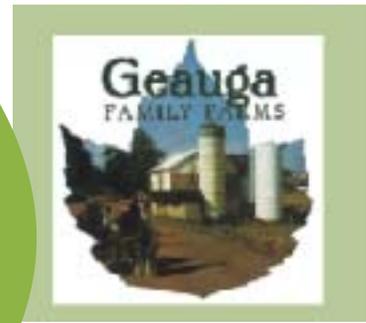




Please take the time to fill out the attached survey!



what's "cropping" up!

- p2 This week's picks, recipes
- p5 Food Safety Bill bad for small farmers
- p7 Letters from our members

Survey says...

The farmers of Geauga Family Farms wanted to let you know we're working out delivery issues associated with the more careful packaging. It does take quite a bit more time on our part to institute these changes each delivery day. We continue to work on improvements to our packaging and delivery systems.

- ❖ We have built shelving into our delivery trailer to allow the boxes and bags to stay open during transport - increasing air movement. This also eliminates the need to stack the boxes during delivery.

- ❖ We are trying perforated bags to decrease the effects of ethyl gases that are naturally produced

by fruits and vegetables. When it gets trapped inside a plastic bag, it accelerates the ripening process.

- ❖ Some changes to our packing process will also help to ensure better air circulation within the produce bags.

- ❖ Finally, we recommend that you remove your produce from the packaging as soon as you get home.

Thank you for your patience and understanding as we continue to improve the program for everyone!

Please take the time to fill out the survey attached to the e-mail.

Thanks again for your membership!

The Farmers of Geauga Family Farms Organic CSA

Noah Yutzy, Jr.
 Andy J. Miller
 Marvin Hershberger

Daniel Fisher
 Lester Hershberger
 Abner McDaniel

Jonas L. Byler
 Thomas C. Byler
 Dominic Marchese

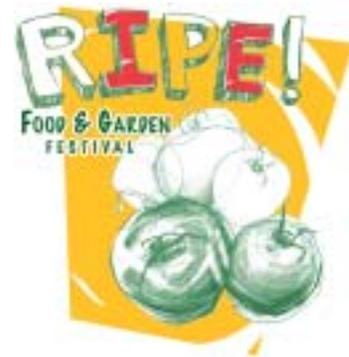
Cleveland Botanical Garden's RIPE! Food & Garden Festival

Locavores, rejoice! Cleveland Botanical Garden presents RIPE! Food & Garden Festival Sept. 24 - 26.

RIPE! Food & Garden Festival is a new event whose time has come. RIPE! celebrates the edible gardening revolution and the region's thriving commitment to local food. At the time when nature's bounty is at its peak, this joyous festival offers you one-stop access to local food purveyors and proponents, along with the farmers and gardeners who are bringing fresh food to your own backyard. Learn what, when and how to grow and eat, and how you and your families can enjoy yourselves enormously in

the process.

The Cleveland Botanical grounds at 11030 East Blvd. in Cleveland provide the setting for a community-wide celebration of the fall garden, delightful harvest-inspired foods, and the people who



See RIPE..... Page 2

This week's picks

Coming this week to your CSA box ***could be some or all of the following:*** Pie pumpkins, zucchini, yellow squash, onions, potatoes, beans, jalapeños, cherry tomatoes, green and colored peppers, tomatoes, Swiss chard, spaghetti squash, acorn squash, radishes, lettuce and kale.

For those of you who have opted out of receiving nonorganic fruits, your name will be on your share to differentiate it from the others.

Remember, farming isn't an exact science. Family and Single shares won't necessarily

include the same items so if you don't have one or more of these items, it's either because we didn't have enough, or because you have a Single share and the item in question was included in the Family share only.

Photos of each week's produce are posted on Facebook by GFF member Lyn Trier. Click on "Links" in the bottom left-hand portion of the page. It will bring up a list of postings from each week, with labeled photos of all the veggies.

Below are a few recipes using this week's vegetables. 

Summer Harvest "Strudel"

The strudel recipe is one that I developed a few years ago to utilize multiple vegetables from our CSA box. It's great with a salad as a light dinner or lunch.

8 sheets of phyllo dough (whole wheat if possible)
3 T melted butter
2 T Olive oil
1 small onion, diced
1 medium zucchini (1/2" dice)
1/2 red bell pepper, diced
1-2 cloves of garlic, minced
1/2 pint of cherry tomatoes, halved (about 1 cup)
salt & pepper to taste
2 oz. goat cheese or feta

Thaw phyllo according to package instructions. Keep sheets covered with a damp towel.

Preheat oven to 375.

Heat olive oil in a medium skillet over medium high heat. Add onions, zucchini, pepper and garlic. Saute until the vegetables begin to soften. Add tomatoes and seasonings and cook until most of the liquid evaporates (mixture should not be runny). Remove

from heat.

On a large work surface, set out two sheets of phyllo. Brush the top sheet with melted butter. Add two more sheets. Brush the top sheet with melted butter. Repeat with the remaining four sheets, two sheets at a time. Spread the filling out in a three inch strip, leaving space along each short side and two inches along the long side of the phyllo. Sprinkle with crumbled goat cheese. Fold in the two short sides, and carefully roll the phyllo around the filling, burrito-style. You will end up with a 'strudel' shape approximately 12-14 inches long by 3-4 inches wide. Set seam side down on a baking sheet lined with parchment. Brush with a little more melted butter. Bake until golden brown (approximately 15-20 minutes - oven times may vary).

Let cool slightly. Slice into 1-1/2 to 2 inch wedges. Makes a great light lunch with a salad or a side dish with grilled meat.

Serves 4.

See **RECIPES**..... Page 3

RIPE...continued from Page 1

create and relish them.

RIPE! visitors can expect a leisurely fall day full of fun, delicious food and inspiring gardening ideas. Amidst 20 outdoor gardens, you will interact with the region's wide array of local experts, including area farmers, farm-to-fork champions, restaurants specializing in local food, slow-food practitioners, gastronomists and green gardeners.

You will bring home fresh ideas for your garden, your kitchen and your healthy lifestyle — as well as recipes, tips and locally prepared foods from the minds, stoves and drawing boards of the area's most exciting food and garden trendsetters.

A Harvest Moon Dinner preview will be Sept. 23. See the Web site for more details.

Advance, discounted tickets are on sale online at www.cb garden.org/Ripe.html and at the Garden's box office and all area Heinen's Fine Foods. Tickets purchased online will be held at the box office for pick-up during the event.

Advance tickets for adult members are \$5; member children, \$3. Nonmember adults are \$10; nonmember children, \$5. At the door, tickets for adult members are \$7; member children, \$4. Nonmember adults are \$12; nonmember children, \$6. Children 2 and younger are free; no ticket required.

RECIPES.....continued from Page 2

Eggplant Caponata Recipe

Garden Fresh Vegetables in a Versatile, Easy, Flavorful Mixture

Part relish, part side dish, part sauce, and 100 percent delicious, this dish is versatile and sun-drenched — and can be cooked in just one pan.

Intensely flavored, this somewhat sweet-and-sour combination of eggplant, tomato and other fresh garden vegetables is simple to make. It keeps well in the refrigerator or freezer, and can easily be doubled.

The recipe is flexible in that you can add or subtract the garden vegetables depending upon availability. For example, if someone's kitchen has not become overcome by summer squash (as difficult to believe as that might be), then increase the other vegetables to make up for its absence.

Three Important Rules for Great Caponata

The three most important things are to make sure that some combo of eggplant, tomatoes, and celery are present in some combination, as they are important to both the flavor and texture.

Second, always use capers and/or olives, vinegar, and sugar to create the sweet-and-sour balance. And lastly, do not serve this the same day it is made - it just will not taste right, so don't even try it (unless you are insatiably curious). It needs 24 hours for the flavors to meld, after which you can taste and adjust them as needed.

Caponata

1/4 cup olive oil	2 Tbsps. tomato paste
1 medium eggplant, 1/2" roughly chopped, about 3 cups	1/4 cup wine vinegar
1/2 cups chopped onions, 1/2" dice	1/3 cup stuffed green olives, torn or sliced in half
1/2 cup celery, 1/2" dice	1/4 cup capers, drained except for 1 Tbsp. juice
2 cups chopped tomatoes, 1/4" dice	1 Tbsp. sugar
1 cup chopped summer squash, 1/2" dice	1/4 minced parsley
1/2 cup chopped green or red pepper, 1/2" dice	1/2 teaspoon salt
2 Tbsps. minced garlic	1/2 teaspoon ground black pepper

In a large saucepan with a lid, heat the olive oil. Add the eggplant and onions over medium-high heat for 10 minutes, stirring occasionally.

Add the celery, tomatoes, squash, and garlic and cook for about 15 minutes more minutes, stirring occasionally.

Add the rest of the ingredients, cover, lower heat, and slowly simmer for 20-25 minutes, stirring occasionally.

Remove the pan lid if the mixture becomes too wet (this should be the consistency of a relish, and it's OK if the eggplant becomes mushy).

Refrigerate for a day and taste to adjust the tart-sweet balance by adding a touch more sugar or vinegar.

Best served at room temperature. May also be

Some Serving Suggestions

- ❖ On a bed of greens with a sprinkling of toasted pine nuts and some crumbled goat cheese or feta
- ❖ Served as finger food on pita, crusty bread, or crackers
- ❖ As an omelet topping or filling
- ❖ Tossed with warm pasta and some grated parmesan cheese
- ❖ Side dish or topping with pan sauteed or roasted poultry
- ❖ Serve beside a ricotta and spinach calzone

Recipe from: <http://summer-recipes.suite101.com>

Share a favorite recipe

Do you have a favorite recipe for your grandmother's perfect peach cobbler, your mom's marvelous melpo ball fruit salad or your great-aunt Mabel's terrific tomato soup that you'd like to send us?

We'd love to print it in our newsletter and share it with the members of the Geauga Family Farms CSA. Just e-mail it, along with a photo if you have one, to LMFree99@yahoo.com. We'll include it in an upcoming newsletter. 

Ask a Farmer

Are you curious about farm life in Geauga County? Have a question about something you've received in your share? Wondering how so much is accomplished without the use of electricity and power tools? Curious about how upcoming agricultural legislation affects small, family farms?

Send your questions to BandyZ@sbcglobal.net, or LMFree99@yahoo.com and we'll get you the answers. 

Biomimicry in the Cuyahoga Valley

Mark your calendars for 4-6 p.m., Tuesday, Sept. 28.

The Cuyahoga River Valley, from Lake Erie through the Akron area and beyond, ties this region together.

* How can the lessons of Biomimicry be used to heal this place?

* What can we learn from the Cuyahoga Valley's ecosystem that will advance new ideas in manufacturing, service delivery and social network building?

This event will include a hike in the Cuyahoga Valley to learn more about lessons that nature has to teach us. Please plan to have shoes and jackets appropriate for the

outdoors and predicted weather. The meeting place will be announced soon.

Event Details

Date: Tuesday, Sept. 28

Time: 4 - 6 p.m.

Location: TBA

Register for this event, and check for the location where it will be held, at <http://tinyurl.com/332y535>.

Upcoming Events

Sept. 21 - Engage with SC2019 Green Building: Retrofit Working Group

Oct. 1 - Celebrate Sustainability with E4S

Oct. 14 - Moving Toward Zero Waste in Large Institutions

Just say no to genetically modified salmon

This is a letter from Lisa Madison, distribution and outreach coordinator for FRESH, the movie. She is urging everyone to sign a petition to stop genetic modification of salmon. Read below to learn where and why to sign the petition.

Frankenfish could be on its way to a table near you - and sooner than you think.

AquAdvantage salmon are genetically engineered to produce growth hormones year-round, creating a fish that the company claims grows at twice the normal rate.

Without conducting an Environmental Impact Assessment, the FDA has announced that it will potentially approve AquAdvantage salmon as the first genetically engineered (GE) animal intended for human consumption. They're counting on approving the GE salmon as a 'drug,' making it infinitely easier to pass through. The FDA is not even opening up for comments about its speedy approval of this new food, instead it's holding a short comment period about the LABELING of this salmon.

We cannot let this slip by us. It's time to raise hell. We don't need faster growing salmon. We need to protect our health, environment and precious biodiversity.

Say NO to genetically modified salmon!

The health impact of eating genetically modified fish are entirely unknown. Do you want to be the guinea pig?

Even if you personally choose not to risk your health by eating GE salmon, you still have a huge problem. Each year millions of

farmed salmon escape from open-water net pens, throwing off entire ecosystems and

economies as they dominate already fragile wild salmon habitats.



Research published in the Proceedings of the National Academy of Sciences notes that a release of just 60 GE salmon into a wild population of 60,000 could lead to the extinction of the wild population in less than 40 fish generations.

We will deliver your comments IN PERSON to a meeting that the FDA is having about this issue on Sept. 19. That's only three weeks away! Can you please add your voice and say no to approving genetically engineered salmon?

Tell the FDA NO to genetically modified salmon. Visit http://action.freshthemovie.com/p/dia/action/public/?action_KEY=4050 to add your name.

We need to put a stop to mutant salmon and tell the FDA to put it back on the shelf. If enough people speak out, we can show the FDA that the public won't stand for for this.

Thanks for all you do to save our food.

Lisa Madison

Fall events in the CVNP

CVNPA Annual Clambake, Sept. 26

The CVNPA invites you to celebrate and support Environmental Education, the Cuyahoga Valley Environmental Education Center (CVEEC) Scholarship Fund and its dedication to helping kids grow.

This extraordinary evening under the stars includes cocktails and hors d'oeuvres at November Lodge and a full clam and lobster bake, live auction, and raffles under the tent.

The evening benefits CVNPA and its diverse environmental education initiatives, including scholarships for students to attend CVEEC's four-day, three-night residential program.

Fall Camping, Sept. 25-26

Cooler temperatures and fall colors make this season an ideal time for secluded camping experience. Bring your own camping equipment. Spaces are limited. To register, call 330-657-2753 ext.352. Additional information will be emailed to participants upon registration.



National Public Lands Day, Sept. 25

National Public Lands Day is the nation's largest hands-on volunteer effort to improve and enhance America's public lands. Preregistration is required. Contact Shelby Lewis at 330-657-2296 or volunteer@cvnnpa.org.

For more information and volunteer project descriptions, visit www.cvnnpa.org.

Fall Workshop with Ralph Lee Hopkins, Oct. 14-17

Ralph Lee Hopkins, renowned nature and travel photographer, will visit the Cuyahoga Valley Photographic Society to teach a workshop from Thursday evening, Oct. 14 to Sunday afternoon, Oct. 17 in the Park. Ralph leads photographic workshops for National Geographic Expeditions, Santa Fe Photographic Workshops and Arizona Highways Photographic Workshops. He also lectures on tour with National Geographic Traveler Magazine's digital seminars. He is widely published - New York Times, Outdoor Photographer, and Smithsonian/Nature's



Cuyahoga Valley National Park Association

Best Photography, to name a few publications his images have appeared in. Workshop includes classroom sessions, critiques and field shooting sessions.

Steam in the Valley 2010, throughout September

Join CVSR in welcoming two special guests as the Steam Returns to the Valley this September!



There are several excursions and special events with these great engines - CVSR looks forward to seeing you on the rails during one, or all, of these fun-filled, historical events!

Become a Jr. Ranger

There are year-round opportunities to become a Junior Ranger of Cuyahoga Valley National Park! Kids attending three programs earn a CVNP Junior Ranger badge. For ages 7-12.

Fossil Fun, Sept. 11

Have you ever found a rock that looked like a strange creature? Join us on a fossil-hunting adventure. 1:30-3:30 p.m.

Bring on the Bugs, Sept. 18

Join a park ranger on a 1-mile hike into an upland forest in search of bugs! 1:30 p.m. - 3:30 p.m.

The Nature of Colors, Sept. 27

Learn how members of the park community use colors and patterns. Discover how you can blend in with your surroundings through camouflage, or even how colors might make you stand out. 2 - 4 p.m.

Fee: \$8 per child, \$5 for CVNPA members. Call CVEEC at 800-642-3297, ext. 100. Preregistration and advance payment are required as space is limited. Locations are given upon registration.

For more information on these events and more, visit www.cvnnpa.org/Events/Default.aspx.



Food safety bill would be bad for local farms

This article by Lynn Barton appeared in the Aug. 29 edition of South Oregon's Mail Tribune.

Anational egg recall, local Umpqua milk contamination: When will it end? Isn't it about time the Senate followed the House and passed The Food Modernization and Safety Act (S 510)?

When Congress reconvenes in September, the push will intensify to get this done. But Houston, we have a problem.

This bill treats small farmers the same as large industrial operations, requiring mountains of paperwork and outright meddling with farming practices. Think of raw milk producer Mookie Moss, recently featured on Page 1B of this paper. Fed up with interference by the Oregon Department of Agriculture, he renounced his state dairy license, limiting his market rather than fight red tape. S 510 would bring the power of the federal government down on Mookie, damaging and potentially destroying his business altogether.

If you like buying locally produced food, if you think that diversified local agriculture is a good thing, if you are a small farmer, then you should be very concerned about this legislation.

Even though all the major food-borne illness outbreaks and recalls have occurred within the large, industrial food system, under S 510 the Food and Drug Administration would regulate everyone from Community Supported Agriculture to the farmers and food processors who sell at the local farmers market. Increased regulations, interference with farm practices, burdensome record-keeping requirements, penalties and fees could drive already struggling small farmers out of the business altogether.

Take HACCP, for example. Under this legislation, all food producers of any size would be required to implement a Hazard Analysis and Critical Control Points plan for each food product they sell. The operator must have in writing:

- * A hazard analysis.
- * Preventive controls to address those hazards identified, including those hazards identified by the Health and Human Services Secretary through regulation or guidance.

* A description of the procedures for monitoring preventive controls.

* A description of procedures for taking corrective actions.

* A description of verification activities for preventive controls including: (a) validation that the system of controls will prevent, eliminate or reduce to an acceptable level the identified hazards; (b) review of monitoring and corrective action records; and (c) procedures for determining whether the system of controls as implemented will effectively prevent, eliminate or reduce to an acceptable level the occurrence of identified hazards.

* A description of the facility's procedures for record-keeping.

* A description of the facility's procedures for the recall of articles of food.

* A description of the facility's procedures for tracing the distribution history of articles of food.

* A description of the facility's procedures to ensure a safe and secure supply chain for the ingredients or components used in making a food manufactured, processed, packed, transported or held by such facility.

* A description of the facility's procedures to implement science-based performance standards issued by HHS.

If you think reading that was difficult, imagine a small farmer trying to comply with it. While the House version directs FDA to consider the impact of its rule-making on small-scale farms, it contains no enforceable protections from inappropriate and burdensome rules. The FDA itself will decide what is "burdensome." What's more, if the FDA declares a particular food to be a "high risk" product, it can regulate all farms growing that product. So an E. coli outbreak in spinach from a large industrial farm could result in the FDA ruling that small organic farms cannot use manure to fertilize.

The FDA's track record is worrisome, to say the least. For example, raw milk. Demand is increasing as more informed consumers (myself included), discover its health benefits. But the FDA has been pressuring

See **SAFETY**..... Page 7

Like us on  Follow us on 

Letters from our members

Geauga Family Farms continues to receive many letters from our members. We love Shearing from you. Our ears are open to your questions, comments, concerns, and naturally, your compliments. ;)

In addition to being thankful to all the members, the farmers of Geauga Family Farms are very grateful for the continued commitment by the sites and the site managers.

“The farmers of Geauga Family Farms would like to express their sincere appreciation to all of the members and the site managers and volunteers who help with weekly pick-ups. We couldn’t do it without you!” GFF Farmer Noah Yutzy said.

Thanks for all you do for Geauga Family Farms CSA. 

All of our veggies have been AWESOME, except this week and last all the tomatoes were over ripe as was the watermelon. (Just wanted you to know) Thanks.

~Cindy Young, Warehouse

Thanks for the update on the packing and for working so hard to make sure all the produce is delivered in good condition. We not only appreciate the quality of what we receive, but the care you take and the customer service in responding to feedback. You certainly don't find that everywhere these days!

~Kerianne Hearn, First Unitarian

SAFETY...continued from Page 6

states for years to prohibit raw milk sale altogether. S 510 would give the FDA power to ban raw milk sales nationwide.

Farmers like Mookie Moss could be shut down overnight.

Ironically, S 510 would confer a competitive advantage on the very types of businesses responsible for the food contamination problems in the first place: large-scale agribusinesses. That's because they have the resources to comply with complex regulations. While small farms have never had a major contamination problem, the legislation would damage, if not

destroy, their economic viability. S 510 would slow or kill the local food movements taking root around the country and in our own valley.

If you want to protect local agriculture, call your senators and insist upon amendments that would specifically exempt small farms and food processors.

For more information, visit the website of the Farm to Consumer Legal Defense Fund at www.farmtoconsumer.org/. While you're at it, consider joining this excellent organization, which exists to defend the freedoms of farmers like Mookie Moss and consumers like us.

Please return ALL containers

Jars -- jelly/jam jars, maple syrup jars, honey jars, cucumber jars, in short, anything that comes in a jar -- are being added to the list of containers to return to your pickup site. The idea for this came from member Michael Sharon, who picks up at Ruffing Montessori School.

We recently added the clear plastic containers

in which you receive your cherry tomatoes, jalapeño peppers, berries and more. These items are expensive!

This not only helps the farmers cut costs, thereby helping to keep the cost of your CSA share down, but also allows both you and us to do our part to help the environment. Reduce, reuse, recycle. It's the **GREEN** thing to do! 

Quote of the Week: “If organic farming is the natural way, shouldn't organic produce just be called "produce" and make the pesticide-laden stuff take the burden of an adjective?”

~Ymber Delecto

Veggie Tip of the Week: to revive limp but fresh greens (lettuces, chard, beet greens...) soak them in tepid water -- not cold, and not ice water, use water that is slightly warm, like a baby's bath water. The greens will pop back to life and be crisp again. Learned this tip from a produce manager with Whole Foods. I think it works because the fresh greens take in the warm-ish water as they would water from the ground, the warm soil. ~Kathleen Webb

Order your bulk veggies now

The farmers of the CSA have asked us to let everyone know that they have some extra bulk veggies perfect for canning or freezing. Items include green peppers, cucumbers and canning tomatoes. They are great for making pickles, sauces and salsa.

Wouldn't it be nice to open up a jar of summer's goodness in January?

Please see the form below if you are interested in ordering any of these items. They can be delivered to your pick-up site. Quantities are limited so place your order soon!

CANNING TOMATOES – 20 LB. BOX \$10.00

#1 QUALITY GREEN PEPPERS – BUSHEL \$24.00

GREEN PEPPERS (SECONDS) – BUSHEL \$12.00

Please fill out the form below and mail it with a check* to:

Geauga Family Farms
Attn: Roseanna Hershberger
15549 Patch Road
Middlefield, Ohio 44062

* Checks should be made out to Geauga Family Farms



BULK PRODUCE ORDER

Name: _____

Phone number: _____

E-mail address: _____

Pick-up site location: _____

I would like:

___ CANNING TOMATOES (x \$10)

___ #1 GREEN PEPPERS (x \$24)

___ GREEN PEPPERS (SECONDS) (x \$12)

ORDER TOTAL: _____



Taste of Home Cooking School comes to women's show

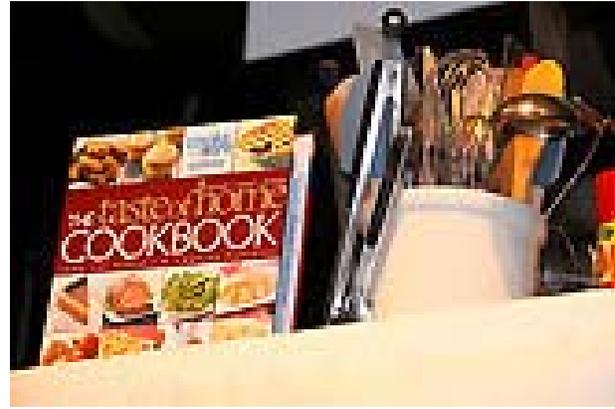


Drop your whisks, grab your friends and head for the Taste of Home Cooking School show, presented live at the I-X Center during the third annual Cleveland Women's Show Oct. 2. There will be Taste of Home Cooking Schools held at 11:30 a.m. and 4:30 p.m. Tickets for the cooking school are \$15 and includes admission to the Women's Show.

The show returns to the I-X Center from Oct. 1-3 with three days of ideas, products, tips and advice to help women live their best lives right now.

The show features fashion shows, celebrity appearances, cooking demonstrations, beauty tips, health screenings, decorating ideas and personal growth opportunities-all tailored especially for women.

This year's show also promises more than 300 exhibitors ranging from boutiques and jewelers to travel destinations and health care professionals. Entertainment journalist and television personal-



ity Giuliana Rancic will make an appearance. Get money-saving tips from CouponQueen and see Cleveland Firefighter Fashion Shows.

Show hours are Friday 10 a.m.- 8 p.m., Saturday 10 a.m.- 8 p.m., Sunday 10 a.m.- 5 p.m.

Adults \$10 at door; \$9 in advance online; youth (6-12), \$5 at door and online; ages 6 and younger free with paying adult. Advance discount tickets are available at Discount Drug Mart locations.

For tickets or more information, call 800-849-0248 or visit www.ClevelandWomenShow.com.

Cluck-cluck, quack, quack, moo-oo-oo

Our Pekin ducks are ready! Duck meat doesn't 'taste like chicken' - the flavor is richer, the meat is more moist. Why not try something different, especially when you can

buy directly from the farmer? Free-range chickens and ducks are fed organic minerals; most are



fed conventional feed. The freshly butchered ducks are \$3.20 a pound; chickens are \$2.50 a pound. Most weigh in at about 4 pounds or so. Chickens and ducks **MUST** be picked up at the farms. Please call Michelle Bandy-Zalatoris at 216-321-7109 or Laura Dobson at 440-478-9849 to place your order. Also available is grass-fed, pastured ground beef. The cost is \$3.75 per pound delivered with your share. Please check first to see if your site is able to receive extras such as beef before ordering. More meats will become available in early fall.

Contact Kathleen Webb at 216-408-7719 or gfamilyfarms@aol.com.

Farm Visits

Meet the Farmer Dates 2010

Fourth Tuesdays – 6:30-8 p.m.
Second Saturdays – 1-4 p.m.

Drive out to picturesque Geauga County for a visit with the farmers of Geauga Family Farms. The second Saturday and fourth Tuesday of every month through October, CSA members can come see where their food is grown, and meet the farmers who have nurtured the certified-organic produce shareholders receive each week in their CSA share.

For a map of all the farms, visit our Web site at www.geaugafamilyfarmsllc.org and click on Meet Our Farmers on the left.

Sept. 11 Lester Hershberger, Noah Yutzy and Marlon Bartman



www.geaugafamilyfarmsllc.org

Mailing address:

Geauga Family Farms
17050 Nash Road
Middlefield, OH 44062

For more information, call 440-478-9849
Web site: www.geaugafamilyfarmsllc.org
Editor: Laura Dobson, LMFree99@yahoo.com

The Fair Share is a weekly e-newsletter produced by Geauga Family Farms.