



caerhys organic community agriculture

Pigs!

What can I say, they are a delight to watch and fun to feed and I presume very tasty to eat (as a vegetarian, I cannot comment), but they are a frustration! We are talking two hours of hard labour in bitter winds, rotavating, digging, forking, and transplanting seventy or so spring cabbage plants that were destroyed in minutes by eight inquisitive pigs! Perhaps it was the straw that was placed around half the plants as an experiment that enticed them to escape or had Gerald forgotten to feed them, that we will never know.....Bloody Pigs! At least they produce great manure and do a fantastic job at turning over the field!

St David's Day 1st March 2012

We are having a market stall on the Cross Square, St David's to sell surplus produce, such as, Potatoes, Beetroot, Curly Kale, Turnips.

This will allow us to raise awareness and generate some much-needed income.

It is anticipated that this will continue on a weekly basis for the next three months. Please spread the word.

Fantastic news – the new COCA website is up and running, please take a look at:

<http://www.coca-csa.org>

Gardeners Corner/ Educational workshop

These workshops will allow members and friends the chance to learn a new skill that is relevant to the season. It will provide onsite training, which will improve the understanding and confidence of all.

Andre, Gill, Tom, Cazz and Gerald will run these inspirational classes that will be fun and rewarding and will be held from 11am – 1pm on,

**3rd Mar, 14th Apr, 3rd May,
2nd Jun, 7th Jul, 4th Aug,
1st Sep, 6th Oct, 3rd Nov, 1st Dec**

Timings may vary when the days lengthen, so keep an eye on the website!

COCA AGM

Curtis House, St Davids - 8pm

Thursday 29th March

All members welcome

Coffee & Cake

Responses to the visioning exercise – part of the COCA strategy day on 16th Jan 2012

What will COCA be like in January 2015?

- Field full of winter veggies
- 3 poly tunnels with winter salads
- Large colourful signs
- Comfortable, useable eco-building
- Parties and feasts
- Schools and other groups use COCA regularly
- Community relies on COCA for their weekly foods
- Teaching, growing and cooking classroom
- Core group active and varied
- 2 people employed full time
- Miles family gets full remuneration
- Less dependent on grants
- Increased growing area farmed
- Mutual credit system
- COCA to be a vision for others globally
- PYO areas
- COCA will be part of my life and that of my family, children and grandchildren
- Viable
- Organic café
- Increased volunteers
- Community-led
- Area of interest
- Relaxed / sensory area
- Joined with twin town in Southern Ireland
- Sustainable

All we've got to do now is to make that vision a reality!



Can you help improve COCA?

Our new year's resolution is to become more efficient! We have set up a number of workgroups; each focused on a specific area of COCA's development and involving a range of tasks.

If you can spare some time, however little, to help with any task within a workgroup, then please email Secretary@coca-csa.org stating what you'd like to do to help. The list of tasks below is not exhaustive, so you don't have to stick to it – just think of something you can do to help COCA better fulfil its aims.

- **Governance & Finance** (developing our legal entity; grant applications; business planning and budgeting)
- **Membership, Marketing & External Communications** (distributing leaflets; recruiting members)
- **Events & Internal Communications** (newsletter contributions; organising events; website and blog contributions)
- **Growing** (on the farm – volunteer management, harvesting & growing)
- **Distribution** (St Davids market stall; packing, weighing, delivering shares; share-shed management)

One person needs to look after each workgroup, co-ordinate the tasks and report back to the core group. For most workgroups we have someone on the core group who can do this. However, there is one exception – the Membership, Marketing and External Communications workgroup. We need someone to lead this workgroup – any offers? Again, please email Secretary@coca-csa.org

Many thanks

Tomato Chutney still available

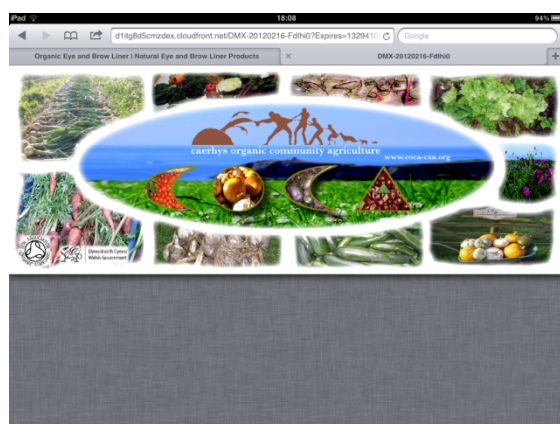


Here are Gerald and Jay picking the last Tomato plant ready to make chutney on the 4th Dec – when most tomatoes are done by early October!

No Gerald hadn't got a rat up his trouser leg; he was posing with the last tomato plant... Precariously!

There are still a few jars of chutney in the share shed.

New Banner for advertising & marketing purposes at events and festivals



A fantastic effort by Mick who has spent many hours, sent multiple emails and photographs and had much discussion with a designer in Cardigan. This is the end result.

RAW FOOD DEMONSTRATION

Sat 17th March

11.30 – 1pm

Followed by a shared lunch

1pm onwards

All members, friends and family welcome

Please bring quiches, bread, cheeses, soup, cakes and a cup

First Woofer of 2012

Our first woofer of 2012 has arrived! The caravan was too cold so we took her in to our house, as everything was frozen.

She was going to bring a friend with her but at the last minute her friend decided to stay in Italy. Her name is **Marinella** and she has never done woofering before, so this is an experience and a half for her!

Trevaccoon, Nr St Davids are holding the following courses

An Introduction to Practical Organic Gardening

Sat 24th March 10am to 4pm

and

An Introduction to Biodynamic Gardening

Sun 25th March 10am to 4pm

Each day including lunch costs £25
For further details please see
<http://www.coca-csa.org/news/local-news/>

Polytunnel Improvements!

Here are some photos of the excavation for the poly tunnel water main that Mick dug last December



It was completed over two days with a mini digger and recycled plastic tube from the bail wrapping. This acted as a duct or sleeve to thread the poly water main through once dug and backfilled with sand and muck.



There is a spur ready for our next poly tunnel and a new standpipe, which is on the Southern inside area of the existing poly tunnel



Nothing much more to say, oh apart from I did hit the plastic tunnel sheeting causing an 8 inch rip (which I repaired). But I was absolutely gutted, as I was digging quite close to the tunnel all day and then had a mad five seconds when the machine and I fell out.

Another interesting job Gerald and I completed, was to drive a 2.5 meter scaffold tube under the dry stone wall and dig down either side to locate and then feed the water pipe through – a feat of tunnelling engineering!!

Funding Success

BIG thanks to Tom for applying and being successful!

We have been awarded a total of £3,424 from PAVS. In summary the funding will allow us to purchase

- Lots of lovely new tools suitable for children and adults
- 11 volunteer coordinated sessions paying the coordinator an hourly wage
- Potato crates

Don't buy anything yet Gerald we have to wait for the cheque first!

Kate and Gerald visited Ysgol Bro Dewi in January to launch the



Children from the junior years will run the Co-op as an enterprise, which supports the National Curriculum.



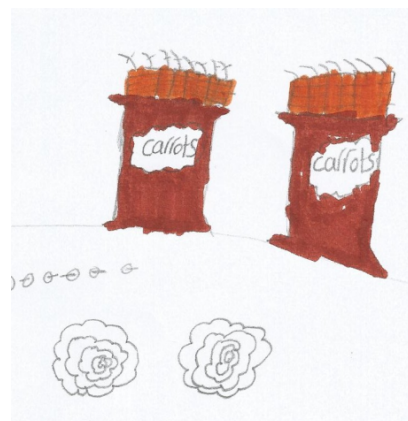
The Co-op will supply local families and the wider community with a selection of vegetables on a weekly basis during term time. They will have the option to become members at any time.



Kate has spent several sessions with the children where they have been learning about different topics, such as, local food, organic farming, food miles, community enterprise, sustainability, supermarkets and farmers. They have been very enthusiastic and designed some amazing promotional material for the Food Co-op



The children will be visiting the farm on a regular basis and will be involved in harvesting and growing as well forming their own vegetable patch at the school.



New Potatoes in January!

COCA are probably the only organic veg grower in west Wales picking new potatoes in January which were sown in August



It is worth celebrating by telling the world out there that we can solve some of the food security issues by using a tried and tested method of rotation and a late variety, which combats against blight! Bloody Brilliant!

PS. Sorry for the shot of Jay's backside! It just fits the frame well!

Towards One Planet Living Project.

An informal and enjoyable 6-week course for 6 to 8 people discovering the breakdown of an individual or household carbon footprint into four main parts, namely, Food and Water, Travel & Transport, Home Energy, Consumption and Waste.

For further details please see <http://www.coca-csa.org/news/local-news/>

Feedback from local businesses

Many thanks for the potato samples – have used them in cottage pies and cawl, both worked very well

Oriel Y Parc Cafe.

Another possible customer is from the **Cathedral Refectory**. They are very interested in new potatoes, and can take 10 boxes a week for 8 months of the year! They would like a list of all projected produce that we supply. (They need to tick the soil association validation boxes)

Adam Benson-Davies owns/manages holiday cottages and would be interested in offering the option of receiving a 'veg (etc) box' to his guests. This would allow them to buy locally rather than relying on Tesco's, (many currently do). It would be at their discretion and Adam would like to know how feasible this would be and what the cost would be.

peter@stdavidsholidays.co.uk

Gerald filling the newly dug fruit beds with manure

