

Twееfontein Herb Farm



Volunteer Application

Name	
Address	
Phone Number	
Email Address	
Current Employer	
School	

How would you describe your farming experience?

Beginner ☐

Experienced ☐

Master ☐

What special skills or knowledge do you have that would help our farm grow?

Why do you want to volunteer?

Do you have any experience with weeding and basic maintenance on a working farm?

What days and hours are you available to volunteer?

Do you have transportation to our farm?

Have you worked on our farm before in any capacity?

TwEEfontein Herb Farm



A Recent History of TwEEfontein

TwEEfontein was built on Anne Salomon's vision and Larry Salomon's back. They purchased the 9 acre farm from Bill and Mary (Jenkins) Nichols, who was a descendant from the French Huguenots, the original settlers of New Paltz. Abandoned for many years, they soon realized that much work needed to be done. A rocky, clay-rich, non-draining former milk farm west of New Paltz, this beautiful piece of paradise had no business growing what it does today. It lies at the foothills of the Shawangunk Ridge, bordering the Mohonk Preserve. The original homestead was built in approximately 1830 and later added to in the turn of the century. Ancestors of the Jenkins family, co founders of the Jenkins - Lueken Orchards just up the road (<http://www.jlorchards.com/>) homesteaded the original farm. In the early 1900s the farm boarded construction workers from the Catskill Aqueduct project, a significant portion of the New York City water supply, located just up the hill from the farm. Blood, sweat and tears made the farmhouse habitable. A small spring like seep was discovered in the farmhouse's dark basement. This unfortunate feature and a beautiful hand dug well provided the naming opportunity for the farm; TwEEfontein.



The real work focused on the soil. Clearing, composting, draining and irrigation work were started. Much work was put into construction of raised beds throughout the farm. A totally organic approach was used. Soon magic began to grow. The farm's bounty started to supply local residents, markets, herbal healers and restaurants (Insert photo garlic.jpg). The gardener was becoming a farmer. In the mid 1980s TwEEfontein began its 30 year association with New York City's Greenmarket as one of its first herb farms (<http://www.grownyc.org/greenmarket>). The Greenmarket provided small regional family farms the opportunity to sell their outstanding products directly to NYC consumers. TwEEfontein's reputation for superior naturally grown produce and farm prepared products flourished and many stories were written (good place for a link here). The farm produced heirloom vegetables, herbs of every sort and an amazing variety of garlic which became Anne's passion. Unbelievable pestos, sorbets, teas and herbal tinctures were produced and sold from the farm's bounty. Young people were drawn to Anne. Along with TwEEfontein itself, Anne became a mentor to so many and an incubator for young talent. These farmers came to the farm to work and learn and contributed to what TwEEfontein is today. A sign that Anne hung prominently from the farm's main barn noted: "This Land is my steward, I shall not want."



Anne Salomon

Anne was born in the 1930's in Sabie, Republic of South Africa (Insert photo anne young.jpg). She left South Africa in 1960 to begin a life of adventure. After first meeting her future husband, Laurence Salomon near Cape Town (Insert photo anne capetown.jpg), and again in London, they married in New York City in 1962. The couple had their two sons while living in New York. The family moved to Gunnison, CO., in 1966 and then on to New Paltz in 1967 when Larry was offered a teaching position in African Studies at SUNY. In the early 1970s Anne opened the Stone House Press, a free weekly paper serving New Paltz and the surrounding communities. She was the owner, publisher and editor. All production work was done in her Grove Street home's living room.

In 1982 the family purchased the farm west of New Paltz that became known as TwEEfontein to honor her South African origin and the two springs located on the property, including the unfortunate one in the farmhouse's basement. Anne always had the greenest thumb and with the purchase of the farm her earlier hobby became a passion. She gained expertise in mushrooms, heirloom vegetables, and organic herb farming practices. Her favorite was specialty garlic's, which she loved with a passion. Anne sold her crops to local people, restaurateurs, homeopaths, and in New York City to patrons of the Greenmarket where she was known as a pioneering organic herb farmer and proprietor.

Anne's passion was instrumental in attracting young helpers to the farm. In exchange for their hard work, she passed on her knowledge and passion. So many young people were affected by her over the years. Anne's life was full of adventure. She hunted game as a child growing up in Africa. She never took her family to Disneyland, rather she lead them to sleep in the back of pickup trucks in the salt pans of Botswana, adventures in the Transvaal of South Africa, and excursion to marketplaces on the west coast of Africa. On one adventure in the 1980s she spent time with the Bushman of the Kalahari, in one of their camps, by herself. She had spirit. Anne died in 2003 after a valiant fight with cancer. Her spirit lives at TwEEfontein.



TwEEfontein Herb Farm 4 Jenkins Road, Route 299 West, New Paltz, NY 12561