

CSA Newsletter

WALTHAM FIELDS COMMUNITY FARM

a project of Community Farms Outreach

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DISTRIBUTION WEEK: 12

August 24-28, 2003

Message from the President...

On Tuesday (8/19), CFO received communications from UMass administration in Amherst outlining the decisions made regarding operations at the Field Station. In addition, we received an eight-page status report from the Director of UMass Extension, Steve Demski. For those of you who are interested in reading about the complexities of what UMass Extension and Outreach has been grappling with and the changes to their full program, I would be happy to forward this document to you (see below). The following summary pertains to the impact of the recent decisions at the Field Station and at CFO.



Field Station Building: The building rental fee structures for offices and day use will remain the same. The staffing for the Field Station will be reduced from its present limited staffing by .5 Full Time Equivalent. **This will mean that the upkeep of the buildings and grounds will be more challenging.** However, UMass hopes to keep the facility accessible to community groups and their Extension programs.

Land: The land will be available for lease for **one more year at an increased fee** to be determined in October.

Greenhouses: **All of the greenhouses will be closed.** The cost of heating the greenhouses is \$30,000 for heat and about \$16,000 for custodial maintenance - the half-time position being cut. There are approximately seven greenhouse renters, including CFO who only pay a fraction of the actual cost to heat and maintain those structures.

Distribution Shelter: CFO has permission to continue building the distribution shed.

Friends of Cornelia Warren Farm Project: At the February meeting of the vision steering committee of the Friends of Cornelia Warren Farm, Dr. Mullin said he would like to meet with us again. Now that he has been promoted to Dean and elevated to Vice Provost of Extension and Outreach, he is ready to meet to further discuss the Field Station's future and hopefully, our role within their future planning process. I will be convening a meeting of this group with Dr. Mullin. He told us last February, we would have a year before a plan was set for the Field Station and that our group (FCWF) would be a part of that planning process. **It is good to know that we are still on that agenda, now that the dust is settling. However, as you will read in Demski's last paragraph the future of Extension is by no means assured.**

Continued on next page...

THIS WEEK'S PICK-YOUR- OWN

INCLUDES:

Cherry tomatoes
Cilantro
Tons of Dill!
Flower garden
selection,
including
Sunflowers!



E-MAIL US!

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PROVENÇAL OVEN-ROASTED TOMATO SAUCE

[Editor's note: I stumbled on this while following a thread on the CFO-WFCF-Chat list. Just a little work now will really pay off next winter! It's from **Gourmet** August 1998, and <http://www.epicurious.com/>]

olive oil for brushing pans

1 head garlic

4 pounds vine-ripened red tomatoes (about 10 medium)

1 tablespoon fresh rosemary leaves

1 tablespoon fresh thyme leaves

3 tablespoons fresh orange juice, or to taste

Preheat oven to 450°F. and lightly brush 2 shallow baking pans with oil.

Separate garlic head into cloves, discarding loose papery outer skin but keeping skin intact on cloves, and wrap in foil, crimping seams to seal tightly. Cut tomatoes into 1/2-inch-thick slices and arrange in one layer in baking pans. Sprinkle 2 teaspoons each of rosemary and thyme evenly over tomatoes and season with salt and pepper.

Put foil-wrapped garlic in one of baking pans with tomatoes and roast garlic and tomatoes in upper and lower thirds of oven, switching position of pans halfway through roasting, about 35 minutes total, or until garlic is tender and tomatoes are slightly charred. Unwrap garlic and cool slightly. Peel skins from each clove and force pulp with warm tomatoes and herbs through a food mill fitted with small disk into a bowl.

Finely chop remaining teaspoon rosemary and remaining teaspoon thyme and stir into sauce with orange juice. Season sauce with salt and pepper and reheat if necessary. Sauce keeps, covered and chilled, 4 days or, frozen, 4 months. Reheat sauce over low heat and reseason with orange juice, salt, and pepper.

Makes about 3 cups, enough for 1 pound pasta.

Message from the President, continued

Long Term:

UMass Extension and Outreach basically has one more year from Jan. 1st to identify how it will justify its relationship to the core mission of UMass: teaching and research. The fact that Extension must recreate itself and link its programs much more closely to the academic mission of the University's teaching and research, by working to make their educational resources "vibrant tools in communities and professions across the state," may bode well for us in our work at CFO. As Demski states:

You know, I know, and many people around the Commonwealth know that there are high-priority needs for off-campus education and applied research in this state. We know that there are young people in need and at-risk who need us. We know that our struggling agricultural businesses have needs that we are uniquely qualified to meet. We know that public officials and other agencies need to partner with us to protect and conserve our natural resources and the quality of our communities. We know that there are hungry people who need to learn better nutrition to be healthy and people who we can keep from food safety-related illnesses. These needs are strong, real and compelling.

I think that these statements open the door for us in our efforts to define for UMass "an appropriate and sustainable use for the facility" as Assistant Director Bob Schrader states. I believe that CFO and Waltham Fields Community Farm can attest to the fact that **our current work and future vision is compatible with the UMass goals. We know** that our vibrant agricultural/environmental program model provides value to an urban community. **We know** that our ecological organic practices are conserving the quality of our communities. **We know** that we are feeding hungry people and teaching all better nutrition and health practices through locally grown food production. **We know** that we can become financially self-sustaining and contribute to the local economy by providing jobs, job training and education about farming methods, organic food production and nutrition. **We also know** how to build and maintain community, connecting people, land, and food. **We already know that our use of the facility is appropriate and sustainable. Now we hope to share this with UMass as we plan the future as equal partners.**

-- Dee Kricker, August 20, 2003



Note: For a copy of: *UMASS EXTENSION: WHERE WE ARE TODAY, WHERE WE MUST BE TOMORROW, A Status Report*, by Steve Demski, Director UMass Extension and Outreach, August 13, 2003, e-mail me at: kricker@theworld.com.