

Harvest Happenings

370,000 LBS. OF FOOD HARVESTED AND DISTRIBUTED SO FAR THIS YEAR!



DONATIONS GROW WITH NEW DISTRIBUTION CENTER

In just a few months, the Farm's new Distribution Center is making a huge impact. This facility provides the space and resources (including a multi-bay loading dock) to not only package and distribute our fresh food, but we have also been accepting donations from other local farmers and businesses, boosting the Farm's ability to **GROW MORE – GIVE MORE – SERVE MORE.**

The building expansion was made possible because of the generous benefactors who supported this transformational project. Many thanks to: **The Keith Campbell Foundation for the Environment, Central Pennsylvania Food Bank, A. James and Alice B. Clark Foundation, The Marion I. and Henry J. Knott Foundation, Lockhart Vaughan Foundation, Middendorf Foundation, The State of Maryland, and The Harry and Jeanette Weinberg Foundation.**

Additionally, the Farm is grateful for the recent product donations from **Bange Farm, Inc., Benedict's Produce, Hanover Foods, and H&S Bakery.** What a blessing they have been to the Farm and those we serve!

If you or someone you know would like to learn more about making large product donations to the Farm, please contact Jamison at jamison@firstfruitsfarm.org.

Take a look at the videos of donations below!



DRIVE-THRU LIVE NATIVITY

SAVE THE DATE

Journey to Joy returns to the Farm!

December 15, 16 & 17
6 p.m. - 8 p.m.

Stay tuned for more details!

Interested in volunteering for Journey to Joy? We are looking for help with costumes, scenery, setup, etc. For more information, please contact Sharon at sharonlbroughton@gmail.com.

REGENERATIVE AG FOR A SUSTAINABLE FUTURE

As stewards of the land, we look for ways to farm using sustainable and regenerative agriculture practices like no-till and the use of cover crops whenever possible. This year, we rolled and crimped our rye cover crop to plant no-till pumpkins, sweet corn, and zucchini. The Farm used row-cleaners—an add-on to our planter—to successfully plant through the rye.

Crimson clover is also a great cover crop for no-till planting. Not only does it attract pollinators but it also fixes nitrogen into the soil for crops to feed on!

Utilizing no-till methods saves money, reduces fuel consumption, keeps soil from washing away, and allows the soil to hold onto carbon, reducing greenhouse gas emissions.

HHS STUDENTS RESTORE 1955 FARMALL 400

Students from **Hereford High School** are restoring the Farm's 1955 Farmall 400 tractor.

Working under the direction of our Maintenance Manager, Jeff Lipko, the students have changed the oil, completely disassembled the sheet metal, and installed an original grill.

In the process, they have learned about oil bath air cleaners, 12v positive ground electrical systems, simple hydraulics, and tire and wheel maintenance—including the use of chains for traction. Students are also researching seats, lights, old switches, and will eventually repaint the exterior.

All of this hard work has paid off as the tractor is now used to groom our walking trails and pull wagon rides at the Farm!

Are you a business or other organization interested in supporting the community to make a difference for others?

We invite you to join our **NEW Cornerstone Community Partners Program**

THANK YOU to the following Legacy Partners for their inaugural support of this program.

Learn more at: firstfruitsfarm.org/cornerstone

DISTRIBUTION PARTNER Spotlight...

The commitment of our distribution partners is truly immeasurable! They go to many lengths to ensure the Farm's food reaches those most in need.

As a driver for one of our largest partners in West Virginia, John (pictured above) makes the 6-hour trip to the Farm each week to pick up food to share with hungry people in the Charleston (WV) area.

Thank you, John, and to the many other dedicated drivers traveling from near and far who carry out the Farm's mission to **GROW MORE - GIVE MORE - SERVE MORE!**

Learn more about our multi-state distribution network at: firstfruitsfarm.org/food-distribution

FARM to TABLE

Try this recipe (courtesy of Once Upon A Chef) for ratatouille to use up all those farm-fresh summer veggies!

Ratatouille is delicious with pasta or polenta, served with a fried or poached egg, or eaten just as is!

Ratatouille Recipe

Thank You!

FOR FAITHFULLY SUPPORTING FIRST FRUITS FARM AND OUR EFFORTS TO **GROW MORE - GIVE MORE - SERVE MORE!**

"FOR I WAS HUNGRY AND YOU GAVE ME SOMETHING TO EAT." – MATTHEW 25:35