The “Bittersweet” Life: Farming on a CSA
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Introduction
Bittersweet Farm is a local “Community Supported Agriculture” located in Huevelton, New York. It is an organic, small-scale method of food production that contrasts industrial food production. We have been learning about the differences between local and global food and our work on Bittersweet has supplemented what we’ve learned.

Background
Bittersweet Farm links the work of the community with the life sustaining world around us through small scale agriculture. The farm has committed itself to caring locally and meeting organic principles as well as educating others about natural farming methods. Bittersweet is owned by Brian and Ann Bennett and was founded in 1999.

Tasks
- Stacking / splitting wood
- Creating / mixing soil
- Daily chores
  - Feeding / watering animals
  - Egg collection
  - Re-haying pens
- Planting sprouts
- Fixing pens / fences
- Working with Pearl (the horse)
- Prepping seeds (early germination)
- Inspecting newborns
- Greenhouse preparation
- Sifting compost
- Butchering chickens

What We Learned
Bittersweet proved to be a valuable experience. We were able to experience first hand what it was like on a farm and all that went on behind the scenes. We gained a number of new skills; from slaughtering chickens to driving a tractor. Through our experience on Bittersweet we have been able to lessen the disconnect between the food we eat and how it is produced.

Conclusion
The way Bittersweet is run adheres to the standards of sustainable food production, which is very different from the industrial methods of food production that we see today. CSAs such as Bittersweet provide a local and sustainable alternative to globalized, industrial food production. Our perception of food and farming has changed and we have become more aware.