

Season Wrap-up Shareholders Write

This week is the Final Week
see note below

20th Harvest Week
Oct. 29th - Nov 3rd, 2001

Sign up for you 2002 share now!
\$40 early sign-up discount expires 11/15
see below and visit www.AngelicOrganics.com for info



FARMER JOHN WRITES...

Do You Plan to Eat Vegetables?

We at Angelic Organics suspect that you are going to eat vegetables next year; however, share renewals have dropped by 25%. In this time of economic and political uncertainty, it might be a good idea to hold onto the old car for another year, delay the beach house purchase, and darn the holes in your socks. But we don't think it is a good idea to cut back on your vegetables. And organic vegetables won't be cheaper at the store. We did a price comparison a few years back and found out that Angelic Organics' vegetables cost about 25% less than organic vegetables from the store.

We imagine that the reason renewals dropped so much is that so many of us were in a daze in September. Therefore, we are offering a special fall sign-up deal - \$40 off the normal share price until Nov 15. (For those of you who signed up recently at \$25 off the normal share price, we'll send you a \$15 coupon-we don't want you to feel slighted.)

We plan way ahead here at Angelic Organics. The fall and winter are devoted to making field plans, and lining up help to manage next season's crops. Wondering how many shares we will sell is unnerving for us. We need the security of being able to confidently anticipate that we will sell everything we plant. So, it is of great service to us, if you sign up now and keep us on an even course. If you have already signed up, thanks; now might be an ideal time to pass the enclosed brochure onto a friend who would benefit from the reduced share price and the assurance of locally grown organic produce.

This was our best year ever at Angelic Organics, and we plan to make next year even better, so get your Angelic Organic vegetables lined up for 2002. It will be one less thing in your future to worry about.

Thank You

Thank you for being part of our farm this year. Community Supported Agriculture is a new social/political/

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What's in Your Box

Please note: this box summary is written the week before you receive your box. Some guesswork is involved: some things may be in your box that are not listed, and some listed things may not be in the box. As always, be sure to thoroughly wash all of your vegetables.



SALAD GREENS

◆Salad Mix

ROOTS

◆Carrots
◆Potatoes - Russets

BRASSICAS

◆Broccoli or Cauliflower
◆Brussels Sprouts

COOKING GREENS

◆Spinach-you can't get frost sweetened spinach like this in the store
◆Kale

ALLIUMS

◆Onions

HERBS

◆Thyme



Farmer John

Comings and Goings by Kirsten

We called in the "A-Team" to give us a hand last week... four students from Grinnell College (Austin, Adelle, Amber, and Adam) used their fall break to lend a hand to both the field crew and to the Learning Center. My mom and grandma came in from Minnesota and California for a weekend visit.★

Last Week's Activities by Kirsten

With last week's cold temperatures and biting wind, harvesting and packing for 1000 boxes was about all we could bear for outdoor work. So, we cleaned onions and squash in the barn, cleaned the residential spaces and the greenhouse, helped Bob and Primo with their projects, and took Saturday off.★



Hannah

Overheard or Overread

Heard: "I feel normal when I say positive, nice things to people, but sometimes I feel like they don't like that upbeat attitude, so I feel like I should say something dark and negative, just so I seem like a deep person."

Read in USA today: Even in times of war, Islam does not endorse the killing of women, children and farmers.

Heard: "How often do you like to fall in love?"
"Whenever I want to lose weight."

Weather Last Week

The vegetables remaining in the field didn't seem to mind the cold temperatures as much as we did - almost everything still looks good out there (we'll finally have broccoli this week!!).★

This Week is the Last Week

(unless you've signed up for a winter share; postcards confirming your winter share 2001 status and your 2002 share status were sent out on Sunday, 10/27)

- The 20 & 12 week seasons end with this week's box (on Oct. 31st & Nov. 3rd).
- If you didn't sign up for a winter share: please return your final box after the last delivery--we'll pick it up in a week.
- If you received a key for your drop-site, please be sure to return it to your host.

For those who signed up for a winter share (see post card confirm mailed on 10/27) **here's how it will work:**

- **Starting with next week**, we will be delivering 4 boxes over the course of 6 weeks (Thanksgiving gets in the way of our usual schedule).
- Delivery sites, day of the week, and times will be the same;
- As temperatures fall your vegetables may freeze, therefore prompt pickup is even more critical;
- More details are on the recently mailed postcard.★

economic form, and we appreciate that you joined us in this adventure.

And a huge thank you to our crew...

to short-term workers: **Alejandro, Essomba, Chase, Judd, Alpha, Shilpa, Eddie, Eliza, & Lesley;**

to medium-term workers: **Frédérique, Domenic, Maya, Jonathan, Lalo, and Clay** (Clay will be back next year);

to the full season interns: **Kate, Robin, Jenny Hoople** (Jenny H will be back next year, too), & **Jenny Meyer** (Jenny M will help some this winter);

to our cook: **Hannah** (Hannah will also be around next year);

to our Field Crew: **Raul, Eduardo, Moises, and Artemio** (these guys will all likely return);

to Buildings & Grounds and Machinery Specialist: **Primo** (he'll be back);

to the CSA Learning Center including **Tom and Joanne** (both returning);

to our Field Manager: **Kirsten** (yes, back for '02); and,

to the Assistant General Manager who also runs the office: **Bob** (yep, back).

Every single person on this list lived farming from sun-up until late

afternoon, month after month. Our farm workers are extraordinary human beings, bringing in thousands of pounds of vegetables every day, regardless of weather, regardless of moods, regardless of social turmoil--they just keep doing the work, no matter what. *[editor's note (from Bob): also a great thanks goes out to Farmer John whose visioning and hard efforts make this all possible]*

Shareholder Joan Siekierski writes to Angelic Organics:

Dear Angelic Organics,

Every week I read the newsletter & every week I find a little something I can take with me & store for future use. I don't always pick up my own box since we have to

drive out to the farm to pick up & 2 other friends do the same. We take turns depending on who is more available for that week. One of the people that picks up for me forgot to get the newsletter one week & it made my box incomplete! I made sure to tell her where they were for the future & not to forget it again. Of course the vegetables were still beautiful but the connection wasn't completely there.

I've found that in the past few weeks after the tragedy at the World Trade Center I've really waited for my newsletter. Somehow it makes me feel connected to people who might understand the deep sorrow I feel over the loss to the world. I'm still

searching for the words to explain what I feel, but after reading my newsletter tonight with the little notes from people who felt compelled to send veggies & people who received them - I felt the need to write & say how happy I am to be a part of something so nurturing & healing in a world that sometimes seems broken. When John wrote "Inside Out" in the newsletter after September 11th, I just sat & read as my family was waiting to go out together. I think it was just what I needed to hear, to really put into words some of the ideas I believe - like the role we all play in this. John has a way of writing that lets a person see things in a different way - to explore. It's so easy to remove ourselves from this sort of tragedy when we aren't directly affected by a loss. The same way it's easy to remove ourselves from what's going on now - what our government is doing (the retaliation thing). The choices we make in all that we do have an affect on the world in some small way. That's why the choice to become & stay a member of Angelic Organics seems to be my way of making a positive difference in the world by setting an example for my children & all the people I meet & talk to about organics & your farm. It's a bright spot in a sometimes not so bright world. As concerned "World Citizens" we have to make positive choices for our future & our children's. Angelic Organics is one of



Bob

those choices. As John mentioned in the newsletter - Community Supported Agriculture wasn't around 20 years ago - it was a fantasy. So maybe by making better choices we can make other fantasies come true. John Lennon wrote of a fantasy in his song "Imagine" many years ago:

"Imagine all the people living life in peace. You may say I'm a dreamer, but I'm not the only one. I hope someday you'll join us, and the world will be as one." - John Lennon

Maybe if more people believe in his fantasy it could come true also. It can't hurt to try. Anything's possible!

Joan Siekierski, Shareholder in Beloit, also owner of Bagels & More

Shareholders Offer Help

Hello-

I am a shareholder and volunteered for a day last summer. I loved it so much, and would like to come out again...I am also on sabbatical from my job until October 15th, and would like to volunteer another day or two in September and October... My family sold my grandparents farm in Michigan when I was in high school and I've never gotten over it. Is there a way that a city girl can work in farming? Thanks-

Laura McAlpine, Ravenswood Manor

Hello there.

My wife (Cassi Paslick) and I (Rob Clark) are new to the CSA as of this year, and we are pleased and proud to be a part of your organization.

I am writing because of something I spotted in a recent newsletter. You mentioned working on several books about the organization and the farm. I was wondering if you would like the services of a photographer, free of charge.

The reason I am offering to come out to document activities on the farm is twofold. On one hand, I want to do as much as I can to help promote Angelic Organics and CSAs in general. If you would like to use high quality photos in any of your literature or books, and don't already have a photographer to do this, I am more than happy to help. Second, I have wanted to photograph life on a working farm for many years now, not only for the personal challenge but as learning experience for my daughter. In fact, we found out about Angelic Organics and got involved because I am passionate about saving family farms.

My "services" (including film and developing) would be completely free of charge — you could consider it a donation to Angelic Organics.

I'd really like to help, and this is the best way I know how. I look forward to hearing from you.

Rob Clark, shareholder who picks at the farm

Shareholders Write About the Vegetables

The following are some of the comments we have received from shareholders on our vegetables. . Thanks to all of you who give us feedback.

*Hi Angelic Organics!
golden beets..... you guys rock!*

*see ya next week,
Connie Michels, Uptown*

Our first delivery of 2001 arrived and it truly seemed as much like the future as the film 2001 did when it first came out!

This looks like evidence that we're going into the best, most prolific year ever...

In fact, we would've written sooner to acknowledge how wonderful the delivery was, but we spent Wednesday night stuffing everything into our refrigerator (and barely made it, even *after* we ate a huge salad, cooked up garlic tops with summer squash, and I think something else. Thursday we had company for dinner and made teriyaki beets and MORE salad. Friday and through the weekend we spent every non-working hour cooking and eating.

Not sure how two people will eat all this food in



Artemio

Like to tour Wisconsin, but wonder where to spend the night?

(Farmer John's Note: Inn Serendipity seems like a great destination for a trip through the fall colors of Wisconsin. It's an ecologically inspired enterprise, run by innovative, dedicated people.)

Featured in Wisconsin Trails, Newsweek, and on National and Wisconsin Public Radio, **Inn Serendipity** Bed & Breakfast is located on a 5-acre transitional organic farm in Brownstown, WI (the farm is run by a former CRAFT intern). One of fewer than a hundred "demonstration homes" for Real Goods and an Energy Star Small Business, **Inn Serendipity** serves as a showplace for energy conservation and more sustainable living. **Inn Serendipity** features a solar hot water heating system, super energy-efficient Sun Frost refrigerator, Lopi Endeavor woodstove, FSC-certified and sustainably harvested wood used in their new hardwood kitchen floor, and floor tiles used in their bathrooms which are made from recycled auto windshield glass. The Inn derives 100-percent of its energy from renewable energy sources, including biomass and wind. The hearty vegetarian breakfasts served to their guests feature fruits, vegetables & herbs from the Inn's gardens and features locally-made cheeses.

For info, visit www.innserendipity.com, send an e-mail info@innserendipity.com, or call (608) 329-7056.



Eliza

a week. But mind you, we are NOT complaining! This is great.

The beets were a real surprise. Never remembering them in a first delivery (or even 2nd, 3rd, or 4th) before, we went ahead and bought a bunch of beets at the Farmer's Market on Sat. before the Wed. delivery, being *sure* that would be one thing we didn't get. But no problem...there's always room for beets, and those wonderful beet greens. If we get more this week, it's probably time for a chocolate beet cake, which we haven't done since last summer. OTOH, it's hard to bake those wonderful and beautiful beets into a cake. You lose the whole effect, in a way. But then again, that cake is soooooo... good.

Guess that's about all the time we have to write. Have to get back to eating so there will be room for a new delivery in two days.

Kathleen Drolet and Jo Snyder, Oak Park--North

Just wanted to let you know that your hard work is very appreciated. We've been CSA subscribers for four years ... the last two with Angelics... and we have never seen an early box so full! Our kids remarked, "Now that's a green dinner, Mom!" Those THREE heads of broccoli in our box will be used for a village-wide potluck on the fourth of July. Your green thumbs are amazing! Thank you.

Michael Durbin & Joan Monnig, Evanston--North

Thank you for three weeks of wonderful eating. I feel great. You know, the vegetables have a sweetness to them that I almost forgot about - the cauliflower especially and the zucchini & even the lettuce...

Dawn Paskowicz, Uptown

Angellic Organics,

Thank you for the wonderful veggies! We last subscribed to Angelic Organics about 5 years ago, but life was too hectic to use all the veggies. We are glad to be shareholders again this summer. The amount of produce is overwhelming, but wonderful, and the selection is much improved. Keep up the good work!

Kim Stone and Ken Wexler, Highland Park

I was just looking at the news paper and saw just how hot and muggy it is at the farm,so...I wished that I could send you all over some fresh squeezed iced lemonade...but I can't. I can tell you that my 4 year old son is thoroughly enjoying the ear of corn that he is working on,with a pat of butter on a fork in one hand, and the corn balanced by it's handle in the other.He says that the white kernels taste best. And this after insisting that he doesn't like corn, and won't eat it for dinner no matter what. One bite of mine solved that little issue. Thanks for all of your hard work, the veggies are yummy.

Chaz Morenz, Evanston South

Hi Angelic Organics - I am really happy with my vegetables - especially getting the corn. I've been corn-starved in the months before getting corn from the farm because I can't find organic corn unless I drive out some ways to Evanston People's Market. Congratulations [to Bob] your longevity [7 years] working at AO. Some would snicker and say that's not done anymore today but I think it takes a special person to work through the good years and the bad and be willing to invest yourself in the creation of something so worthwhile. Keep up the good work!

Jo Kishkunas

-Ravenswood Manor



Alpha, Eduardo, and Moises

(Farmer John's note: of course, not every comment we get is flattering, and sometimes we are confused by raves and complaints about the same vegetable. Read on, but remember that we like to know if you have a problem, as well as a praise. We like to fix problems.)

Dear Angelic Organics,

I just wanted to touch base with you regarding our first shipment. Specifically the corn. Is there a problem with the corn crop this year? I have noticed that the corn seems very chewy, not so juicy and squirting when you bite into it.

Just a comment, I did have some wonderful corn from the market down the street from our house last weekend, however this corn we received [from you] seemed just as chewy as the other ears I purchased this year, aside from the corn last weekend.

name withheld

The corn was the best ever!
Marjorie Ettliger, Highland Park

An awesome box!! Thank you for all your hard work this season. My 18 month old son squeals with delight when he sees the ears of corn, and would probably eat it raw if I let him. All your efforts in this wild summer weather we've had are much appreciated.

Susan Sinopoli, Arlington Hgts.



Frédérique

Hello,

Just wanted to let you know how much I love your produce. I've been 'dabbling' in organic items for quite some time so this seemed like the likely route to continue on. You now have a customer for life. I have fallen in love with Wednesdays (my pickup date). Even my kids want to know "what's in the box?"

... I appreciate every bit of work you do, when it rains I think about you and hope it helps the crops. I photocopy your newsletter and leave copies at work every week. Maybe it'll help? If not for orders, it just might awaken a few minds.

Thank you,

Chris Mullally, Park Ridge

Angelic Organics,

Thanks for all the recipes in the newsletter and by e-mail. Such great ideas. I have had a lot of fun trying many of them.

Sara Akerlund, Caledonia, IL shareholder who picks up at the farm

Hi Angelic Organics.

I ... want to thank you for this opportunity to obtain organic food. I saw you one day delivering to the Hyde Park site and was immediately struck by the feeling that there are still people in America who will

work for a good cause and not mass economic gain. No, I'm not a quack, just someone who remembers a time when people seemed to care about each other and the environment. Take care.

Amelia Owens, Hyde Park

Angelic Organics,

At this point in time I must say I'm in heaven with heirloom tomatoes!!! I happen to just truly adore their flavor beyond any other kind of tomato. I also filled out the survey last year and indicated my interest in having more and it seems that's so — although I did plant them in my pots on my deck this summer just to be sure I had enough! I would like to express some random thoughts about the produce grown this year. I would ask for less of the mesclun mix and more soft sweet lettuce: either leaf or butter. While I love mes-



Robin, Lesley, Jenny H, Maya, Kirsten, Jenny M, and Kate

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clun, I much more enjoy the mix sold in Whole Foods (the museum store) or Wild Oats/ Peoples Market. Why? Because the long stems aren't there and it seems there is more yummy lettuce like frisee, oak, etc. than beets or the Japanese type that I can't remember the name of right now. The squash, yellow, were just wonderful and last Wednesday, I had a melon that I fell in love with — don't know what it was, not honeydew or cantaloupe though. More to come.

Nancy Graham-Betend, Evanston--South

Hi to all at the farm.

I just wanted to send you a fan letter for the wonderful tomatoes and melons in our boxes — not that everything else isn't great, but I LOVE tomatoes and melon. Having eaten all the tomatoes from last week's box, I sliced into a store-bought tomato last night. I did get a slight "vine ripened" aftertaste but, frankly, it could have been a piece of tomato-flavored styrofoam. And we just finished up a yellow melon (cantaloupe? who cares!) from the week before. We savored it, knowing it would be the last for a long cold winter.

Thanks for all your hard work! -- Jill Rollet, Hyde Park

The Imaginary Farmer John

I don't have time to forward the FarmBook project during the farming season. No one knows this better than Jennelle, my assistant editor, who works diligently on the book project, week after week. How does she cope without my input? Jennelle reveals her method:

John,

I had an imaginary co-editor named Percy for a few weeks, but I dumped him because he wasn't as helpful--or as compatible with me--as the imaginary Farmer John who sits on the corner of my desk, swinging his legs (he is shorter than the real John, with his head reaching only to my knee when he hops to the floor on an errand to the FarmBook filing cabinet). My imaginary Farmer John is pretty good to work with. He's reliable, I think. He stands firm (I believe it's partly due to his low center of gravity) on many issues, and, on other topics, is gently swayed to my point of view. We like each other. [I] think that little imaginary Farmer John would be even more cheerful—and perhaps a degree more amiable—if he had his own imaginary tractor with which to groom the carpet. (How could I have overlooked this detail for so long?!) I told imaginary Farmer John about your predicament with farming full-tilt and the list of questions we sent that is overwhelming you. Although we would love and would much prefer to have you answer the questions in all your realness, little Farmer John says he is more than understanding and that he is eager to help. I think he looks up to you—a real live farmer! It's sort of sad to see him cooped up inside with me all day when he wants to be outside covercropping the yard. But he is enjoying this vacation with me to New York. Anyway, he says he can try to answer the questions himself. We've made lots of headway on the CSA section. We'd like to work on Food and Health/Nutrition and Biodynamics in tandem since they are related topically and could be quite related organizationally. (More later.) Well, little Farmer John is on his way out the door. (We leave a stool over there so he can reach the doorknob.) He's off to Cafe Habana. He met a friendly waitress there last night and I believe she gave him her number.

Jennelle

(Farmer John's note: *I think the following note from Tod is a masterpiece of culinary writing.*)

Dear Angelic Organics -

I just ate the year's most perfect tomato.

It was a huge sucker — one of those habanero-orange heirloom varieties. When I say 'huge' I mean at least a pound. And it was so ripe it was starting to burst. One day on my counter and it was beginning to melt.

I ate it tonight. I had just turned off the burner on some tofu I was cooking and took up the tomato. I was going to slice it and have it with dinner. I rinsed it, cut away some mushy parts, and then cut my first to-keep slice. I picked it up and tried a part. I paused a second at that first bite. It was.... awesome. I paused just that brief second, and then started eating it right there at the cutting board. Knife, then salt shaker, then back to knife. All the time eating tomato. Every time I took a bite, the world faded. The flavor was amazing, indescribable. Full, rich, the perfect amount of acidity, the perfect amount of that resinous tomato flavor.

I finished it quickly, not quickly enough while I was engaged in it — when I still had a huge tomato in my hand; but too quickly now that it is gone. I sit here, in tomato afterglow.

The Summer has been consummated.

Thanks, and keep up the good work.
tod, Ravenswood Manor

(Farmer John's note: *here is another culinary thriller...*)

I should have written you a couple of weeks ago...but you know how things



Shilpa and Essomba

go! I wanted to tell you that never in my life have I liked tomatoes. In my first box, I gave almost all of them away. It wasn't until someone offered me a slice of



Raul

one of the tomatoes I gave to her when I realized how much I love tomatoes. I almost wept! Never in my life have I tasted such wonderful, heavenly tomatoes! Now, I rarely give them away—I want them for myself, besides, there usually aren't any left to give to anyone!

Also, I was at a party where one of your competitors has a drop location. The pick-up date had already passed, and they were giving away all the extra produce. When asked if I wanted a box, I said, obviously, no, since I have plenty of vegetables at home. When I mentioned that I got my vegetables from Angelic Organics, everyone knew exactly who I was talking about. I was told that you were one, if not the best of all the CSA's around! I agreed, of course (then we started to talk about tomatoes).

Kassandra, Lakeview

Hello my hardworking farmers who allow my family to enjoy such wonderful foods!!! I'm a new shareholder and have been meaning to write to you all season ... I'm sad that there are only two weeks left for this season but I must say you've added so much goodness and joy to my life. You've presented a whole new world to me. I'm cooking more now, from scratch, trying new recipes, feeling good inside knowing I'm providing fabulously healthy food for my family and just feeling "wholer" about the food process in general. Being a part of your farm is so cool for me. I had never heard of biodynamic farming before. How wonderful to be a part of that. I enjoyed the flyer you included about Anthroposophy — got information from the Society in Ann Arbor. In my weekly "spiritual" lessons I receive at home (I'm a Rosicrucian) it was suggested I read some works by Rudolph Steiner. I love it when things like this happen in my life. I tried the celeriac/leek soup recipe you included last week and it was great. There is an old Tibetan belief that "unlike grass which can be wiped out in a strong wind, we are as the earth." It's because of dedicated, hard-working, generous people like you who make up the rich soil of that earth. I thank you for that.

Mary Hernandez, Barlett

Dear John and all.

Just a note of thanks. This is our first year as shareholders. We look forward to Wednesday deliveries with joy and anticipation! We have been sharing our box with our backdoor neighbors and they too have enjoyed this experience! We have tried many new greens for the first time. And delightfully discovered that they not only do not taste bad....but are a delight! We would never know chard or beet greens or the interesting herbs or heirloom tomatoes (they are tasty!) that can be eaten in salads without your entry to our lives. Thanks for the enrichment. We are signing up for next year with anticipation.

Yours, Jan and Mike Yung

From Farmer John: Thanks again for being part of our great 2001 season. It has been very exciting and very rewarding for us at Angelic Organics, and we can tell from the above that many of you have also been excited about the year. ★