce for pickup at the Farm every week. People have always remembered us through the **United Way Day of Caring** and this year was no different on clean-up day. And, speaking of regulars, **shareholders** were on fire this season, helping out on the Farm, keeping our property looking great, and building a new sunflower house. Last and certainly not least, **Terry Blue, Lin Varga**, and a cast of characters from **Community Services Group** and the golfing community linked arms once again to create an immensely successful and fun 22nd Golf Tournament. Everyone knows the adage that, if you want to go quickly, go alone but if you want to go far, go together. Well, we've come a long way from a horse-boarding farm on Letort Road and there are many, many people to thank for that.



Clockwise from top right: ① Volunteers from the Meaningful Day Academy clean and dry garlic in the barn. ② Tim, Paige, Morgan and Becky prepare seeds for their next big step. ③ Becky, Morgan, Karen, and Dawn pack seedlings in the greenhouses. ④ Brandon, Bradley, and Don during the first stages of the sunflower house. ⑤ Volunteers Ambar and Ben wash veggies in the pickup area. ⑥ Elizabeth, Christina, and Diana frolic in the heat. ⑦ Marita Hines (in the hat) leads painters from Friendship Heart Gallery, Lancaster. ⑧ Volunteers Zoa, Matt, and Diana (in yellow shirts) give Farmer Bradley a hand.



## SUSAN MATHEWS

Homefields had a chance to chat with our Hostess with the mostess. Here's what she had to say.

**HF:** You've been a shareholder for a number of years, how did you enjoy being this year's Hostess?

**SM:** The best part of the job is meeting and talking to shareholders. I love interacting with the new and seasoned shareholders alike. Showing new shareholders or visitors around the farm is so much fun.

**HF:** Can you share a favorite moment?

**SM:** One of my highlights has been helping the new moms and moms to be. I was able to hold a baby while mom picked up her share- a joy! I cherished being trusted with such a precious package—it warmed my heart.



often have a chance to hear about.

**SM:** As a shareholder I always enjoyed trying new vegetables, you can't get Pawpaws or Mizuna at the grocery store or the market! I often had to learn how to use unusual vegetables, so I enjoy helping shareholders with recipes and sharing ideas on how to preserve produce. I also learn from shareholders, they often have ideas and recipes to share.

holders, they often have ideas and recipes to share.

**HF:** Are there other parts of the Hostess job that you can tell us about?

**SM:** I love going to the pick your own fields with shareholders, even though we have PYO maps available at the barn I find that new shareholders appreciate it when I walk with them the first time or two. Showing them where to find things and what to look for in certain herbs or vegetables gives me a lot of joy.

**HF:** During your hostess experience did you grow to like any new vegetables?

**SM:** I found out I actually like okra! Educating shareholders about okra has been fun for me—I didn't know I liked it because I didn't know how to choose it and prepare it. (Sorry, but my stand on cilantro has not changed!)

**HF:** This is Homefields' first year at running the farm on our own. Before we recruited for open positions outside of the Homefields family, we invited shareholders to apply for the Host/Hostess position. Why were you interested in this role?

**SM:** These are all easy questions, I'm relieved! Easy peasy, lemon squeezy. Two reasons:

The mission of the farm really touches my heart, I enjoy working with individuals with unique needs and personalities. Christina, Brian and Brad have taught me to be more patient, as they are often very patient with me. They are all such hard workers and a pleasure to work with.

What a magnificent place to work. When I come to work I tend to put my concerns and worries behind me and enjoy the beauty around me. Good for my soul and the body, and who wouldn't want to work side-by-side with Elizabeth?

—Allison G. Hawthorne  
with Susan Matthews



**HF:** The main part of Hostessing is making sure the pick-up area is ready when shareholders arrive, and to keep it stocked during pick up hours. What are the hidden parts of the job? We call them "Other Duties as Assigned!"

**SM:** I didn't expect to have so much contact with shareholder kiddos. Hands down—my favorite part of the job! I didn't know I'd be playing trains and doing chalk drawings with the preschoolers. I love showing the kids where to find caterpillars!

**HF:** We're always curious to hear about unexpected things that happen during pick-up, you know those random questions and interesting stories that we don't

