

Interconnections

Winter - Spring 2007

A Seasonal Guide to Crown Point



CROWN POINT

farm & education center

renewing earth and spirit since 1989



Message from the Director

An Essential Question: What Matters Most?

Dear Friends,

I am certain that supporters of the Crown Point mission have known inspiration and growth through lessons on the land. For some, creative expression may have been shaped by childhood playtime in the sand. For others, adult vision gained clarity by meeting a panoramic view alive with light and silence. Still others recall how relationships shared with diverse creatures and life-long companions lured them to ask essential questions. Among them, what matters most?

What we do and why we do it matters to us at Crown Point. In 2007, we highlight our dedication to sustainable agriculture as we celebrate our 10th anniversary of serving families in the area through Community Supported Agriculture (CSA) and expand the program by another 15 sharers! Educational programming joins in the festivities as a committee of experienced environmental educators creates and pilots The Summer Farm and Science School at Crown Point.

This anniversary provides a great opportunity to announce our new name and logo change. We will be known as Crown Point Farm and Education Center now and into the future. Many feel that this clarifies for the general public what our niche is in the neighborhood and region. We hope that you appreciate our new logo design and look for an updated entrance sign in the spring that will welcome you up our long driveway to participate in upcoming events.

This Annual Report expresses our gratitude to the many individuals and groups who have gifted our mission through their time, talent and treasure even as it acknowledges the successes in a certain 365-day cycle made possible through such philanthropic attitudes and actions.

We rejoice that:

Our partnership with the Akron-Canton Regional Foodbank to feed the hungry continues. Crown Point was awarded The John and Betty Seiberling Earth Day Award 2006 from The Portage Trail Group of the Sierra Club.

Tim and Beth Knorr were acknowledged for their work in sustainable agriculture and attended the Terra Madre Conference in Milan, Italy.

We showcased our passive solar unit for the Ohio Solar Tour in October.

The Ohio Ecological Food and Farm Association (OEFFA) collaborated with us to host an open house for their Annual Farm Tours.

Revenue from our 2nd Annual Organic Plant Sale, held May 20, 2006, increased by 35%.

We share, too, in asking a question raised in a recent article entitled *What Is A Whole Community?* In it Peter Forbes asks: "Most fundamentally, what are our definitions of success and do they reflect our highest values?" Peter goes on to say that when this question is posed to the self or to our organization, the process of discovering again "what matters most" begins. The inquiry reflects why we do what we do and addresses our desire to create a community eager to learn again the lessons on the land.

Our mission at Crown Point Farm and Education Center gives voice to the principles of community, spirituality, sustainability and justice - values that ground our commitment and measure our success. As we recall the 365-day cycle just completed and anticipate the one still ahead, we are eager to find out together: what matters most to you, and what matters most to us?

Blessings,

Sr. Joanne Buckman, O.S.U., Ph.D.
Director



Photo by John Wolf



News and Announcements

Around Crown Point

Crown Point welcomes **Maria Santoferraro, Dana Fay** and **Mike West** as new members of Crown Point's Board. Mrs. Santoferraro brings to the board public relations and marketing expertise. She is Vice-President Client Service at Brand Muscle, Cleveland. Mrs. Fay enhances the board with her background in finance. She works as a CPA for Hausser & Taylor, LLC, Canton. Mr. West is the Community Liaison for Congresswoman Betty Sutton and brings to the board public relations and communications skills.

Crown Point successfully completed **Sustainability Implementation** training, June 2006, through **Entrepreneurs for Sustainability (E4S)**. The eight-month training program uses peer-based learning to employ a whole-systems approach to achieve optimal results for the triple bottom line. To learn more visit www.e4s.org.

David Starre, dedicated friend of Crown Point for many years, passed from our world. A memorial mass was held at Our Lady of the Elms Convent. May David's spirit of kindness and devotion remain with us.

Volunteer opportunities at Crown Point offer an array of enriching experiences for youth, adults, families and businesses. Volunteer for our **Annual Organic Plant Sale** and **Taste of the Earth Dinner and Auction Fund-raiser**. Please visit our website or call us to learn more about how you can begin *Renewing Earth and Spirit*.

Massage, a natural way to more wholesome living, is available by calling Sr. Mary Noel, O.P. (330) 836-4908 for an appointment or for a gift certificate. Sr. Noel is licensed by the State of Ohio and nationally certified.

New IRS guidelines for gifts establishes added opportunities for donors to contribute to charities of their choice. For specific details, please call Sr. Joanne at ext. 104 or Delle at ext. 106.

If you would like to receive *Interconnections* via email or to be added or removed from the mailing list, please email communications@crownpnt.org, call us or send us a note specifying your wishes.

Bok and **Choy**, two donated farm cats, joined the Crown Point family in June after word spread that varmints were consuming our Bok Choy crop! Both are doing a great job keeping nature in balance.

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return envelope: 2007 membership and registration for summer farm & science school at crown point

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crown point farm & education center

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The mission of Crown Point Farm & Education Center is to demonstrate the practical applications of ecology and to connect spirituality, social justice and environmental protection.

Crown Point promotes four principles:
community, sustainability,
spirituality and justice.

SAVE THESE DATES

- | | |
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| Gathering of Thanks | — May 11 |
| Annual Plant Sale | — May 19 & 20 |
| Annual Meeting/CSA Potluck | — June 15 |
| Summer Farm & Science School at Crown Point | — June 18 - Aug. 3 |
| Crown Point Farmers' Market Stand, Peninsula | — Saturday mornings, mid-June thru September |
| Self-Guided Tours of Crown Point | — mid-June - Fall |
| Taste of the Earth | — August 11 |



Mark Your Calendars

3rd Annual Organic Plant Sale

Saturday, May 19, 9am-5pm

[Members only: early bird sale 8am-9am]

Sunday, May 20, 11am-4pm

**Enjoy Farm Tours each day from 11am-Noon
Walk the trails or labyrinth, gather the family and bring a lunch!**

Our Organic Plant Sale Celebrates Biodiversity and Education

This is the third year for Crown Point's spring Organic Plant Sale, and we are delighted to once again supply high quality, certified organic plants for your home garden. This season we have expanded the number of heirloom varieties offered. In the interest of biodiversity and in response to your comments shared on the 2006 plant sale survey, we have made a choice to preserve our rich horticultural heritage. Above and beyond heirloom selections, we will also include vegetables that are named in The Slow Food USA's Ark of Taste.

The Ark of Taste listings seek to protect our inherited agricultural diversity. Endangered fruits and vegetables, animal breeds, cured meats, cheeses, cereals, pastas, cakes and confectionery are highlighted and celebrated in an effort to rediscover the economic, social and cultural heritage of taste. Visit www.slowfoodusa.org/ark for more information.

We have broadened the types of vegetables, herbs and flowers available in an effort to make your garden more complete. New items include: melons, winter squash, cabbage, broccoli, kale, collards, cauliflower and radicchios.

Heirloom varieties of eggplants, peppers and tomatoes, all sizes, shapes and colors, will enhance your plant collection and eventually your dinner table.

Are you looking for a particular item or variety? Tell us. There is always the 4th Annual Organic Plant Sale!

About Our Organic Plant Sale Coordinator

The Crown Point mission supports the program areas of sustainable agriculture and education. Our Organic Plant Sale provides a singular opportunity to impact both.

This year we are pleased to welcome Patricia Kennedy as our volunteer Organic Plant Sale Coordinator. As a horticulturalist and Master Gardener, Pat grew up gardening. Featured in the December/January 2007 issue of Mother Earth News, our Bath neighbor has designed heirloom collections for chefs, compiled an extensive heirloom seed collection and started selling heirloom seedlings in a unique business known as The Culinary Gardener. Join Patricia on Sunday, May 20 at 2pm, as she presents: "Heirloom Tomatoes, Heirloom Vegetables" for your enjoyment.



Introducing

The Summer Farm and Science School at Crown Point *Lessons on the Land 2007*

REPLACES OUR EARTH CAMP PROGRAM

Since its beginnings, education has been a hallmark of Dominican life and preaching. As such, Crown Point shares in this mission through programming that highlights environmental education and its connection to our four guiding principles of sustainability, community, justice and spirituality.

This year, we introduce **The Summer Farm and Science School at Crown Point**. Our **"Lessons on the Land"** series features five, one-week day sessions, beginning Monday, June 18, that engage ages 6-8 and 9-11 years in a newly-developed curriculum.

An experienced team of educators guided by chairperson, Kathryn E. Shafer, Ph.D., has assembled **an integrated, inquiry-based approach to learning built upon essential questions**. These questions probe deeper meaning, invite critical thinking skills and create the groundwork for understanding complex systems. Essential questions **encourage collaboration among students, teachers and the community** in a way that integrates design technology to support the learning process.

Our essential question is: *What makes a farm work?*

Dates for Lessons on the Land 2007:

- Session 1 June 18-22**
- Session 2 June 25-29**
- Session 3 July 9-13**
- Session 4 July 23-27**
- Session 5 July 30-August 3**

All sessions are held from 9am to 3pm

Fee: \$175 per child

Scholarships: Five \$100 scholarships are available on a first-come, first-served basis for families with special financial needs. Contact Sr. Joanne Buckman, Director, 330.668.8992, Ext. 104.



Photo by Ginny King, OP



Photo by Ginny King, OP

To Register: Send a \$75.00 non-refundable deposit and the enclosed registration envelope form by April 30th to:

Crown Point Farm & Education Center
Summer Farm and Science School
P. O. Box 484
Bath, OH 44210

Call Crown Point at 330.668.8992, or review our website in early March 2007 for specific details.



Apprentice Farmer 2006: Bruce Folkerth

Meet Bruce Folkerth, our 2006 apprentice farmer. Bruce worked full-time alongside Tim and Beth Knorr, Organic Farmer and former Harvest Manager, respectively. He says he always wanted to farm for himself and thought a way into it was through Crown Point's Community Support Agriculture (CSA). However, the CSA did not quite satisfy his yen for farming so he applied for the apprenticeship.

The apprenticeship had the added bonus of being reminiscent of a homecoming. Thirty-three years ago, Bruce attended preschool at Crown Point. Still so vivid are fond memories with childhood friends. "Playing in the 'shipwreck' on the playground was such an adventure. The ship seemed so big." Many of his preschool classmates remain good friends to this day.

Bruce believes that "man, flora and fauna are all on the same playing field more now than ever;" and cautions, "If we don't change the way we do things, we will not leave much of a planet for future generations -- the threat is the demise of a sustainable, livable planet."

Trained as high school teacher with Gifted Certification in English and Humanities, Bruce currently directs the gifted program for the Medina School District. He anticipates integrating his farming experience in classroom curricula and engaging youth in sustainable living activities. Bruce is married to Kathy Folkerth and they have a daughter and son. The Folkerths reside in Akron.

Eleven apprentices have completed Crown Point's program since its inception in 1997. To learn more about the 2007 Apprentice Farmer program, please contact Tim Knorr at farm@crownpnt.org.



Bruce Folkerth planting potatoes in the north field at Crown Point, May 5th, 2006.



Crown Point Preschool, 1973. Bruce Folkerth is the first student in the first row on the left. Sr. Alma is the teacher. Do you know the names of any of these preschoolers? If you do, please contact Delle at Crown Point.



Tim Knorr and Beth Knorr, Crown Point Organic Farmer and former Harvest Manager, were honored to be among eight **2006 Terra Madre** delegates from northern Ohio who traveled to Turin, Italy October 26 – 30. Selection of Terra Madre delegates was made possible through a two-year fundraising effort by **Slow Food Northern Ohio**. The following article summarizes their Terra Madre experience.

Taste as a Springboard for Sustainable Agriculture

By Beth Knorr, former Crown Point Harvest Manager

In Italy taste is still the determining factor for variety-selection and the best tasting produce demanded by eaters/consumers. Food is not as cheap as it is in the U.S., but it is fresher, more diverse and by far more flavorful. While grocery stores/supermarkets have simplified our lives in many ways, they have also had a profound effect on the quality of the food we eat. Because small scale farmers cannot produce the volume of food necessary to supply large markets, they have been pushed aside in favor of large monoculture farms that ship their food long distances. High quality, flavorful and locally grown produce are becoming more readily available across the U.S.; hopefully, re-conditioning our taste-buds to expect more.

Taste-education is the central motivator for "Slow Food." It implies that produce was picked at the peak of ripeness which has a nutritional value far superior to foods prematurely harvested because of cross-country shipping. Good tasting food implies that farmers/producers take pride in providing a high quality product. Good tasting food also leads to more diversity. This is so evident throughout Italy's "foodscape" where Rome is famous for red sauces and Northern Italy for its pork. In France there is more use of butter as opposed to olive oil farther south. Near Austria it is noodles and game that are more common.



A stunning display of cheeses at the Salone del Gusto.



An impressive selection of honeys for tasting — from clear to deep orange to brandy colored .

The pride in producing artisan foods was exemplified at the "Slow Food's Terra Madre Conference" in Turin, Italy. Five thousand producers, educators and chefs gathered to celebrate good taste and to support each other's efforts. Concurrently, "Salone del Gusto" food expo presented a global gathering of producers illustrating their trade. People from all over Europe came to experience the diversity of the cheeses and meats. Tim and I were also impressed with the teachers and school children present. Could such a gathering come to pass here?

Finally, based on our Terra Madre experience we ask, "Do we care enough about ourselves to demand that our farmers grow the highest quality produce? Do we care enough about our environment to demand that animals are raised sustainably? Do we care enough about our children to teach them the elements of good taste and what it entails?"

Buon appetito!

Slow Food is a non-profit, eco-gastronomic association founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat; where it comes from, how it tastes and how our food choices affect the rest of the world. Slow Food's mission includes: clean food (production methods), good food (positive environmental impact), and right food (fair compensation & care of animals). Membership in 104 countries has grown to 80,000. For more information on Slow Food, visit www.slowfood.com.



Community

Promises of the Future, Rooted in the Past

By Cathy Finn

Riding on the back of my grandfather's tractor while he plowed the fields or brought in the harvest is a cherished memory. The smell of the earth, the sounds of the birds, the taste of the fresh-picked produce – heaven. Back then, we didn't worry about pesticides, carbs, trans fats or genetic engineering. We gardened because we loved it, because it brought us together, because it tasted good, and because it gave us good food at a low cost. Making jelly, freezing beans and corn, canning tomatoes were just part of the family routine.

As Don and I started our life together, gardening was an essential part of it. In our small backyard garden we have two compost piles, a few recently planted berry bushes, and a small variety of beans, peas, tomatoes, squash, asparagus, and occasionally, a melon or peppers. Our Crown Point CSA¹ gardening has changed our choices and the extent of our garden, but having a backyard garden is still a must.

Our kids grew up on all the things kids in their generation knew: big wheels, skateboards, Nintendo and all its descendants. But the real draw was the backyard garden. A backyard garden was rare in our 50's development. Most kids in the neighborhood didn't know what a pea in a pod looked like. Imagine their awe and surprise when they were invited to "graze" in our backyard! Sure, it was fine, pick a pea or a bean and just eat it – no can, no cooking. Pop one of those cute little cherry tomatoes (yellow or red) into your mouth and enjoy its sweet tartness. Pick a sprig of mint or a basil leaf – smell it and taste it. The garden is a celebration for the senses. Sometimes kids would visit just for a tomato or a pea. "Can I show my friend?" A simple vegetable garden, so rare it was like a visit to the zoo.

As we look to the future, the high cost of fertilizers and energy for food transport, the nutritional value of mass-produced hybridized, fertilized and picked-for-shipping foodstuffs, the solution to so many problems seems to lie in the backyard garden. Even on a micro scale, it works. There our kids learned cooperation, the changing of the seasons, planning ahead, taking responsibility, and the payback for a day's labor – deferred gratification. They also learned that nothing tasted better than a fresh sugar snap pea, picked off the vine and shared with a friend.

Somehow, I have got to believe that their childhood memories will place that garden above the video games. A promising sign is the recent announcement that my daughter intends to grow some potted cherry tomatoes on the patio of her apartment this year.

Cathy and Don Finn are members of Crown Point. Kathy is Director of Barberton Area Community Ministry. Don is Executive Director of CYO (Catholic Youth Organization).

¹ CSA is the acronym for Community Supported Agriculture. It is part of Crown Point's Sustainable Agriculture Initiative.

COLOR PALATTE SALAD by Alice Jalics Claus* from **Taste of the Earth: Community Cookbook**

3-4 carrots	<i>Dressing:</i>
2 C. shredded red cabbage	1 T. fresh dill
2 C. finely shredded celery root	1 T. finely chopped parsley
2 beets, finely shredded	1 t. finely chopped chives
4-5 finely shredded radishes	1 t. sugar
2-3 green peppers, sliced into thin rings	1 t. lemon juice
2 C. spinach	1 C. sour cream

(I.) Whisk together the sour cream, half-and-half, parsley, dill, chives, lemon juice and sugar to make a dressing. Keeping all the vegetables separate, toss each group with a small amount of dressing. (II.) Carefully arrange each vegetable on a large platter in wedges, stripes or circles. Garnish with parsley if desired.

It seems like a lot of work, but people always love to see the variety of colors when served at parties!

*** Alice is Co-chair of the Crown Point CSA/ Garden Committee and helps manage our market stand at Peninsula Countryside Farmers' Market. Alice resides in Bath with her husband Michael and 18 month old son.**



In Her Own Words

From time to time, graduates of Crown Point's Apprentice Farmer program check-in with us to share the work they are engaged in and to catch up on goings-on at the Farm. Leah Smith, Crown Point's 2002 apprentice farmer, exchanged the following reflection with us on December 20, 2006. Leah is currently Program Director of the Poughkeepsie Farm Project in Poughkeepsie, New York. She graduated from Stow-Munroe Falls High School & Denison College. She is the daughter of Kelley and David Smith of Stow. Ten apprentice farmers have participated in the Apprentice Farmer Program since its inception in 1997.



"My work has been motivated," Wendell Berry writes, "by a desire to make myself responsibly at home in this world and in my native and chosen place." When I began as a farm intern in 2002, Crown Point was to be only a short stopping point for me over the summer. I was disenchanted with the suburban sprawl of northeast Ohio, and I thought I could learn little by staying close to home. As a new college graduate that year, my mind was fixed on one thing – moving away and out into the world. I was looking for a place to bide my time until I set off for the Peace Corps in West Africa that winter. But at Crown Point Ecology Center I gained a new sense of home in my native place in the world.

Living and working on the farm, I found my Ohio roots sinking themselves deep within the rolling hills and crooked river of our Cuyahoga Valley. There was much I learned at home that summer. Farming and community work both involve great investments of energy, and just as we must replenish our fields with the nutrients our growing plants take away, so we must replenish our spirits in order to continue doing good work. I learned the filling sustenance of creation's simplest gifts: a child's joyful discovery of the taste of a carrot pulled straight from the ground, the magical complexity of a hive of bees, the ease of hard work with a friend by your side, the power of a community working with intention to serve one another, and the power of passionate people to create change.

At Crown Point, in its mission and its work, I discovered home in my native place. With this comfort, I have moved on and beyond, open to what I might learn from and contribute to in the desert millet fields of Niger, West Africa, on Connecticut farms, in New York urban gardens, and one day, back home to Ohio again. It is a blessing to have a community of Crown Point as a model for making ourselves responsibly, spiritually, and sustainably at home in this world."

....Leah Smith, 2002 Apprentice Farmer

2006 Sustainability Champion in Action!

Sr. Joanne Buckman received the **2006 Sustainability Champion in Action Award** at the annual Sustainability Champions Award ceremony, November 16, at Great Lakes Brewery in Cleveland. Sr. Joanne received the award for advancing the Sisters of St. Dominic's vision to provide a green space of hope for all who are committed to "**Restoring Earth and Spirit.**"

"Over the last four years, Sr. Joanne has deepened Crown Point's impact in the community and has integrated the triple bottom line into its operations. She leads Crown Point to service beyond the scope of any other organization through its donation to feed the hungry with 182,000 pounds of Certified Organic produce to the Akron-Canton Regional Foodbank. Sr. Joanne is steadfast in bringing Crown Point to everyone as conveyed in this message: **'listen to the land, learn its lessons, it speaks to us.'**" The annual event is sponsored by **Entrepreneurs for Sustainability (E4S).**

Photo from left to right: Bill Doty, President of the Board, E4S; Delle Nadler, Advancement Coordinator, Crown Point; Sr. Joanne Buckman, Director, Crown Point; and Holly Harlan, Founder of Entrepreneurs for Sustainability.
Photo by John Wolf; November 2006.



Community

Jubilee Garden Project

A new educational garden and self-guided tour is underway at Crown Point. Jubilee Garden, named to commemorate the 800th year of the founding of the Dominican Order will be completed early this summer. The garden will feature native plants and serve as the starting point for self-guided tours of Crown Point. The total space is comprised of a circle approximately 40 feet in diameter and is located at the center of Crown Point activities. Our historic barn and farmhouse, woodland, Certified Organic farm and orchard encircle the garden that is visible from any of these hubs of activity. Looking northeasterly from Jubilee Garden, visitors will observe the treasured vista overlooking Cuyahoga Valley National Park and beyond. A short distance from the southside of the garden is the highest point in Bath Township and the second highest point in Summit County.

The focus on native plants is to promote improved awareness of conservation issues while simultaneously stimulating the senses. The plant list includes Wild Ginger, Grass Sedge, Hay-Scented Fern, Break Grass, Samantha Hydrangea, Christmas Fern, Grow-Low Fragrant Sumac and Foam Flower. Other features of the garden include an open-air patio with a low barnstone wall and wooden benches. The self-guided tour will help the community-at-large learn about sustainable gardening practices employed at Crown Point which can be applied in home and business garden landscapes. We expect children, adults and varied groups to enhance their knowledge of sustainable landscapes as a source of nutrition, environmental health, productive wildlife habitats and beauty.

The Jubilee Garden Project marks a unique opportunity for the community to endorse the mission of Crown Point. Donations are welcomed to support the installation of the garden and development of the self-guided tour. The total project cost is \$15,000. Current support includes commitments from the Akron Men's Garden Club, Pamela Daum (author & writer), Bath Volunteers for Service and Vittum-Andrews Landscape Architects. Donors will be acknowledged in Interconnections and in garden signage. To make a donation or to volunteer for the Jubilee Garden Project, please contact Delle Nadler at Crown Point: 330.668.8992 or email nadler@crownpnt.org.



From left to right: Sr. Laura, Crown Point Master Gardener; Andy Bettick, Akron Men's Garden Club; Maureen Brennan, Treasurer of the Board; Lee Hart, Akron Men's Garden Club - adjacent to the proposed Jubilee Garden. Summer 2006.



Andy Bettick and Lee Hart of Akron Men's Garden Club restoring the gardens in front of the farmhouse. Spring 2006.



Annual Report 2005-2006

Acknowledges gifts received July 1, 2005-September 30, 2006 (15 month period reflects a change in our fiscal year)

Generous gifts of time, talent and treasure have inspired our Crown Point community into new possibilities. Our dedicated staff, committed Board and Board committees offer their sincere gratitude for supporting our efforts into the future. Please know that the donations recognized within this report were made between July 1, 2005 and September 30, 2006. This extended period reflects a change in our fiscal year. We welcome your presence with us at Crown Point during upcoming seasons. May you and your families enjoy the peace and purpose often discovered here.

MEMBERS

Preserver

Maureen Brennan
James B Fulmer
Verna and John Vander Kooi
Chris & JE Williams

Sustainer

Mary Anne Buczyna

Cultivator

Leslie, John

Nurturer

Susan Choma & Allen Zimmerman
William & Deborah Doty
Dana Fay
Kathleen and Michael Gill
Shirley & GF Hawkins
Harold Hudson Jr
Susan Lenox and David Scarponi
Sisters of St Dominic

Friend

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Barbara Barwick
Amy & Robert Bevington
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LT & MT Bryant
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Laura Uhl & Paul Stager
Mary Beth and Michael Waickman
Beth & David Woloch

Individual

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Anna Arvay CPA
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Raquel & Lon Berroteran
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Gretchen Busch Hosbach & Jam
Hosbach
Mary & Douglas Caesar
Matt Caesar
Sofia Calderwood & Kurt Eckert
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Marie Raccuia
Eleanor; Thomas, Charles Reed
Betsy Riemenschneider
Sr Patricia Sigler, OP
Paula Singleton
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Rosalie Steiner
Valerie Stoehr-Peters
Laura & Peter Tinney
Gayle Vento & Anthony Kanary
Denise Bliancia-Vittum and John Vittum
Loretta & Stephen Wegling
Rebecca Weimer & Ken Kline
Heather & Rolf Wicks
Pat Woodside
Linda & John Zassick

ANNUAL APPEAL 2005-2006

Karen Elaine Bakita
In memory of Jack Wack
Barbara Barwick
Joan Hamilton Bigham
Maureen Brennan
Brothers of Christian Instruction
Richard & Rose Chandler
Dennis Cho
Kristina Dubois & Mark Wakefield
Kathleen & Bruce Folkert
Saundra Francesconi
Laura Fratus
Christine Freitag
Mark & Marguerite Frey
Alice & FJ Gaffney
Sally Gamauf
Goodrich Foundation
Patricia Grisez
Sandra Kay Hausfeld
Shirley & GF Hawkins
Mark & Andrea Hoberecht
Margaret & Gerhard Hopf
Judith & Jeffrey James
Ruby Jodon
Michelle & William Johansen
John Kaminski
George Klein
Elizabeth & Gerald Knorr
In honor of Maggie Knorr
Constance Laessig
Joe Lehner
John & Rosemarie Moses
In honor of Jacob Moses
Stefanie & Matthew Myers
Mark and Delle Nadler
Lorraine & Daniel Nelson
James & Darlene Nock
Claire Oberst & David Irvine
Elizabeth Palko
In memory of Roy Sigler
Sr Laura Petit
In memory of Charles & Celena Petit
Elaine Price
Mark & Claire Purdy

ANNUAL APPEAL - Continued

Robert & Marian Quinn
In honor of Sr Rosemary Quinn OP
Charles & Kathleen Rankin, Jr
Jean & Charles Ray
Kathy Rinehart
Maria Sain - *In honor of*
Sr Mary Ann Wieseman-Mills, OP
Marlene & Victor Simonetta
Sisters of St Dominic
In honor of Sr Bernadine Baltrinic, OP
Sisters of St Joseph CSJ
In honor of Judy Miller
Franklin Thomas
Frank & Nina Thorp
In honor of Dr Margaret L Thorp
Margaret Thorp, DVM
In honor of Sr Mariellen Phelps, OP
Jane Toth
Verna and John Vander Kooi
Johanna Vine
Mary Beth & Michael Waickman
Rebecca Weimer & Ken Kline
Chris & JE Williams
Patricia & Brian Woodside
Catherine & Kim Wooley
Christine & Mark Zust
Anonymous
Anonymous
In honor of Sr Joanne Buckman, OSU



Arbor in Circle Garden funded by Bath Volunteers for Service. Eventually, the arbor will support grapes and kiwis and provide a shady area for children.



Annual Report 2005-2006 *continued*

HONORARY GIFTS

Barbara Starre
Anonymous
Lois & Jim Charles
JE McMullen
Maureen Brennan
Linda C & Dennis J Ragazinskas
Peter Baltrinic
Sr Mary Daniel Weakland, OP
Sr Joanne Buckman, OSU, PhD
25th Jubilee Year
Sr Mary Schrader, CSJ
Barbara Starre
Ursuline Sisters
Sr Susan Bremer, OSU
Sr Mary Schrader, CSJ
Sr Bernadine Baltrinic, OP
Anonymous
Ann Brooks & Robert Wayne Duff
Sandra Kay Hausfeld
Sr Delphine Kennedy, CSJ
Sisters of St Dominic
Bruce J Stull
Sr Dorothy Turk, CSJ
Mary and David Tschantz
Linda S & James P Wilkins
Cynthia Coleman
Joanne Urbank
Judith A & Albert F Ransweiler
Sr Mariellen Phelps, OP
Bath Veterinary Clinic
Sr Dorothy Sarachene, OP
Barbara Ann Yott
Holly Harlan
Bill Doty - Doty & Miller Architects
Leslie Ann Krebs
Stephanie Strong
Laura Lintern & Jim Moll
Lynn M Parmentier

MEMORIAL GIFTS

Dr Harvey A Karam
Annetta & Harvey A Karam
Mary Kilka Nodge
Dorothy J Shimmelonis
Jeanne Rasmussen
Chris C and JE Williams
David Starre
Elaine M Breiner & Joseph P Toner
Brenda C & Patrick RCawley
MM & TJ Dettmer
Catherine Eaton
Lisa Thommings Foran
Wendy W & Bruce S Graeb
John W Latham
Richard L Jones
Manby Financial Strategies, Inc
Louise M & Timothy A Michaels
Sally A Niklas
Thomas J Scanlon
Sara L Wasserman
Frederick E Young
Daniel Steiner
Cheri Greenwell & Kenneth Richey

GIFTS IN KIND

Angel Falls Coffee Company
Maureen Brennan
Great Lakes Brewing Company
Thomas Hollingsworth
Jon Lorenzo, Incom
Meadow Maid Farm

Gifts In Kind - Continued

Phillip Nabors, Mustard Seed
Market & Café
James and Darlene Nock
Sally Petersen
Charles and Kathleen Rankin
Kathryn Shafer, PhD
Sisters of St Dominic of Akron
Ted Bare Enterprises, Inc
Margaret Thorp, DVM
Woo City Ice Cream Manufacturing Co
iMMiX STUDIO

TASTE OF THE EARTH 2006

Sponsors
Sustainer
Congregation of Saint Joseph
Cultivator
Dan Marchetta Construction Co, Inc
Doty & Miller Architects
MGI Marc Glassman Inc
Kathryn & Terrance McCollum
Linda & George Palko
Whole Foods
Jimmy's Café
Nurturer
Akron Canton Regional Foodbank
Hull & Associates
John Leslie
Nancy McGrath
McMahon DeGulis, LLP
Merry Maids
Omnova Solutions Foundation
Friends of Crown Point
AlphaGraphics
Merrill Lynch & Co Foundation, Inc
Auction
Akron Aeros
Akron Civic Theater
Alaska Wild Salmon Company
Annie's Homegrown
Aveda Corporation
Barbara's Bakery, Inc
Michael & Kimberly Bell
Bella Toccare de Spa & Salon
Ben & Jerry's
Mary Bowden
Maureen Brennan
Sr Joanne Buckman
Antonio & Linda Capra
Carousel Dinner Theatre
Century Cycles
Choice Organic Teas
Chris Holley-Starling Photography
Alice Claus
Constantine's Garden Center
Corkscrew Johnny's
Countryview Inn Bed & Breakfast
Crown Point Ecology Center
Cuyahoga Valley National Park Assn
Cuyahoga Valley Scenic Railroad
Dagoba Organic Chocolate
Davey Tree
Diva International
Margaret Duffy-Friedman
Ecotone Publishing
Ecover
EcoViva
Elements Gallery
First Energy
Friends of Crown Point
Friends of the Elms

Auction - Continued

Gardeners Supply Company
Garth Andrew Co
Gilden Tree
GladRags
Global Exchange Fair Trade Online
Store
Great Lakes Baking Company
Green Tara Yoga & Healing Arts
Mel Grunau
Sandra K Hausfeld, PhD
Hickory Harvest Foods
Higher Grounds Trading Co
Holden Arboretum
Holistic Therapy by Michelle
Suzan Houston
Impress USA, Inc
Judy & Jeff James
JRW Interior Design
Kathleen Kohlberg
Labels & Letters
Laurice Skin Care & Cosmetics
Lucky Shoes, Inc
Lydia's Organics
Maggie's Organics
Nancy McGrath
Metro Parks, Serving Summit County
Dawn Mihailovich
PR Miller
Helen Moise
John & Rosemarie Moses
Mustard Seed Market & Café
My Family Farm
Ken Myers & Re-Max Realty
Neptunes Harvest Fertilizer
Ann Nevin
New Native, Inc
New Society Publishers
Sr Mary Noel, OP
NuTru, Inc
Original Tea Bag Designs
Otter Creek Brewing
Paloma Pottery
Diane Papes
Plastic Lumber Company, Inc
Don and Sally Primm
Rankin Farms
Larkin Rogers
Sr Pat Marie Sigler, OP
Sisters of St Dominic
Stan Hywet Hall & Gardens
Barbara Starre
Norm Stropki
Suncrest Gardens
Tangier Restaurant
The Davey Tree Expert Company
The Inn at Brandywine Falls
The Real Milk Paint Co
The Western Reserve Historical Society
The Western Reserve School of
Cooking
Time Zone
Trust For Public Land
University of Akron
Vaughn Morrison & Co
Bob Wallace
Sr Laura Wallace, OP
Gail Webb
Kathy Welsh
Pat Woodside
Worlds Fare Culinary Services
Carol Yellig

TASTE OF THE EARTH 2005

Sponsors
Preserver
Jean Hauser
Paul Martin
Cultivator Level
Congregation of Saint Joseph
Dan Marchetta Construction Co, Inc
Jimmy's Café
Marc's
Linda & George Palko
Nurturer
Akron-Canton Regional Foodbank
Doty & Miller Architects
Margaret Duffy-Friedman & Jeff
Friedman
Friends of Crown Point
Hull & Associates, Inc
Nancy & William McGrath
Merry Maids
Kathryn & Terrance McCollum
Moe's Restaurant
Carol Yellig
Auction
Corkscrew Johnny's
Dressler
Spirit Keeper Farm
Anita Gantner
Sr Patricia Sigler
Constantine's Garden Center
Delle Nadler
Blue Bridge Studio
Barbara Lubinski
Maria Eames
Heinen's
Bella Toccare de Spa & Salon
Lables & Letters
Pat & Brian Woodside
Synergy Total Wellness
Starbucks
Weathervane Community Playhouse
Akron Aeros
Boston Mills/Brandywine Ski Resort
Evolution Yoga Studios
Monro Muffler & Brake
Winking Lizard Tavern
Richey Industries, Inc
Linda & Fred Griffith
Sarah Kolberg
Frank & Theresa Orefice
Royal Blue Organics
E=mc2
Earth Mama Angel Baby
Ecoglam
Elements Gallery
English Retreats
Equal Exchange
Evolution Yoga Studios
First Energy Corp
Sr Emily Fox
Friends of Crown Point
Friends of the Elms
Anita Gantner
Carol Gilbert
Green Tara Yoga & Healing Arts
Griesinger Films
Linda & Fred Griffith
Mel Grunau
Hale Farm & Village
Heinen's
Hickory Harvest Foods
Sr Marie Hohman



Annual Report 2005-2006 *continued*

Auction - Continued

Holden Arboretum
Holistic Therapy by Michele
Suzan Houston
Impress USA, Inc
Improv Comedy Club and Restaurant
Jack's Magic Bean Stalk
Jeff & Judy James
JRW Interior Design
Kent State University Alumni Assn
Sarah Kolberg
Lables & Letters
Lantern Books
Loyal Oak Golf Course
Barbara Lubinski
Lucky Shoes
Nancy Malacaria
Massage & Yoga Healing Arts
Eileen Matias
Maya Wrap
Heather McClure
Stephanie McIlvaine
Meadow Stone Farm
MetroParks, Serving Summit County
Monro Muffler & Brake
Moon Smile Press
John & Rosemarie Moses
Mustard Seed Market & Cafe
My Family Farm
Delle Nadler
National Inventors Hall of Fame
New Native Inc
New Society Publishers
Ohio Ballet
Frank & Theresa Orefice
Organic Style Magazine
Our Lady of the Elms
Pepper Joe's, Inc
Sr Loretta Petit, OP
Nancy Phelps
Sr Mariellen Phelps, OP
Ken Pikarczyk
Polestar Calendars
Don & Sally Primm
Linda Ragazinskas
Rankin Farms
Re/Max Realty and Ken Myers
Real Milk Paint
Relan Bags
Richey Industries, Inc
Rockne's Pub - Fairlawn
Larkin Rogers
Royal Blue Organics
Saffron Patch
Karen Salmons
Santi Enterprises
Sr Patricia Sigler, OP
Julie Sinchak
Carol J Spears
Spice Appeal
Spirit Keeper Farm
Spring Hills Golf Club
Sprout House
Stan-Hywet Hall and Gardens
Starbuck's
David & Barbara Starre
Stone Soup Magazine
Suncrest Gardens
Synergy Total Wellness
The Inn at Brandywine Falls
The Plastic Lumber Company
The Precocious Dandelion
The University of Akron

Auction - Continued

Traditional Medicinals
Trust for Public Land
Twisted Limb Paperworks
Vaughn Morrison & Co
Viking Vineyards
Von Natur
Sr Laura Wallace
Weathervane Community Playhouse
Gail Webb
Kathleen & Thomas Welsh
West Point Market
Western Reserve School of Cooking
Whitey's
Winking Lizard Tavern
Betty Wolf
Pat & Brian Woodside
WrapSacks
Zutano

GRANTS

Akron Board of Edu - Perkins School
Akron Community Foundation
Fdn for Sustainability & Innovation
Bath Volunteers for Service
Sisters of St Francis
Lisle M Buckingham Endowment Fund
Bath Alpha Garden Club

ENDOWMENT

Magdalyn E Hausfeld Living Endowment - Purpose: To provide a permanent fund for the ongoing support and sustainability of children's educational programs and gardens at Crown Point in recognition of Magdalyn E Hausfeld

Stephen Feldstein
Sandra Kay Hausfeld, PhD

Gifts made in honor:

Crown Point Staff
Ruth Gill
Stephen Feldstein
Sandra Kay Hausfeld, PhD

Gifts made in memory of:

Sr Mary Paul Nieberding, OP
Sr Elizabeth Ann Schaefer, OP
Sr Rosemary Quinn, OP
Sr Mary Jordan Haddad, OP

DONATIONS

Janice Matteucci & Parnell Tillotson
Akron Metropolitan Housing Authority
Alice Hinkel
Cheryl Ballard
Amy & Robert C Bevington
Annemarie Bevington
Maureen Brennan
Jean & Charles Ray
Mary Pat Cochran
Donald Cozzens
Kathryn Csank
Patrick Davis
Sr Alice Dugar
Donae & Robert Eckert
Gayle Epling
Dana Fay
Maxine Floreani
Friends of Crown Point
George Gantner
Giant Eagle
Thomas Hollingsworth

DONATIONS - continued

Harold Hudson Jr
Patricia & Bruce Kennedy
Cynthia Knight
Kathleen Ann & Michael Kolberg
Ursula Korneitchouk
Leaf and Blossom Garden Club
Nancy Malacari
Diane Mandel
Cary Mathews
Heather McClure
John McDonough
Nancy McGrath
Lynn & Edward Metzger
Alan Moore
Ellen Morton
Ohio Prairie Nursery
Elizabeth Palko
Mary Parasilite
Nancy & Thomas Peltier

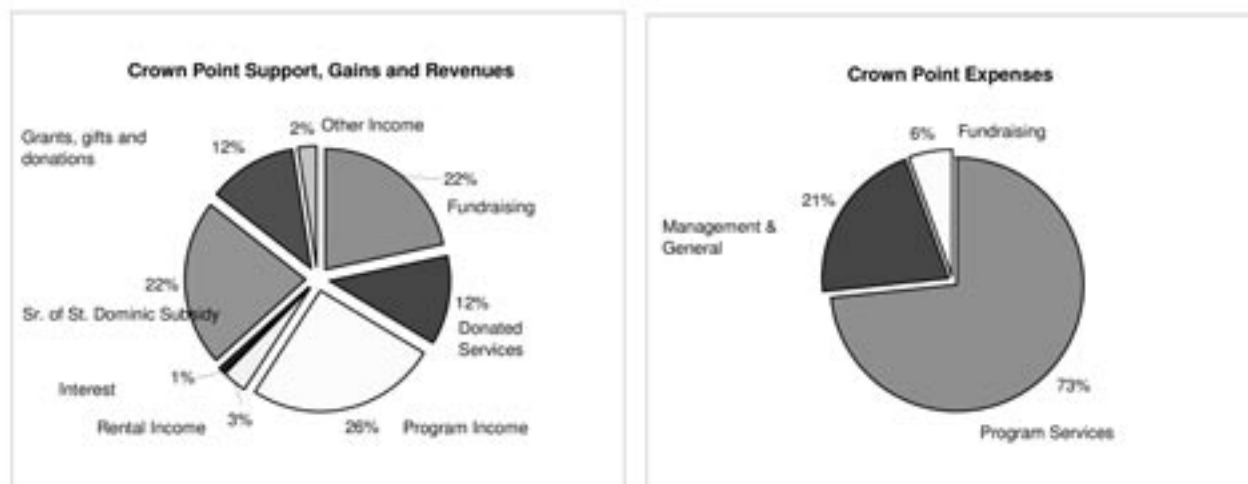
Dannelly & Jason Perdion
Portage Trail Group of the Sierra Club
Julia Radwany
Linda & Dennis Ragazinskas
Charles & Kathleen Rankin Jr
Kelly & Eric Ray
Larkin Rogers
Ann Marie Salva
Suzanne Scarpetti
Kathryn Shafer, PhD
Dorothy Shimelonis
Evelyn Sigler
Paul Simpson
Sisters of St Francis of Tiffin
Sisters of St Dominic of Akron, Ohio
Carolee & Brian Stephens
Norman Stropki
Summit County Internists
Rose Swegler
Ann Wagnitz



Transplanter purchased with a Ritchie Foundation grant award has improved the efficiency of planting seedlings by 100%!



Annual Report 2005-2006 *concluded*



For our 2006 growing season, Crown Point offered 85 Community Supported Agriculture (CSA) shares¹ and 27 winter shares; an 18% and 25% increase over 2005, respectively. The CSA directly engages more than 120 families in our sustainable agriculture initiative.

Poor weather conditions mid-season dampened the 2006 harvest by 44% over the year prior – which was the best ever. Despite the slim harvest Crown Point honored its commitment to the Sisters of St. Dominic to help feed the hungry by donating 30% of the Crown Point Certified Organic vegetable harvest to the Akron-Canton Regional Foodbank. Since 1997, the total foodbank donation has been 182,000 pounds.

The community's response to our Second Annual Plant Sale resulted in a 35% increase in revenue over the prior year. Members of Master Gardeners of Summit County, Akron Men's Garden Club and other community volunteers enthusiastically gave their time to make it a success. Our Farmers' Market Stand at the Peninsula Countryside Farmers' Market increased in revenue by 25%. Both outcomes signal the potential to improve Crown Point's revenue streams; paving the way towards financial self-sufficiency and encouraging greater access to Crown Point as a community resource.

During the summer of 2006 the Education Committee of the Board, led by Dr. Kathryn Shafer, Ph.D., conducted a professional evaluation of Crown Point's education programs. The report was an informative and a frank assessment of improvements needed in the education programs. The result is the implementation of an integrated, inquiry-based curriculum focusing on the application of science and math skills. The *Summer Farm & Science School at Crown Point: Lessons on the Land* will be piloted this summer using the new curriculum.

One hundred sixty dedicated volunteers gave 2,700 hours of volunteer time to perpetuate the Crown Point mission. Two thousand individuals visited Crown Point between July, 2005 and September, 2006.

The above synopsis of successes for the year validate supporters' investment in Crown Point: feeding the hungry, providing a local source of produce to the community, educating the next generation on the importance of wholesome food and preserving the Earth and carrying forward the ministry of the Sisters of St. Dominic. All achievements for the past 17 years have been due in part to the generosity of those who donated time, talent and resources to help further the Crown Point mission. The board and staff remain committed to continuous improvement and growth. The following strategic goals have been established through 2009:

- Crown Point will be a financially self-sustaining organization with major emphasis on members and donors.
- Crown Point will be a visible and respected model and resource for organic farming and ecological education and ministry.
- The Crown Point Board will be active, strong, diverse and well qualified in areas of needed expertise.
- Crown Point will have energy efficient, environmentally sensitive facilities to support our mission and guiding principles.

While the overall organizational direction remains positive and progress is being made toward all goals, challenges exist. This includes the need to be fully independent of the 22% subsidy funded by the Sisters of St. Dominic of \$104,000. This source of funding is diminishing and will not exist for Crown Point in the future due the limited income capacity of the Sisters. Now, more than ever, strengthening community engagement in Crown Point's mission is foremost in plans to make Crown Point self-sufficient.

¹ Community Supported Agriculture (CSA) originated in Japan 20 years ago. A group of mothers concerned about their children's source of food formed a community garden to guarantee that the food their children and family consumed was free of pesticides, the most nutritional and of the highest quality. Together, the families share in the cost of cultivating the garden, the workload and in the harvests. To obtain a Crown Point CSA share, a Crown Point member pays a yearly fee, helps cultivate and harvest crops and in return receives vegetables from the farm as they are harvested each week. The fee helps support the Crown Point farm and the CSA member is able to obtain locally grown produce in a community atmosphere.



2006 Meister Eckhart Award



Photo courtesy of E4S

Holly Harlan was the recipient of Crown Point's **2006 Meister Eckhart Award given at Gathering of Thanks** held at Our Lady of the Elms Convent on May 12, 2006. Ms. Harlan is the Founder and Director of Entrepreneurs for Sustainability (E4S), an organization whose mission is to build a sustainable economy in Northeast Ohio. She helps leaders discover the changes that will enhance their business's ability to thrive in a healthy environment, while maintaining or restoring the quality and quantity of natural resources and health of the eco-systems for future generations. To learn more about Entrepreneurs for Sustainability (E4S), please visit www.e4s.org. Congratulations, Holly!

Gathering of Thanks is an annual members' event honoring people in our community who have made outstanding contributions to the missions of Crown Point, Our Lady of the Elms School or the Sisters of St. Dominic of Akron. Save Friday evening May 11, 2007 for this year's **Gathering of Thanks**. Members watch for your invitation this spring.



CROWN POINT

farm & education center

renewing earth and spirit since 1989

Board

Christine C Williams, PhD - **President**
President, Focus Consulting Group

Maureen A Brennan - **Treasurer**
Attorney, Baker & Hostetler

Judy James - **Secretary**
Librarian, Akron-Summit County Library

Barbara Barwick, *Retired, Psychologist*

Dana Fay, *CPA, Hausser & Taylor, LLC*

Maria Santaferraro, *VP Client Service, Brand Muscle*

Verna Vander Kooi, *Retired, Geologist*

Mike West - *Community Liaison for Cong Betty Sutton*

Sr Patricia Sigler, OP - *Council Liaison, Sisters of St Dominic*

Sr Mary Ann Wiesemann, OP - *Prioress, Sisters of St Dominic*

Honorary Board

Paul Alsenas, *Director, Cuyahoga Co Planning Commission*

David Beach, *Director, EcoCity Cleveland*

Judge Eve Belfance, *Judge, Akron Municipal Court*

Rev Norm Douglas, *Co-Director, Heart to Heart Communications, Catholic Diocese of Cleveland*

Carlene Groeger, *Retired Deputy Director, Summit Akron Solid Waste Management Authority*

Sue Klein, *Co-Founder & Former Publisher of Bath Country Journal, Conservationist*

Charlie Rankin, *CEO, Alcon Tool Company*

Margaret Thorp, DVM, *Bath Veterinary Clinic and Metropolitan Veterinary Hospital*

Working Committees of the Board

Finance, Marketing/Communications, Advancement, Ecosystems, Education, Executive, Board Development, CSA/Garden and Taste of the Earth

Staff

Sr Joanne Buckman, PhD, OSU, *Director*

Larry Jarvis, *Property Manager*

Tim Knorr, *Organic Farmer*

Sr Mariellen Phelps, OP, *Outreach Coordinator*

Delle Nadler, *Advancement Coordinator*

Sr Laura Wallace, OP, *Master Gardener*

Cover photos: Top Left: Tim Knorr seeding 2006 potato crop, May 5th, 2006; Top Right: 2006 Earth Camp. Middle Left: Crown Point. Photo by Aerial Photography; Middle Right: 2006 Earth Camp; Bottom Left: Heirloom Tomato Harvest; Middle Bottom: Beth Knorr planting onions, April 2006; Bottom Right: Onion Harvest, July 2006.





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If you'd like to receive interconnections via email or to be removed from the mailing list, please email communications@crownpnt.org, call us or send a note.

Crown Point Membership begins at \$25

Membership connects people and organizations to Crown Point. All programs incorporate the spirit of community, but membership formalizes the Crown Point community. Member benefits for 2007, includes "early bird" entrance to the **3rd Annual Organic Plant Sale**, May 19th, a subscription to **Interconnections: A Seasonal Guide** and invitations to special Crown Point events, such as **Gathering of Thanks, Taste of the Earth** and our **Annual Meeting & Potluck**, June 15th. Members at the Friend level and above also receive **Gift Certificates for Crown Point Certified Organic** produce at our Farmers' Market Stand in Peninsula, redeemable June 16 – September 29, 2007. And, Preservers additionally receive a copy of **Taste of the Earth Community Cookbook**.



Crown Point Membership starts each February. Please renew or join us with your membership today to ensure a greenspace for continued learning and enjoyment now and into the future.

2007 MEMBERSHIP

<i>Membership Levels</i>	<i>Amount</i>	<i>Annual Plant Sale</i>	<i>Farmers' Market</i>	<i>Publications</i>	
		<i>Early Bird Privilege</i>	<i>Gift Certificate</i>	<i>Interconnections</i>	<i>Taste of Earth</i>
		<i>May 19, 8am-9am</i>	<i>2007 season</i>		<i>Community Cookbook</i>
Individual - Student/Senior	\$ 25	yes		yes	
Friend (Includes CSA)	\$ 50	yes	\$ 5	yes	
Nurturer	\$ 100	yes	\$10	yes	
Cultivator	\$ 250	yes	\$25	yes	
Sustainer	\$ 500	yes	\$50	yes	
Preserver	\$ 1,000	yes	\$50	yes	yes

Please use the enclosed envelope to remit your 2007 membership. Thank you for joining Crown Point!