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# Twelve Tribes Farm Opportunities Guide

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Come Farm With Us! It Takes A Community...

# who we are

#### We Live Together

The Twelve Tribes is a spiritual nation consisting of many communities and farms in several countries throughout the world.



On our farms and in our communities we live together like an extended family, sharing all things in common, just as the disciples of *Yahshua*\* did in the first century. It is an amazing life, and you can come and see it for yourself at any of our addresses, which are printed on the back of this paper and on our website, *www.twelvetribes.org*.

In this booklet, you will get a little

overview of some our farms around the world. We welcome visitors and those who would like to stay with us and learn about farming and the life we share.

#### Living in Households

In each of our communities, there are one or more houses in a cluster, some in cities and some on farms. Several families and single people live together in each house, according to the size of the house. We like large houses because we like to live together. Married couples have their own rooms, plus as many adjacent rooms as needed for their children. The single men share one or more rooms, as do the single women. We all share a common kitchen and dining room, where we take our meals together. Those who visit are welcomed into the center of our common life.

### **Gathering Daily**

We gather in our houses every morning and evening to worship our Creator in song and dance. We are all free to speak from our hearts the things we are learning as our Creator teaches us through one another, according to the gifting and grace given to each person.

#### **Our Agricultural Nation**

For the most part, our farms are small-scale operations, places

#### The Commonwealth of Israel

where we can work together. We mainly grow food for ourselves but,

sometimes sell our produce at our own farmstands or farm stores, as well as local farmer's markets. We also make "value-added" products in our cottage industries. All of the income from our various endeavors goes into a common purse, from which all our needs are met. We don't have our independent income or debts to carry by ourselves, except for the debt of love we owe to our Savior, which we repay by loving and caring for one another.



Our farms are sanctuaries... a safe haven... a peaceful refuge... an anchor for the soul in the midst of a society drifting dangerously off course.

Our farms are a wonderful environment for us to raise our children. Here, they are able to to grow up and witness the wonders of creation, as well as being a part of it: participating in caring for plants and animals, as well as experiencing first hand many of the age-old truths that are being lost in our current society, such as, "You reap what you sow," or, "Diligence is a man's precious possession." In this

way the training of our children goes far beyond the classroom, as they are fully integrated into every aspect of our socially and spiritually rich tribal life. They



learn to cook and sew, build and farm, sing and dance, play musical instruments, and most importantly, extend hospitality to the constant flow of guests who are drawn to the light of our life of love.

\* *Yahshua* is the original Hebrew name of the One we follow, called "Jesus" in the Bible. It is only because of His love and forgiveness that we are able to love one another and continue together...

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#### United States

# The Basin Farm Bellows Falls, Vermont

We began as a small community in neighboring Westminster Station in 1984. In 1992 we acquired the P.O. Box 108, 175 Basin Farm Road Bellows Falls, VT 05101 USA Phone: (802) 463-9264

Basin Farm. The total acreage of the farm is about 125. It consists of 60 acres of tillable land, and the rest is wooded. The Saxtons River runs through our property with a beautiful waterfall. The river is great for cooling off on those hot days of summer and provides necessary water for many of our crops.

Our community is like a large, extended family of married couples, children. and single people living together. We are growing and milling spelt (an ancient grain), growing vegetables (of all sorts). growing grain and hay for our animals, and



also growing some herbs and various fruit. We welcome people of all ages, religions, and backgrounds to come visit. Anyone who would like to visit is welcome to call, write, e-mail, or just stop by. We encourage visitors to come and experience our life.



ur little farm and micro-dairy is nestled in the suburbs, thirty minutes from Boston. We are grateful to be able to

Phone: (508) 884-8834 www.pleasantstfarm.com Shamar@pleasantstfarm.com

steward this small piece of land, and farm in a conscientious, sustainable manner. We grow a wide variety of organic produce in our greenhouses and gardens. We use no chemicals, pesticides, or inorganic fertilizers. Alternatives such as fish emulsion, compost, and strategic planting is our practice.

We are increasingly being made more aware of the dangers of non-organic farming and even the use of genetically modified or hybrid seed. We grow our vegetables free of such things, seeing that the hard work is well spent in providing healthy nutritious food for our friends and family. Even feeding our animals a non-GMO, organic diet is part of our utmost care for our dairy goats and cows.

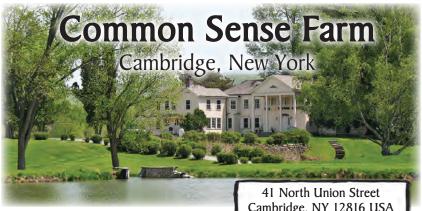
Our animals offer a supply of raw milk, cheeses, and yogurt for our friends, family, and farmer's markets. When the fields are resting during the winter months the farm crew works on barn, greenhouse, equipment improvement, and processing firewood.

We invite all that are willing to work along with us to experience the satisfaction of seeing healthy food grown, and what is involved to do it. Come and learn how to care for livestock, help seeds grow, cultivate, milk a cow or a goat, make cheese, or split some wood, and of course, play some frisbee and cool off in the pool!

Come for a time and work by the sweat of your brow with us, with a satisfying peace at Pleasant Street Farm, a little oasis in the middle of the suburbs. 💐



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Our farm is an organic farming com-munity located forty-five minutes northeast of Albany, New York, in the fertile Cambridge, NY 12816 USA Phone: (518) 677-5880

Battenkill Valley. We are situated on over one hundred acres of gently rolling hills and lush river bottom land. Growing a wide assortment of vegetables and herbs, grass-fed beef, and maintaining the beautiful grounds of the estate provides yearround opportunities for volunteers. When we finish the regular growing season



we prepare for winter production in the greenhouse. During the winter the greenhouse adds much experience and fresh greens to our house. As the spring approaches, the planning unfolds and the seeds start arriving. We start a few early things to go outside in hoops in March.

Please come and visit us, or stay for a time and work with us. We ask that our guests, be they volun-

teers, friends, or visiting relatives, would attend all gatherings and meals with a

desire to learn from our way of life together. Living arrangements will be according to space and needs. Diets with special needs can be accommodated within reason. Guests are frequent all year round and we would love to have you join us. Whether a short stay or a life-long experience, our hearts and our farm will always have room for more. 💐





FARM PRODUCE: market garden sanctuary, Maté teas, culinary and medincinal herbs, goat milk, pottery 9 Lora Lane Asheville, NC 28803 USA Phone: (912) 399-6946 orders@gladheartfarm.org

FARM ANIMALS: goats, chickens, bees

ACTIVITIES OFFERED: All aspects of sustainable gardening and greenhousing, milking and caring for goats, making feed, medicinal and culinary herb growing, drying, processing oils and hydrosols, hand-thrown pottery.

Gladheart Farm is a 7.5 acre farm surrounded by the Oakley neighborhood of east Asheville, NC. We work to create a sanctuary for animals, plants, bees, bugs, soil, and most of all, people. Two acres have 10,000 ft of permanent raised beds where

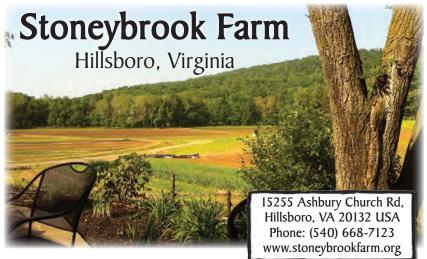


we grow vegetables and herbs. Our farm is designed for many hands; there are no big tractors here. It takes working together to get the work done. Two high tunnels and a greenhouse keep us in greens all winter and help us get a start on the growing season. We grow with a hope of providing vegies for our needs and those of our neighbors. This year we are "farmscaping" – putting in fruit trees, berries, rock walls, flowers for pollinating, and as many edible landscaping plants as we can find room for.

Our dairy goat herd is steadily increasing as we labor to give our friends some of the best goat milk you can get. We practice all natural methods in feeding and caring for our goats. A large portion of our land is in four pastures that we can rotate the goats on. This helps keep them and the soil healthy.

Asheville is in the mountains of Western North Carolina and is a mecca for all types of people seeking alternative ways of living. This area draws hikers, whitewater boaters, nature lovers, and soul searchers. The organic farming community is large and active, and the local community supports small farmers. Stop in, visit, and walk around the farm. Many folks do!

United States



We would like to warmly invite you to visit us at the Stoneybrook Farm in Hillsboro, VA (near Washington, DC). We are a group of people who live together, share all things in common, and try to live as closely as possible to the way human beings were originally meant to live. We cultivate our land organically, run our equipment with biofuels, and raise goats and cows, chickens and bees.

We believe that the One who created us wanted us to live in harmony, loving one another and caring for His creation. We want you to come and see what we have accomplished already, and we would love to share with you the vision we have for the future.

Please come and visit us on Friday evening when we welcome our weekly Sabbath with songs, Israeli folk dancing and a free meal served with a smile to all of our friends. Or stop by our Stoneybrook Farm Market on the corner of Route 9 and Hillsboro Road to see and taste the fruit of our labors in the field.

We would love to get to know you,

~All your friends at the Stoneybrook Farm

Our Farm is registered with WWOOF (willing workers on organic farms) and we would love to have you stay with us for a few days or a season if you are interested in Organic Farming.

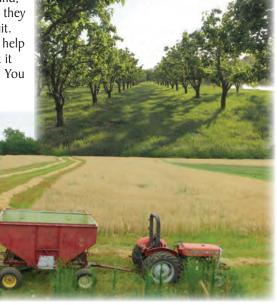




n January, 2016, we moved to the Fieldstone Orchard farm just outside Lawrence, Kansas. This amazing farm is 7049 E 149th Street Overbrook, KS 66524 USA Phone: (785) 665-7643

325 acres. We are growing different strains of ancient wheat and spelt. We also have a diverse orchard with nearly 2,000 fruit trees and berry bushes. The property has seven ponds, a pecan grove, pastures, fields, woods, three houses, and three greenhouses. We also have cows, chickens, goats, and

sheep. There is much work to do here to care for our animals, maintain the gardens and land, and prune the trees so that they bear the most abundant fruit. We invite you to come and help us care for this land so that it reaches its fullest potential. You are welcome any time.



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United States



he Bear Creek Farm in Marshall, Michigan is a newly formed community. It is a beautiful place to live and work. The rolling

Marshall, MI 49068 USA Phone: (269) 558-8094

hills are nice places to take walks. We want it to be a place where God can set the lonely in families, and lead out the prisoners of this selfish world into a place of love. Bear Creek Farm gets its name from the Bear Creek which runs right alongside our driveway.

The large garden and greenhouse supplies us with lots of healthy food. This summer, we canned many fruits and vegetables, and even in the winter, many of our meals are made with food produced on the farm.

The children enjoy learning to care for the animals. In our little henhouse is the flock of happy chickens. We have finished clearing the back fields, and we have much vision for this area.



Soon, we want to put up a fence to keep out the deer. Cows and goats will pasture back there, and we will plant an orchard of fruit trees. We want to restore the majestic barn and make it a lodge for festivals and weddings, with a large fireplace and open ceilings. Last year, we built a farm stand by the road, so that we can meet our neighbors and sell our excess vege-

tables. Flower gardens bring constant blooming and happiness in the summer.

We are about 90 minutes from Lake Michigan to the east, and 90 minutes from Detroit to the west.

We hope you will come and visit us at the Bear Creek Farm. You can spend a little time with us, doing what we do here. 💐



FARM PRODUCE: A wide variety of organic fruit trees, including: avocado, olive, grapefruit, Fuyu persimmon, pomegranate, apricot, apple, loguat, misc. citrus (orange tangerine lemon) and an 8 12458 Keys Creek Road Valley Center, CA 92082 USA Phone: (760) 742-8953 www.msrfarm.com

citrus (orange, tangerine, lemon), and an 8-acre garden,

FARM ANIMALS: cows, goats, chickens, bees

ACTIVITIES OFFERED: seeding, planting, harvesting fruit and vegetables, pruning & fertilizing trees, help with farmer's markets, participate in various aspects of making juice for sale at market.

The entrance of the Morning Star Ranch is lined with palm trees, leading you through the persimmon orchard where the cows graze, past the goats and chickens, to our red barn-shaped houses where you will find us busily cleaning, cooking, sewing, teaching our children, and watching the little ones, and washing the dishes. The road continues up the steep hill into the avocado grove where you will find the men working together under the trees or in the packing house, sorting fruit for the market. You will find people from many different back-grounds and nationalities here sharing our home, all serving the same God with the same faith, in lasting friendships.

Here on the Morning Star Ranch, our children are growing up with us, giving their strength to help us build a life where people are cared for and can live in peace, learning the ways of our Creator. Sounds idyllic? It's true that many have had the concept of wonderful community life where no one is left out and everyone does his share, but oh, how hard to realize the dream. We are not writing about visions and concepts, but about the reality of our daily life — the life we've been living for decades. You could say we have the "conceptual reality" of what many have dreamed of.

The gates of Morning Star Ranch are always open. We welcome volunteers to come and work alongside of us. The hardworking farmers here on the Ranch would love to share their insights into this abundant life we have found. Please come and see us!

Canada



FARM PRODUCE: 2 large vegetable gardens, blueberries, grapes, strawberries, orchard with apples, pears, plums 915 Hwy 3a South Slocan BC CANADA Contact: Jehu & D'rorah Phone: (250) 359-6847 Email: jehu@edah.ca www.ivolunteer.network

FARM ANIMALS: cows, goats, chickens, bees

ACTIVITIES OFFERED: seeding, planting, harvesting and processing fruit and vegetables, pruning & fertilizing trees, help with farm stand, participate in various aspects of making juice and energy bars for sale, also dishes and prep work in our restaurant.

t. Sentinel Farm is a beautiful community farm nestled in the Kootenay

IV I mountains of British Columbia's interior. This is a wonderful environment for those looking for healing and refreshment, with good, wholesome food being produced with old-fashioned hard work. It is an amazing place to learn about sustainable organic agriculture, food processing, cooking, baking, taking care of animals, and living together in community!

Accommodations are somewhat rustic. We have single men's and single women's cabins which do include showers and running water. We have a main house where all meals and gatherings take place.

We are growing organic vegetables, fruit, including berries, apples, pears and



plums, and we are raising chickens (including our own hatchery in spring), goats, a few cows, and bees (honey and orchard bees). We have a farm stand and a restaurant in town. We also go to markets in the area.

There is no end to the things you can learn, with varied activities and projects to participate in. Some of the activities may include (depending on time of year and availability of volunteers): seeding, planting, harvesting and processing fruit and vegetables, pruning and fertilizing trees, help with animal husbandry, help with the farm stand and value-added products, making fruit juices, building projects (carpenters welcome!), help in the bakery or kitchen. We also have a restaurant in town where you may help with dishes and prep work. There is also wood splitting for the



wood stoves... You can volunteer year-round, as there are always many things to be done, even in winter.

Along with the hard work, we also have a good time together, as we are all friends. We often go to the pristine Slocan River to swim together and cool down on hot summer days, or we can be found sliding down the hill in the snowy winter. We are thankful for the amazing potential that the land has to offer and we are happy to share the abundance with you!

Where Everyone is a Volunteer



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# Fairfield Farm

Chilliwack

## British Columbia

11450 McSween Rd, Chilliwack, BC V2P 6H5 CANADA Phone: (604) 795-2225

FARM PRODUCE: Vegetable garden, blue berries

FARM ANIMALS: Goats, sheep, chickens.

ACTIVITIES OFFERED: seeding, planting, harvesting fruit and vegetables, help with farmer's markets, apple cider pressing, participate in various aspects our cafe, baking, prep work, cooking, and of course DISHES!

Our small-scale hobby farm nestles amid the lush dairy lands of the Fraser Valley. Located about an hour's drive from Vancouver, it commands a view of the surrounding mountains, just a short walk from the Fraser River. Affectionately, this area is known as the "Wet Coast" as it can receive much rain, especially in the winter.

On our 5 acres of land we maintain a small garden, a few fruit trees, and a barnyard with pastureland. We have a few sheep, a handful of milking goats, and a small coop for our laying hens. Together with the many flowering trees, shrubs, and plants, our grassy areas provide us with opportunities to do yard care.

Our farm serves as the base of operations for our restaurant, the Yellow Deli, and our bakery, the Preserved Seed, both in the city of Chilliwack. In the restaurant we serve wholesome food 24 hours a day, Sunday through Friday. The restaurant provides people an opportunity to have good food, a place to talk or study, even a chance to meet someone to talk to. The bakery provides hearty breads and baked goods both for sale, and for the Yellow Deli.

There are many opportunities to join in the activity at Fairfield Farm. Outside, the garden and animals require care. Planting, weeding, and harvesting go on in the garden much of the year. Twice daily the barnyard animals' basic needs must be met. Seasonally there is assorted yard care, including pruning shrubs and trees. Inside, there are always meals to be prepared and cleaned up after. Also the restaurant and bakery require much in the way of food preparations. And, of course, every restaurant needs a healthy, happy dishwasher!

We maintain separate bunk rooms in our homes for single men and women. When space in our homes is low, we make use of our camper trailer. For the adventurous there is ample space for tenting. Our farm has the regular modern amenities of indoor plumbing and hot water.



FARM PRODUCE: eggs, milk, cheese, butter, honey, vegetables, fruit, apple cider

FARM ANIMALS: cows, goats, sheep, chickens, bees

ACTIVITIES OFFERED: seeding, planting, weeding, harvesting fruit and vegetables, cheese-making, canning and preserving.

As you travel down quaint and rural Howard Road in the outskirts of the Comox Valley, nestled near the base of the renowned Mount Washington, you will find a very special place. New Sprout Farm, established in 2006 on 40 acres of raw land, is best described not as a farm, but as "a life." Although we do have several acres of vegetable gardens, orchards, pasture lands, greenhouses, root-cellars, and the like, and we do employ organic gardening practices, crop rotation, seed saving, composting, and sea nutrient fertilization, and though we are raising dairy cows, beef cattle, goats, chickens, honeybees, and even ducks, the greatest thing we are raising, and the most important thing we are doing is: raising children.

They are the seeds of a new society, a brand new culture, sprouting up from the good soil of a life of togetherness, friendship, and commitment to each other. They are taught here the invaluable lessons of forgiveness, patience, diligence, and to use their abilities to seek the welfare of others. These are the very practices that cause our life here to flourish, and diverge ever more vastly from the direction modern society is rapidly going, being fueled by the engine of insatiable self-interest. Here we are labouring to create a place where we put the interests of others first, and an environment where we can be real, put down our guards, and pursue our common goal: LOVE.

Wherever you are in your life's journey, we invite you to come and participate in the cultivation, planting, harvesting, and preserving of this quality food, or even the preparation and serving of it in our café in town, or at local farmer's markets.

When you visit us, we hope you will find here what we did: a place to belong, a family to be a part of, and a place to call home.  $\aleph$ 



Our Farm consists of 165 acres of field and forest; both of which we farm. Our fields yield hay and grain for our sheep, goats, 1560 Abbey Dawn Road Kingston, Ontario K7L 4V3 CANADA Phone: (613) 877-3754

and poultry, and wonderful spelt flour for our bakery. Our forests provide many products, including wood for heat, maple syrup, and red cedar for fence posts. We are thankful that the earth is yielding its strength to us, and we are committed to stewarding the land in a responsible and sustainable manner. With this in

mind, we want to invite anyone who has a heart to participate in this most rewarding endeavor.

The soil is rich with minerals from the ever-present limestone, and makes some of the finest spelt flour we have ever worked with. We have a number of vegetable gardens to produce seasonal veggies, along with larger plots devoted to root crops. All this requires workers, and we are looking to those who don't mind getting down and working with the earth.



Our life is a labor of love, and our pool offers refreshment on the warm days.

During harvest time we fire up our old combine and a small square baler with a team of workers and bring in the harvest. Our methods at farming are somewhat traditional, with technology taking a back seat to good ole hard work. We are, however, committed to alternative energy, and always looking for new ways to bid farewell to the grid. Just recently, we installed a wood boiler that provides heat for our homes and lodge, and hot water for laundry and bathing. We welcome anyone who has a heart to help and is looking far the reward of a satisfying day's work.



On our farm of 77 acres, we have cows for milk and our own beef, goats, and poultry. On our 50-acre prairie farm, we grow hay and grain for our animals, as well as growing Red Fife wheat for our bakery. Our goal of growing nutrient-dense food is progressing! We have a large vegetable garden, as well as a green house, which keeps us very busy during the growing season.



During the winter months we work together in our bakery, or at our deli building in the city, where we also package our delicious yerba maté products.

Located in the center of Canada, only 30 minutes from downtown Winnipeg, with the airport being a 15-minute drive from our farm, we welcome our guests into our modest home.

Anyone wanting to volunteer and help us increase in our effort to become sustainable in our lifestyle is welcome to come and visit! R

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Like bees looking for an ideal place to build a hive, we sent out scouts to find

Phone: (55) 41-3555-2393 www.dozetribos.com.br

land where we could settle and plant maté trees. Just outside of the large and modern metropolis of Curitiba, a city touted as the most "ecology-minded" in Brazil, among rolling hills and tall umbrella pine, we found just the spot.

It was winter when we set ourselves to build, and the going was slow, but after over fourteen years, a large and thriving community made up of twenty families, their children, and a good number of single men and women has sprung up and grown. Gardens have been planted, cows, sheep, and chickens are being raised, and fruit trees were planted and are in bloom.

With the rooster's crowing and early-morning bird songs, our community in the Campo Largo area rises to meet the day, singing, dancing, and harmonizing with each other and the One who created them. These "sons of God" are common folk who have left the ranks of the movie-minded, morally decaying society, for the solid traditions of a culture designed by the God of Israel. Daily, with one mind, they strive to live out their ideals in the most practical way possible, cooking their food with wood fires, cultivating their fields with hoe and straw

hat (and a small tractor), and homeschooling their children. These are the people you would find at the farm, men and women of faith, full of hope for the future, trusting in their Creator for their daily bread and for the protection that comes from his hand.

We invite anyone interested in visiting or staying with us for a while to please come. Our doors are open to all who have a sincere heart, looking for truth and true identity... R





Our community here in Argentina began in 1997. We are a community of about 70 people. Our community is located in a semi-rural environment, near the capital, Buenos Aires. Batallón Norte 120 1748 General Rodriguez Buenos Aires, ARGENTINA Phone: (54) 237-484-3409 www.docetribus.ar

Our main occupations are organic gardening, whole wheat-bread baking, and the development of alternative energy methods. We travel frequently to different parts of the country, selling wholesale natural foods and the products we make in our cottage industries at crafts fairs.

Our life together in community is a simple expression of the love we have for one another. The deep personal relationships we have with each other are being built daily through our common life in the community.



We invite and welcome all who are interested in our life and our community to come and visit. Our homes and our hearts are open to you.

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# Community in Corella Corella, Navarre, Spain

Our farm is located in Corella, situated in the southwest of the province of Navarra, right in the border with La Rioja. We started caring for this farm at the end of year 2015. It has 45 Avda Navarra 22, 31591 Corella, Navarra SPAIN Phone: (34) 948-782-692 www.docetribus.com

hectares with lots of underground water. The farm has three extraordinary ponds to store the water that comes from different wells and springs on the property. These ponds are a wonderful provision that allows us to water the crops and also give us a dip to relieve the summer heat! The abundant groundwater gives a wealth and formidable beauty to our farm. The farm has also a beautiful, but run-down house seated between two of the ponds. If you come, you might be able to help us to restore it back to its former glory!

Half of the land (22 hectares) was already planted with olive trees (variety arbequina). We obtain from them the most delicious and top-quality organic olive oil. In January 2016 we planted 9000 fruit trees of different kinds (apricot, plum, peach, cherry, apple, pear, etc). We also grow vegetables (salad, tomato, cucumber, zucchini, peppers, etc) and other things like garlic, potatoes, and some spelt. We have a few chickens right now, but in the future we want to have some goats and cows to provide milk for us. You will be able to participate in all the many activities that go on in the farm. Planting, picking vegetables and olives, pruning trees, drying olive leaves for tea, or even preserving some of our crops are just some of the many projects happening here. We aim to produce good food for our communities and create a place where people can come and learn to love and serve others.

We who are running the farm are a group of families living in community, thus we have an abundant social life. Everything is done in an atmosphere of togetherness. We are believers, and our faith in the Son of God and His teachings causes us to live this simple life of love and care for one another. We are happy to live this life. We gather twice a day to give thanks and praise for it, as we play music and dance in a circle.

We love to have visitors and share our life with you all. We hope you will enjoy your time with us as you experience this new social order that is being established here.  $\aleph$ 



# **Preserved Seed Farm** Mšecké Žehrovice, Central Bohemian Region Czech Republic

FARM PRODUCE: 5 hectares of new and old high stem orchards,

10 hectares of meadows and pastures, 25 hectares of tillable fields, 2 ponds

FARM ANIMALS: cows, goats, chickens, horses, sheep, bees

ACTIVITIES OFFERED: Volunteers will be working in an organic garden: weeding, planting, harvesting, etc., as well as picking, preserving, and packing vegetables during the season, construction projects, organic food preparation, milking our cows and goats by hand, making cheese and yogurt.

The Preserved Seed Farm is nestled in the beautiful hills of the Bohemian countryside, only 30 minutes west of bustling Prague. Our organic farm is run by a community, families with children, and single people. We aim towards sustainability in our relationships with one another and our agriculture.

We cultivate organic vegetables and preserve many of our own seeds. We process and can vegetables and fruits, bake bread, milk cows and make cheese, press apple juice, and sell our products at farmers' markets.

We work hard on the farm and on building projects, but mostly we want to build up one another. That's our greatest project. We work hard to maintain our unity and to not let anything divide us.

Mšecké Žehrovice c.150 270 64 Mšecké Žehrovice CZECH REPUBLIC Phone: +420 721 305 558 www.psfarm.cz We are a community in the true sense of the word — eight families and single people who live together in common unity. We are people from all walks of life who have left everything else behind to follow the Messiah, being brought together in a common faith. Patterned after the life of the first believers in Acts 2, we are a commonwealth, sharing our money and resources, our work, our mealtimes, and our common culture, as well as a common salvation. We gather each morning and evening to give thanks and praise to our Creator for giving us this life. Then during the day we work together, building truly sustainable relationships with one another, as we obey the gospel of the kingdom, laying down our lives each day for those around us, bringing our children alongside of us in our faith.

We cultivate 5 hectares of new and old high stem orchards, 10 hectares of meadows and pastures and 25 hectares of tillable fields. A small herd of cows, several horses, chickens, and bees call our farm their home.

Volunteers will be working in our organic garden, weeding, planting, harvesting, as well as picking, preserving, and packing vegetables during the season. There are always construction projects that need a hand, organic food preparation, milking our cows, making cheese and yogurt.

So far we've had volunteers from France, Italy, Germany, England, Portugal, China, Taiwan, South Korea, and the USA. We simply expect helpers to work with us through the day, and to participate in our social times of gathering and eating.

The gates of the Preserved Seed Farm are always open. Please come and see us!  $\aleph$ 





ust one and a half hours southwest of Sydney you'll come to our little farm.

We have 22 acres in a valley of the Razorback Range, with a beautiful creek winding through it, and peppercorn trees dotted along the water's edge... hence the name Peppercorn Creek Farm. Several families, along with a number of single men and women, live here. We have many children, so our life is busy caring for them. We teach them at home, and always have our young ones by our sides helping us with all the many daily living needs. They enjoy being involved in what we do, and building up our life. They know they're necessary.

The reason we are together is not to lead an alternative, self-sufficient life in the country, but to simply be the way our God intended people to be. That





is, caring for and loving one another. We work hard with many building projects, but mostly we want to build up one another. That's our greatest project. We work hard to maintain our unity and not let anything divide us. To manage this, we live open, honest lives to ensure there is peace. We are grateful for the words our Master Yahshua spoke, and the life He lived,

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#### Australia

and that we can be obedient to the things that have been recorded in the Bible. We are so grateful there is a *way* to follow, and that it works.

If you were to take a walk around our farm you might see goats being milked, chickens being fed, the vegetable garden being cared for, children swimming in the creek or being taught, the busy kitchen producing wholesome food, and the endless pile of dishes, the firewood being cut, the lawns being mowed, etc.

Our men work hard to support us in plumbing and building jobs, and we also run a mobile cafe at many festivals throughout the year. You may have seen us around at Big Day Out, or the Royal Sydney Easter Show, at Woodford Folk Festival, or even the Olympics. We're called the Common Ground Café.

There is so much that goes on as we lead our







busy life, but we're never too busy to receive guests who desire to come and visit us. After all, that's why we're here... we're building our life so that many more who have the same heart and desires can come and be with us. You would be welcome anytime to come and join in. We really would love to meet you. Please phone, write, or send and email to:

scott@peppercorncreekfarm.org.au (our farm) or just show up. 💐

# Testimonies from some of our volunteers who decided to stay...

#### "A Land without Compromise"

A bout eight years ago I left everything I knew in search of something better, something deeper. I was eighteen

years old, living in my hometown in Puerto Rico. I wasn't satisfied. I didn't know what to do.

I didn't even know what praying was, but at this time I remember asking something greater than myself for some kind of direction.

Finally, one day, I heard in my heart that I needed to leave this small island. Somehow, I just knew I had to leave, but it wasn't clear

where I should go. There had to be a place, a solution, an answer, something. There had to be truth somewhere. I was hoping and wishing for more meaning, some sort of answer, some sort of water that would quench my thirst for the truth—the truths about everything: about why the world was the way it was, why there are things like divorce, broken hearts, confusion, pollution, war...

We all know these are serious problems, but many people don't want to face them. My heart ached to think about this, but I know few want to admit the obvious truth, that things are not working and they need to change. Something needs to happen. But those who ask and are willing to seek for answers are thrown into a search that can only have one end for those who are sincere.

So I left.

At first I traveled to Ohio to work with my uncle. I spent some time there



with him, first helping him with his small plot of land, then in his little ranch in western Ohio. But it didn't take long before reality started hitting me, and all my dreams of traveling to far-away lands to learn-long lost skills started getting further and further away. Would I just stay on this little farm forever? Is this what life was really about?

One day, out of frustration, I followed

my uncle to his friend's wedding in Washington, DC. It was there that I decided I would leave and travel, work, save some money, and eventually go to Thailand. My friend picked me up in Washington, DC and we drove to Virginia. We planned to hike through the Appalachian mountains and eventually find my friends somewhere in Washington. We bought food,

packed our hiker's packs, and called it a night. But as I laid there I could not sleep, for I was very troubled in my thoughts. My heart ached as it told me I was taking the wrong turn. Somehow I was compromising. I was following my good ideas and not my heart. Once I finally decided to go back with my uncle, I fell asleep.

Returning to Ohio, I continued my search. But what did I really want? I had dreamed of settling down in rural Thailand, where I could learn how to farm from an authentic Thai farmer, and learn how to love from the true Buddhists at the local temple. At this point my dreams were feeling very far away. It felt as if what I was experiencing was the opposition of some force much greater than myself. I knew somewhere deep down in there, in that place called the heart, that there had to be more to life, some sort of truth that would quench my thirst, answer every question, a place that would forever be enough. It just could not be possible that I would never find it. There had to be something. So I followed my heart.

But in doing so came much confusion. On a small dock behind a cabin I was staying in, I cried out, "Where is it? Where is it!? Where can I find the way out?" I was going to find it. I had to. I would die if I didn't, or at least something in me would have to die. I would have to compromise my heart. But that could not happen.

So many people have compromised their hearts. They gave up to the system, to an idea, to a religion. They gave up, surrendered to the lesser, were satisfied with what does not satisfy, became part of what they at first hated, convinced themselves it was "okay." But no! It can't be! There has to be somewhere, something, a place where we don't compromise, where everything that we ever dreamed of or desired deep down, in the deepest part of our being, we can live out, be totally satisfied in every way. There must be a place where we will never thirst again, desire anything different, want anything more, because it is the end, the answer, the fulfillment of the truth — the thing that sets us free.

As Ohio got colder, fall came upon me and the reality of traveling to far away places was still a far away thought. I decided to travel to California so as to be able to continue learning how to farm through the winter. I would go there as a WWOOFer (Willing Workers on Organic Farms), which meant working on farms in exchange for food and a place to stay.

On the way there I stopped in Illinois for my cousin's wedding to meet up with my parents. I thought I'd be different after all the traveling, the experiences, being away from them. Surely it had changed me. Then one day before the wedding, as my father and I took a drive through the countryside, we got into a big argument. It broke my heart. I faced the reality of my condition. My problem was from within. Traveling didn't fix it, or having different experiences. It was something deeper that I couldn't change. I sat down during the whole wedding under a small gazebo pondering, "What should I do? What now?"

I continued traveling to California, but things were different now. I had not much hope in my travels or in really being able to change. Was this it? I visited a small farm near San Diego, staying there for a couple of weeks. It was from the couple I stayed with that I first heard about the Morning Star Ranch.

I remember coming for my first visit, riding up the driveway to the farmhouse. I was at the end of my own strength, as one who had run a race, but not won it. I was tired. I was coming just to see the place, just to see a community. All the thoughts and worries we can all imagine when we think of community ran through my head. But what I saw was beautiful. I saw people sweeping under their lunch table, saw them being real, saying sorry for the wrong they did. It was amazing. There was something different here.

I loved it.

I loved talking to the people about real things, and how everyone always had an answer. No matter what, there was always an answer. It satisfied. It was real. I sat down at lunch and heard truth. I worked in the garden and heard truth. It resounded deep down in there. It made the same sound my heart was always saying. It matched. It was as if there were a people of the same heart who all had the same cry of their heart and they were willing to give up everything to follow that cry, to live by it. I heard stories from the people there that were so similar to mine. It was as if I could have told them myself. People from every place had been gathered. They all had the same story:

one of searching, hoping, crying, pain... It was so beautiful. It was undeniable.

I fell in love with the life that I saw. I understood that everything I went through had all been orchestrated by a power so much bigger than me, that I had been brought here, guided here from so far away, from the little island where I sat on the top of a mountain crying, knowing there had to be something more. I often looked out to the sea after school, staring into the distance. Dissatisfied. Hungry. I tried to find some fulfillment from nature.

Finally, I was brought to a place that could finally quench the thirst of my soul. I wish you all could understand the relief. It was as if I had been trapped my whole life inside of myself, desperately searching, crying out for somebody to open the door. I was screaming inside for most of my life.

Yes, I had fun. Yes, I did lots of things. Yes, at times it felt okay. But deep down in there, in that place called the heart, I cried. "Open the door! Please! Somebody, open the door!" But when I came to the farm it was like the door opened and light shone in... I could see it was pretty outside. There were trees, grass, the sun, a blue sky... There was a truth that refreshed my soul.

I realized that there was a Creator who had brought me here, and that throughout my whole life, He allowed certain things to happen the way they did. He gave me parents, wonderful parents that gave me the best they knew. They protected me the best they could, even

#### "Divine Moments of Truth"

"Is it possible to live every moment saturated in truth, to live an entire lifetime of love?"

"Why is it that every high must come to an end, sinking even lower than the keeping the television out of our home in order to preserve me. I know our Creator protected me throughout my life and drew me here out of His great kindness.

Then I understood the one true God, the one who created all of us had made a way out. That there was a man who lived His whole life as a clean and spotless lamb, suffering every day to not sin, to not fall, to walk perfectly, blamelessly before our Father, being clean, being able to hear His voice in order to have the truth for others, so that our Father in Heaven could use Him to restore His people again. He could be a sacrifice for sins for those who would obey Him. I understood deep down that was the only way, and that He had done all of this because He loved us, because He wanted all of us to find what He had with His Father, to have truth, to be able to know it, to be able to be pleasing in our Creator's eyes - just like a son whose peace is found in doing what makes his Father happy.

And I responded with my heart and I made a covenant with Him, the one true God and His Son, Yahshua. I made a vow that I would live the rest of my life to do what He wanted me to do, to do what pleases Him, and that I would walk as best as I can to be like His son, and repent when I wasn't. This was all I could do. What else I could do after understanding in my heart that he had brought me here and had made a way to be set free to be able to love. So I gave my word. I gave my life in response to His love, to live so that He can get what He deserves. *\** ~Nathaniel

previous low? Surpassing the limits of my body, escaping so called life, I can see so clearly for but a few moments, yet I am doomed to return to "reality", as if my profound revelation never existed. Why can't I sustain my transcendent experiences? Why don't I do what I say I believe.

# *Why am I not changed permanently, even eternally?*"

These were the wonders that resounded in the hollow of my heart. Every year the echoes bouncing off its empty walls were becoming more unbearable, although I certainly attempted in vain to ignore them. "Keep searching, keep moving, keep testing the boundaries of reality, keep defying the limits of consciousness..." If I stopped too long to consider my futile efforts at enjoying life, a pit of despair would swallow me up until my weary friends and favorite distractions could lift me out.

College was mostly play and a little work, but somehow I managed to maintain a nearly perfect GPA. I was an up-and-coming scholar, the star of my field, anthropology. Still pondering my future, somewhat uncomfortable about my academic success, some out-of-the-box peers introduced me to the radical movement-"Love mother earth! WWOOF USA. Get back to our roots!" Those wonders in my heart stirred with uncontrollable curiosity, and to the enormous dismay of my professors and parents I abandoned my pursuit of the American Dream and chose to invest my energy into organic farming and alternative energy.

My first experience WWOOFing in Paonia, Colorado, surely changed the course of my life. Spending the summer living in a tent on an off-the-grid plot of land introduced me to a whole new realm of humanity. It felt so good, so right, to cultivate "mama earth." It was oh-so-satisfying to consume nourishment I had labored to produce with my own hands. "This is it," I thought, "this is what life is meant to be." Then the women there brought me to the Rainbow Gathering in all its glory psychedelic mushrooms, full-moon worship, woman empowerment circles, "free love," and no consequences. It felt

as if some clandestine part of me had awakened and would not be silent anymore. When I returned home, I didn't recognize myself. My parents were appalled, but I appeased them with my reluctant promise to finish college.

All previous motivation for academia was traded for digging in the dirt, building gardens for inner-city kids, Henry David Thoreau, hula hoops, and whatever else appealed to my "awakened" senses. My after-college plans no longer consisted of pursuing a PhD but instead finding a way to set up my own organic homestead and retreat back to nature. There I was, free at last, except for \$30,000 of student loan debt. The only option was to bounce back and forth between mom and dad (who hated each other with a fiery passion). At least my summer job teaching kids how to love nature kept me sane and somewhat grounded... but I couldn't take it anymore!

"Let's go to San Francisco!" Then I could be me, a new me! I was under the illusion that a new state, a new set of friends, a new look would heal my hurts and fix my damaged soul.

The WWOOF network was my anchor during this insecure time—travel cheaply, fresh experiences, learn how to sustain the human body, make a difference on this sick and dying planet... I wandered up and down the coast of California, farm to farm, searching for a place to belong, trying to ignore the fact that my life was still going nowhere, and finally the same old self always caught up with me.

In a dreary coastal redwood forest on a "farm" that was still only a pile of brambles and the buried rubble of past mistakes, I actually got so desperate that I cried out to God whom I had fiercely denied until then.

"WHY AM I ALIVE? WHY DO I EXIST? I don't want to keep breathing

unless I know why I am here on this planet. Swallow me alive, oh Earth, I can't save you, anyway..." Quiet. But resonating in my aching heart was a tremor of hope that gave me enough courage to keep walking on.

"Go south," I heard, though that was quite a feat as I was in Big Sur with little money and no transportation. Well, I first went north to Mendocino County, Sausalito, Muir woods, a few more months of mountains and valleys, pushing past my conscience, (love is the answer, but I didn't know how to live it), Hitchhiking, and emailing WWOOF farm after farm... It was winter and I got no responses. My heart

pounded at the prospect of going to the Morning Star Ranch after I read their entry on the WWOOF website: "...a sustainable community, sharing all things in common, even our hearts, organic farming, respect for nature ... " It was my deepest desire to possess what I read, and miraculously I got a very warm response. So arrangements were made and there I was on a bus to Escondido.

Unbeknownst to me, the wonders of my heart were about to be completely resolved. What I beheld with my eyes astounded me. I literally thought I had ascended to another dimension. Fathers and daughters working side by side in the garden, husbands and wives who actually were in love with one another, children with bright eyes, full of purpose, people living in close quarters without grudges or falling-outs, a simple diet based on care for animals and the earth... How is this possible? "Yahshua made it possible," they said.

"Okay, so who is that?" Then I realized that these people read the Bible. "Uh oh, I don't want anything to do with the God of Christianity." But wait, I don't see hypocrisy or divisions or rich and poor, but I think these people actually have DIVINE TRUTH, something I have never seen before, and I certainly don't have. We can't save the earth, I learned, for what caused and continues to cause the damage to this world we were given to steward is INSIDE us. It's in us all, in me... my selfishness, my jealously, my hatred, my pride, my worthlessness, my



greed, my strife... But the way out is to give up our old selfish life and get a new heart, one overflowing with the rivers of living water, loving others and loving the One who made us. This is what brings true healing. Here it was, the WAY to live out TRUTH and LOVE, every day, even eternally...

Now that I have finally found the place where love lives,

I earnestly desire that others like me could also be set free to live from their heart. Everyone deserves a chance to experience true healing, to be able to fulfill their created purpose every day, and never again wonder why they are alive. The one who made us needs us, and we can't live without each other. I found a place to belong, and I didn't even have to be "qualified" or have it all together. Where I live, there is no place for condemnation or separation. Come as you are. **\*** ~Anah Taleh

#### Continued from back cover...

Community in Hamburg 2051 North Creek Road, Lakeview, NY 14085 & 716-926-9216 Community in Coxsackie 18 South River St, Coxsackie, NY 12051 & 518-655-1007 Yellow Deli 18 South River Street, Coxsackie, NY 12051 & 518-655-1655

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Community Conference Center 471 Sulphur Spr Rd, Hiddenite, NC 28636 & 828-352-9200 Yellow Deli 5081 NC Highway 90 E, Hiddenite, NC 28636 & 828-548-3354

#### TENNESSEE

Community in Chattanooga 900 Oak Street, Chattanooga, TN 37403 ☎ 423-752-3071 Yellow Deli 737 McCallie Avenue, Chattanooga, TN 37403 ☎ 423-468-1777

Community in Pulaski 373 Glendale Drive, Pulaski, TN 38478 ☎ 931-424-7067 Yellow Deli 219 S. Third Street, Pulaski, TN 38478 ☎ 931-363-8586

#### VERMONT

**Community in Island Pond** 126 South Street, Island Pond, VT 05846 **a** 802-723-9708 **Community in Rutland** 134 Church Street, Rutland, VT 05701 **a** 802-773-3764 **Yellow Deli & Hiker's Hostel** 23 Center St, Rutland, VT 05701 **a** 802-775-9800

Basin Farm 175 Basin Farm Road, Bellows Falls, VT 05101 ☎ 802-463-9264

#### VIRGINIA

Stoneybrook Farm 15255 Ashbury Church Road, Hillsboro, VA 20132 ☎ 540-668-7123 Stoneybrook Farm Market 37091 Charles Town Pk, Hillsboro, VA 20132 ☎ 540-668-9067

#### WASHINGTON

**Community in Raymond** 418 State Route 105, Raymond, WA 98577 **a** 360-529-1559

#### ARGENTINA

Comunidad de Buenos Aires Batallon Norte 120, 1748 General Rodriguez, Buenos Aires, Argentina **a** 54-237-484-3409 Yellow Deli Pedro Whelan 501, 1748 General Rodriguez, Buenos Aires, Argentina **a** 54-237-485-1584

#### AUSTRALIA

Peppercorn Creek Farm 1375 Remembrance Drive, Picton, NSW 2571, Australia 61-2-4677-2668

Community in Katoomba 196 Bathurst Road, Katoomba, NSW 2780, Australia 61-2-4782-2131

Yellow Deli 214 Katoomba St, Katoomba, NSW 2780, Australia 🕿 61-2-4782-9744

#### BRAZIL

Comunidade de Londrina Est. Major Archiles Pimpão 5000, 86040-020 Londrina, Paraná (Mail to: Caixa Postal 8041, 86010-981 Londrina) α 55-43-3357-1212 Yellow Deli Estrada Major Achilles Pimpão 5000, Jardim Vale Verde, 86020-040 Londrina, Paraná, Brazil **2** 55-43-3337-4562

Comunidade de Campo Largo BR 277, km 107,5 s/n° (Sentido Ponta Grossa - Curitiba) Caixa Postal 1056, 83608-000 Campo Largo, Paraná, Brazil & 55-41-3555-2393

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Canada æ 250-352-0325 Fairfield Farm 11450 McSween Rd, Chilliwack, BC V2P 6H5, Canada æ 604-795-2225 Yellow Deli 45859 Yale Rd, Chilliwack, BC V2P

2N6, Canada æ 604-702-4442 New Sprout Farm 7191 Howard Rd, Merville,

BC V0R 2M0, Canada ☎ 250-337-5444 Yellow Deli 596 Fifth Street, Courtenay, BC V9N 1K3, Canada ☎ 250-897-1111

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 Dunkeswell, Honiton, Devon

 EX14 4RW, England ☎ 44-1823-681155

 Yellow Deli 43-47 High Street, Honiton, Devon

 EX14 1PW ☎ 44-1404-378023

#### FRANCE

**Communauté de Sus** 11 route du Haut Béarn, 64190 Sus, France ☎ 33-559-661428 **Au coeur du grain** 47 Rue Riquet, 31000 Toulouse, France ☎ 335-82-755873

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Community in Kyoto 621-0122, Kyoto fu Kameokashi, Nishibetsuinchou, Manganji daido 21-59, Japan ☎ 81-80-8948-1619 Yellow Deli Kyotofu Kyotoshi Ukyouku Uzumasa Tayabucho 14-11, Japan ☎ 81-75-881-6886

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Comunidad de San Sebastian Paseo de Ulia 375, 20013 San Sebastian, Guipúzcoa, Spain 24-943-632316

Yellow Deli General Etxagüe 5, 20003 San Sebastian, Guipúzcoa, Spain **a** 34-943-477441 Comunidad de Igeldo Benta Aldea 6, 20810 Orio, Guipúzcoa, Spain **a** 34-943-632316 Comunidad de Corella Avda Navarra 22, 31591 Corella, Navarra, Spain **a** 34-943-632316

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Yellow Deli</mark> 315 East Broadway, Vista, CA 92084 ☎ 760-631-1888

 Morning Star Ranch
 12458 Keys Creek Road

 Valley Center, CA 92082 ☎ 760-742-8953

 Yellow Deli
 32011 Lilac Road, Valley Center, CA

 92082 ☎ 760-742-2064

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Community in Boulder 5325 Eldorado Spr. Drive, Boulder, CO 80305 ☎ 303-719-8168 Yellow Deli 908 Pearl Street, Boulder, CO 80302 ☎ 303-996-4700

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FL 34266 🕿 863-884-1212

Community on Pine Island 15621 Quail Trail, Bokeelia, FL 33922 7 239-558-2266

#### GEORGIA

Community in Savannah 403 East Hall St, Savannah, GA 31401 क 912-232-1165 Maté Factor 401 East Hall Street, Savannah, GA 31401 क 912-235-2906

Community in Brunswick 927 Union St, Brunswick, GA 31520 ☎ 912-264-2279 Yellow Deli Bakery Brunswick, GA 31520 ☎ 912-264-1069

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Pleasant Street Farm 1128 Pleasant Street, Raynham, MA 02767 🕿 508-884-8834

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#### MISSOURI

Community in Warsaw 1130 Lay Avenue, Warsaw, MO 65355 ☎ 660-438-2541 Yellow Deli 145 W. Main Street, Warsaw, MO 65355 ☎ 660-438-2581

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12460 🕿 518-239-4240

#### Continued on previous page...

**THERE IS A PEOPLE** who woke up this morning with one thing on their minds: to love their Creator with all their heart, soul, and strength, and to love one another just as He loved them. Being ordinary human beings, we are far from perfect in our love, yet, in hope, we persevere. Our goal? That the Kingdom of God would come on earth as it is in heaven, so that love and justice can rule on the earth. Sound impossible? It would be, were it not that Yahshua, the Messiah, came to redeem mankind, to set us free from the curse of sin, and to enable us to love. Because we have come to see His worth and our own desperate need, we have surrendered everything in order to follow Him. Our hearts and our homes are open night and day to any who are interested in our life or are weary of their sin and want to know the purpose for which they were created. **\***