



Haliburton Farm

organic farming for our community

Newsletter #5

Spring 2005

Haliburton Tours & Work Parties Continue

our volunteers are what makes the farm grow!

Have you heard about Haliburton Farm, but don't know where we are, or what we're up to? Ever wondered what's involved with organic farming? Or would you like some useful tips that you can use in your home garden? If so, think about coming out to one or more of our monthly farm tours and work parties, held on the 2nd Thursday and Saturday of each month.

The farm tours begin at 9:00 am, followed by the work party. It's a great way to get involved with the farm, meet other volunteers and learn something about growing food. Each month, we have a different theme based on the needs of the farm at that time of the year.

Our volunteer Farm Manager (Tina Baynes) always has lots of information available about what's going on, why it's happening and how you can do this in your home garden. Tina has been farming organically for fifteen years, so she is a wealth of information.

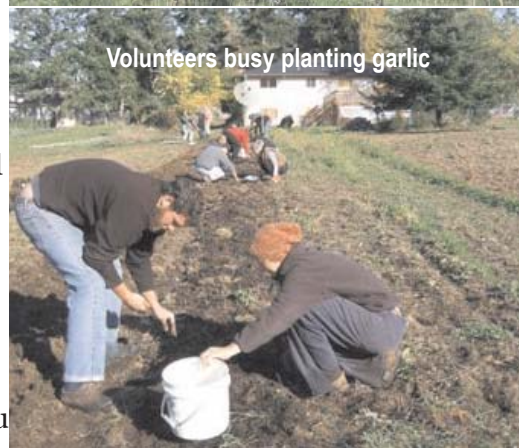
Last year, our volunteers picked over 700 lbs of pears, which we turned into juice and sold. We have, in the past, had a professional fruit tree arborist come out and teach us how to begin the renovation of our neglected heritage orchard.

There are always lots of tasks that need work, and the farm tour is always interesting. So, if you don't feel you have the energy for a full morning of digging, drop by anyway - you may learn something and you are guaranteed to meet some interesting people.

Check the website at <http://www.haliburtonfarm.org> for details on the planned activities of our upcoming work parties.



Volunteers pruning the Heritage Orchard



Volunteers busy planting garlic



Volunteer peddling our pear juice



Volunteers learning to build a hot compost

We are Certified

The farm is now officially certified organic. This is very exciting, because now we are able to sell any produce as certified organic.

The certifying body for the Island is IOPA (Islands Organic Producers Association).

We are required to adhere to some very strict standards in order to maintain the organic certification. This means that the consumers who look for certified organic produce can be confident that the food was grown without pesticides or chemical fertilizers.

Check out the following website for more information about certification:
<http://www.certifiedorganic.bc.ca/>

We Have Water

Thanks to a grant from the District of Saanich, we have a new water line to the farm - one that will allow us enough water pressure to irrigate the entire property. We plan to use water-efficient drip irrigation throughout the farm.

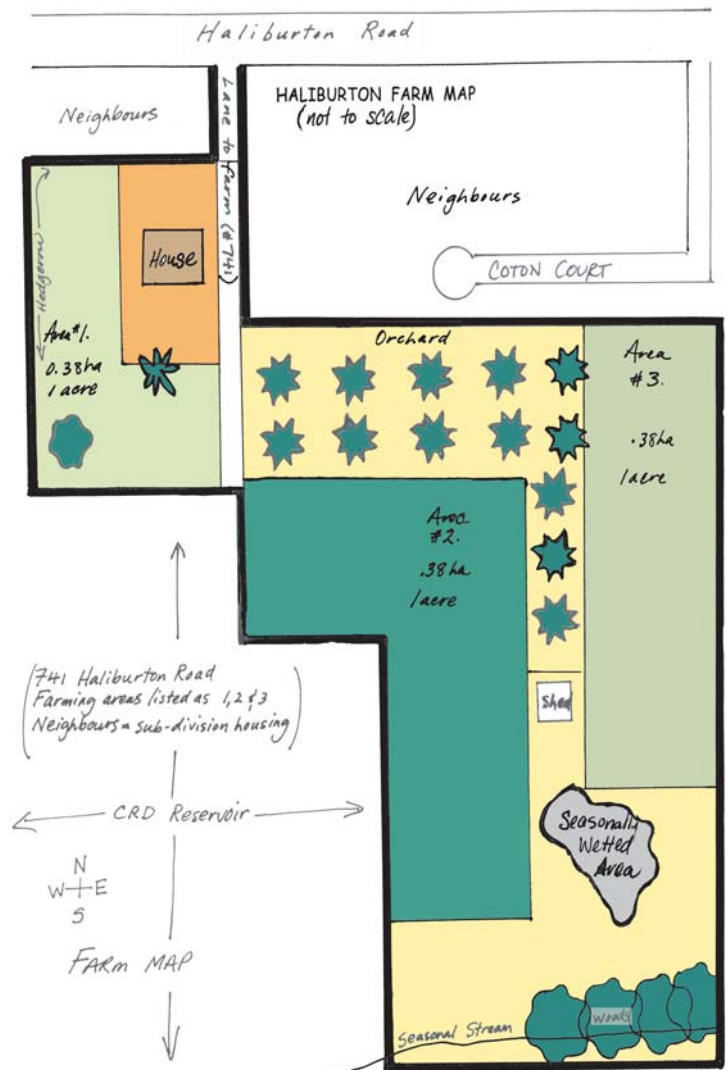
Farm Needs

Many thanks to all of our members and supporters who have made donations of time, money and materials. To-date, we have managed to scrape together the money and materials needed to fence and plough a portion of the property.

We still, however, need funds for on-going maintenance such as mowing, for education planning, to hire a farm manager, and to renovate the house into an educational centre.

Please consider making a donation to the Farm, and please update your membership, if you have not already done so.

Haliburton Community Organic Farm Society
Email: info@haliburtonfarm.org
Voice mail: (250) 658-0758
Website: www.haliburtonfarm.org
Newsletter contributions:
Articles: Samuel Godfrey, Trevor Walker
Logo design: Amanda Noonan
Photos: Helen Ayres, Tina Baynes and Brenda Laliberté
Editing and Layout: Brenda Laliberté



Above is a plan of Haliburton Farm. Area #1, in the top left corner, is the area that has been farmed by Samuel for the past two years.

Area #2 is now fenced and was planted by the society and volunteers with a green manure, which will be turned under to increase the fertility of the soil.

Area #3 remains untouched. The plan is to plow it under and plant it in green manure as funds and resources become available.

The orchard runs through the middle of the property (the green starbursts on the map). Even though it has been neglected for years, it continues to produce fruit. It does need lots of work to get it producing as well as it can.

A Thousand Sunflowers at Haliburton Farm



Last Year's Farm

Last year, Samuel Godfrey farmed a one-acre section of Haliburton Farm - an area he called Four Winds Farm, in honour of the original name of the property.

Samuel sold over 900 hundred sunflowers to Pepper's Grocery Store in Cadboro Bay.

That was just the beginning - Four Winds, with Samuel's help, produced and sold more than a thousand kilograms of organic squash, pumpkins, chard, kale, tomatoes, cabbage, New Zealand spinach, beets and cucumbers.

Samuel sold this lovely produce primarily to Pepper's, the Olympic View Golf Course restaurant, Paprika Bistro in Oak Bay, and a local organic produce retailer, Saanich Organics.



This Year's Farm

What about the sunflowers?

Yes, they will be back. Everyone who came by the farm marvelled at the 4-metre high and 35-metre long row that swayed through Four Winds last year. That's right: there was a 100 foot long row of twelve-foot high sunflowers - and as many marveling glances.

This year Four Winds Farm will be run by Samuel and Karen Hawbolt on the same one acre plot as last year.

Samuel and Karen plan to produce over two thousand kilograms of vegetables, including tomatoes, cucumbers, broccoli, cauliflower and squash.

They will also grow vegetable seeds to sell to farmers and gardeners next year. These seeds are valued at over \$500 dollars, and will be donated to the Society.

One of the plans for the farm this year includes a small farm stand that will be open four hours a week in late August or September. In addition, we are considering a seed and seedlings sale for the neighbourhood next spring.

**Looking for environmentally -friendly cleaning products that really do work?
Try the Soap Exchange, where 10% of your purchase goes to the farm!**

The Soap Exchange is a locally-owned and operated business. Owner Wes Koch believes in supporting local non-profit organizations. He donates 10% (in dollar value) of all purchases made by Haliburton Community Organic Farm members back to the farm. When making a purchase at the Soap Exchange please remember to tell Wes that you are a member of the Haliburton Community Organic Farm. The store is at 1393 Hillside Avenue (at Cedar Hill Road) 475-0033 www.victoriasoapexchange.com.

So, next time you're at the Soap Exchange, don't forget to mention Haliburton!



Amaranth and globe artichokes growing at Haliburton last season

Become a Friend of Haliburton Farm

We are working hard to get Haliburton Community Organic Farm growing again, and need your support to make the farm a success. Please join the Haliburton Community Organic Farm Society. Members receive our quarterly newsletter by mail and announcements of upcoming farm activities.

Name: _____

Address: _____

City: _____ Postal Code: _____

Phone Number: () _____ (home); () _____ (work)

Email: _____ Type of Membership: _____

Method of Payment: _____ (Cheques payable to Haliburton Community Organic Farm Society)

Annual membership: Individual -- \$30; Family -- \$50; Corporate -- \$175

Two year membership: Individual - \$55; Family -- \$95; Corporate -- \$345

Send membership form with payment to:

Haliburton Community Organic Farm Society
768 Westbury Rd., Victoria, BC, V8Y 1G7
email: info@haliburtonfarm.org
phone: (250) 658-0758