

- **Baby Salad Mix**
- **Field Arugula**
- **Baby Sorrel**
- **Baby Kale**
- **Dill**
- **Chervil**
- **Bulk Oregano**
- **Oregano Flowers**
- **Spearmint**
- **2 Cucumbers**
- **Jalapeno Peppers**

culinary specialties have been served to dignitaries and film stars, making it to the table of the President of the United States and winning awards for Chefs as far away as Europe. Besides the technical nature of his farming work, his experience ranges from eggs, pesto, hot sauces, jellies and jams to distillation of essential oils and hydrosols from the high quality botanicals produced. Mike worked with The VABF Organic Certification Committee and was a participant in the creation of the original language that brought organic certification to Virginia in 1990. He is the host of "Meet The Farmer TV" at watch.MeetTheFarmer.tv on local cable and Free Speech TV satellite nationwide.

Top Photo: Mike in early days making a delivery; Middle photo: Mike works at recovering a greenhouse; Bottom photo: Mike and Leslie giving an educational tour

Welcome to our newest members! I'm going to let you know a bit about Mike: Michael Clark has been farming in central Virginia since 1975 (42 years), working with both field grown and greenhouse grown herbs and vegetables. Although he has an Engineering degree from UVA and has worked at GE, Sperry Marine, Nimbus Records, and Avcomm, Mike farms fulltime now. His love for the earth and nature plus his vision of a looming collapse of the corporate and financial security that the previous generation was so accustomed to, led him to decide to leave that kind of industry and farm full time, beginning in 1990. He has faithfully been a vendor at the Charlottesville City Market for more than 33 years, rain or shine or wind or snow. His farm has won the "Chesapeake Bay Friendly" Clean Water Award from the Governor. His produce and

