



April 11<sup>th</sup> 2020

In over 10 years working on our farm I've never seen anything like the last few weeks in the local food market. During this unprecedented time, restaurants have closed, cities shutting down, unemployment on the rise and families are struggling.

One thing I have been thinking about is our responsibility to feed people in these times. This sacred act that we take to grow food and distribute it to people to nourish their bodies and their immune systems. It takes on a whole new meaning when the whole world doesn't make sense: we focus on the things that matter: family, friends, food and shelter. The work of local food feels more important than ever.

People want to be closer to their food producers for perceived safety; they realized that maybe the grocery stores won't always be full of food; they want to support their immune systems to fight this virus; they are cooking at home a lot more so they want great ingredients to cook with.

We are taking all the necessary agricultural safety precautions at the farm by:

- As we are an organic farm, we do not use herbicides or pesticides.
- We practice good hygiene (i.e. proper hand washing) when handling your food.
- Produce is bagged in compostable produce bags “earth friendly”
- Tools and equipment are clean and maintained (and in good working order) to prevent any cross-contamination from fields.
- Safety is essential and we are taking extra steps to stagger pickups to protect customers (i.e. social distancing)
- Each customer picks up his/her own produce from a personalized labeled (cleaned) cooler.

Should you have any additional questions, please feel free to email the farm at:

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