

Alumna provides to organic food landscape *Work share program assists members of UNCA community*

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UNC Asheville alumna Tara Adinolfi sat in Carmichael Hall on Thursday among boxes and boxes of unusual organic vegetables.

"We do everything you can think of," Adinolfi said. "This week we have broccoli and cabbage and kohrabi and kale, and we also have peppers and tomatoes."

Adinolfi owns and operates Ostara Farm near Burnsville with her husband, Sean. The farm practices community shared agriculture, where members purchase shares of the farm and have fresh produce delivered weekly for the entire growing season. They recently handed out their last crop of the season to UNCA shareholders.

"The members agree that they are bearing part of the risk along with the farmer," Adinolfi said. "So, if my tomatoes fail, they don't get any tomatoes. So, this year, we had a few failures, but mostly we had lots of abundance."

Shares are divided into working and non-working shares, according to Adinolfi. Working shares require the members to work approximately one hour a week for the farm. Adinolfi said many jobs for the 2011 season will revolve around the new farmland she and her husband have purchased.

"We need people to help us build (soil) beds, we need people to help us build our barn. You can help work with the plants and come out and help us pick," she said. "There's lots of different things that need to be done."

Working shares for the 2011 growing season cost around \$500 for the entire season, while non-working shares run about \$750. Adinolfi stressed the cost doesn't have to be paid all at once.

"It averaged out to between \$20 and \$30 per week expenses," Adinolfi said.

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Alumna Tara Adinolfi delivers produce to staff who take part in the work share program at her farm in Burnsville. Below, Adinolfi and her husband, Sean, deliver produce to physics professor Michael Ruiz.

"We go beyond the organic standard, so it's like organically grown, but better."

**— Tara Adinolfi,
UNCA alumna**

