ANNUAL REPORT
QUEENS COUNTY FARM MUSEUM
2014-15 VOLUME XL
Operated by Colonial Farmhouse Restoration Society of Bellerose, Inc.
The end of this fiscal year marks the completion of 40 years of operation since our founding on July 4, 1975. We’ve come a long way! From a derelict farm with an abandoned farmhouse, we’ve grown to become one of the busiest farm museums in the country. Visiting hours that began just two hours each Saturday in 1975, have expanded to being open seven days a week; from a handful of visitors in the early years, to a peak of 500,000 a couple of years ago. (We’ve since trimmed the visiting numbers to make for a more comfortable experience.)

Our initial budget was $10,000 for the first full year of operation, and today our annual budget exceeds $3 million — we’ve achieved phenomenal growth. To mark this extraordinary milestone, we hosted a modest celebration in late July attended by members, staff, and farm supporters. It is also bittersweet for me as I am the last board member from the origins of our organization. I’ve been president for 40 years and it has been a great honor.

We have an ambitious capital program going forward. We expect construction to start soon on the rebuilding of the greenhouse complex. We are in design for a rehabilitation of the Horse Barn Complex, and are raising funds for a new Visitors Center/Administration building to be built in the parking lot at the south end of the farm. Unfortunately, the planned roadway circulation system is on hold due to a law that requires that trees removed have to be funded for replacement. Thus we need $6 million to pay for trees that will not be replaced on the farm but would be planted elsewhere. Although well-intentioned, the law has unintended negative consequences for the Farm Museum. Currently, we have no City Council member who can work on this as the seat that covers the farm is vacant. It will be filled on January 1, 2016 and at that time we will begin to seek a solution to allow for fulfillment of our excellent master plan.

Our local elected officials change more frequently now due to term limits, but what hasn’t changed is their commitment to the farm’s financial needs. We have received proposed funding for Fiscal Year 2016 from the City Council, the Borough President, and the Mayor’s Office.

I take this opportunity to express gratitude to those who continue to work to keep the Farm Museum a viable and cherished cultural resource for the people of Queens and beyond. This includes our industrious staff, our wonderful Executive Director, Amy Boncardo, our dedicated Board of Directors, and you our visitors and supporters.

James A. Trent, Board President
When our Museum’s founder, James Trent, gathered a small group of neighborhood volunteers over 40 years ago to save this important site from development, they never imagined it would grow to become the dynamic cultural institution it is today. In 1975 this 47-acre parcel officially became the “Adriance Farm Park” and Queens County Farm Museum was created. State Senator Frank Padavan incorporated the “Colonial Farmhouse Restoration Society of Bellerose Inc.” by means of a law that was passed on May 23, 1978 along with documents protecting this farm site from development into perpetuity. The effort this took is astonishing. Mr. Trent and I often discuss the early days and reflect on this incredible journey.

I am privileged to share our 2015 Annual Report with you — we’ve included images and stories that highlight some of the year’s activities that further our mission and keep the Farm Museum a meaningful cultural site for thousands to learn from and enjoy. The talent and dedication of our board, staff, partner organizations, and volunteers has produced dynamic results.

Our new educational programs for adults have been a big hit. Hundreds joined us for a broad variety of workshops in beekeeping, canning, flower arranging, gardening and much more. If you were at our photography workshops, you are certainly taking better selfies! The feedback from participants was a delight to read. Stay tuned for more programs coming your way.

Our membership has reached a record high; we especially enjoyed seeing so many familiar faces at our events throughout the year. We are very grateful to all of our members for their support and interest in the Farm Museum.

I have the privilege of managing a staff of outstanding professionals, continually working to improve all aspects of the Farm Museum for the public we serve. We are grateful for the resources provided and energy imparted by Board President, James Trent, the Board of Directors, City officials, corporate supporters, society members, donors, and volunteers.

June 30, 2015 brought a landmark anniversary year to a close. We hope you get a sense of the joy and enthusiasm we all have for the Queens County Farm Museum through our Annual Report.

Enjoy!

Amy Fischetti-Boncardo, Executive Director
The Education Department is proud to play a role in the 40-year legacy of sharing Queens Farm with residents of New York City and beyond. In the early years, our educational programs consisted of tours and teaching simple concepts about history and early farming practices. Over the years, we have cultivated our department and today we offer school groups and adults a series of interactive, hands-on, farm-based programs in a wide array of subjects (and let’s not forget the hayrides)!

This year, we began some new and exciting educational programs, forged partnerships with other educational organizations, expanded our Children’s Garden, and continued to make internal improvements and adjustments in the department.

We increased our Adult Education offerings to include: Insider’s Tours, Photography on the Farm, Beginner Beekeeping, Veggie Gardening Basics, Queens Farm Flowers, and Preserving the Harvest. We gathered participant feedback from every class we offered, and the responses were overwhelmingly positive. In addition, folks offered suggestions for new classes, and gave us a better sense of how to promote our offerings and meet the needs of a wider audience.

The NYC Department of Education (DOE) offered us the chance to participate in Teen Thursdays, an afterschool program that partners junior high school students with NYC cultural institutions. This program introduces young adults to the farm as a piece of NYC’s rich history. In the spring, students from JHS 210 in Ozone Park, Queens visited the farm for six sessions. They had a fantastic time exploring the historic aspects of the Museum, getting their hands dirty in our compost area and growing field, and learning about folk arts from American history like drop-spinning, natural dyeing and quilting.

Another partnership program we participated in with the DOE was STEM Matters: Budding Scientists – The Urban Ecosystem. This program connected us with eight public elementary schools who may not have otherwise visited, if they were not involved in the program. Their visits were a field experience for students to explore the farm as part of the larger urban ecosystem. They participated in our science-based programs learning about chicken embryology, the life cycle of plants, and the captivating work of the honeybee!

Our Children’s Garden received a lot of special attention this year under our garden manager and the efforts of our farm educators. We added infrastructure in the form of a “bean house” and rain catchment barrel — teaching children about trellising legumes and harvesting rainwater. Additional learning opportunities emerged with new crops, colorful signage, and expanded garden beds. This garden space not only enhances the beauty of our landscape, but provides a special space for students to interact with nature and learn about sustainable practices.

Expanding the Farm Classroom for All Ages

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Thank You cards from students who visited the farm

Fun Facts Learned During Our Programs:

• If you lived here in 1772, you would have a lot of chores! Colonial kids were expected to collect eggs, feed pigs, herd sheep, chop wood, tend the kitchen fire, stir the stew pot, sweep the floors, gather vegetables, card wool, spin yarn, and much more!

• Our hens each lay about 5-6 eggs a week.

• The peppermint in our herb garden smells like your toothpaste at home.

• This farm is older than your parents and even your grandparents!

Sensory experience for any child that comes to visit, engaging them in the natural world growing around them.

This past fiscal year saw a lot of self-evaluation, logistical improvements, and professional development for our staff and department as a whole. Each educator underwent observations during the program year and received feedback on their strengths and areas for improvement, with regard to visitor engagement and farm knowledge. Educators had the opportunity to complete self-evaluations, discuss personal goals, and offer ideas for program improvements. We began a pre-payment system for school visits, providing a more streamlined process on our end and creating a better experience for teachers when arriving on what are often hectic field trip mornings. In an effort to continually expand our professional expertise, our team participated in staff development throughout the year. Topics included Queens Farm history, drop-spindle practice, “farm talks” with our Agriculture staff, and visits to partner farms and programs.

No matter what the season, our dedicated, diverse team of educators arrives in all weather to provide an unforgettable learning adventure to our city’s youth and adult visitors. We have seen so much growth in the past year and we look forward to continuing to cultivate enriching, educational experiences for farm-lovers of all ages.

75 species of flowers and vegetables grew in our Children’s Garden.

200 lbs of butter were churned and taken home by students in our spring programs (to grow & eat!)

1,600 seedlings were transplanted and taken home by students in our program Hands-on Farm.

5,600 students learned about the process by which a seed grows into a pumpkin.

Contribute online at www.queensfarm.org

The Children’s Garden

75 species of flowers and vegetables grew.

200 lbs of butter were churned.

1,600 seedlings were transplanted.

5,600 students learned about the process of how a seed grows.
We’re grateful for our continued partnership with Con Edison, which makes The Amazing Maize Maze such a great success! We’re especially thankful for our staff members behind the scenes, who make parking and housekeeping seamless during events.

Submissions poured in for our Blue Ribbon competition at the Queens County Fair. Categories included vegetables, livestock, arts & crafts, aviculture, poultry, culinary arts, and floral arranging.

Big Fun at the Queens County Fair

With carnival rides, circus acts, live music & dance, blue ribbon competitions, the Amazing Maize Maze and more— the Queens County Fair draws a crowd! Record turnouts prove that this continues to be the Farm’s signature event of the year. To enhance visitor experience, we’ve created custom fair signage which helps guests navigate from point A to B. Our public events provide extraordinary opportunities for new and seasoned visitors to engage with Queens Farm in dynamic ways.

10,684 visitors attended the Queens County Fair
Cultivating Land & Community in NYC

The Agriculture Department had another bountiful year, harvesting over 32,000 pounds of food in 2015! Our passion for growing exceptional produce remains as important as our commitment to cultivating strong community. As a public farm in Queens, we have the tremendous fortune of interacting with visitors of all ages, from all walks of life and our farmers delight in sharing vegetables, fruit, herbs, & flowers — all grown using organic practices — at our on-site Farmstand. Direct marketing is such a wonderful way to introduce people to Queens Farm and, what is more, to spark lasting friendships.

Monthly Farmer-Led Tours provide exclusive access to our growing operation, and our Volunteer Program is tremendously popular, with an average 2,500 hours logged each season. Most of our volunteers return week after week, and it is heartening to see how much Queens Farm means to each of them.

OVER 32,000 pounds of food was harvested at Queens Farm in 2015.

Over the past year we have continued to plant vegetables, herbs, flowers, shrubs, and trees which contribute to the beauty and biodiversity of the farm, and as a result we have seen more birds and beneficial insects than ever. The farm’s gorgeous array of perennial and annual flowers are harvested for special events, too, like on-site weddings. Everything grown on the farm is tended to by hand, and nourished with compost made on-site. We strive to provide visitors with an engaging space which produces the most nutritious food, and the smiles we see day-to-day are where we feel most gratified as an organization.

This year, we introduced cooking demos to our on-site Farmstand, as a way to feature some of the unusual produce that we grow and show visitors of all ages how easy it can be to prepare your own meals. Observers had the opportunity to watch as our staff demonstrated all the steps to get to a complete dish, learning things like knife skills, seasoning with herbs, and sautéing along the way.

In the spring, we highlighted colonial cooking in our historic Adriance Farmhouse. When tomatoes were in their prime, we partnered with The City Saucery, a local tomato sauce company that demonstrated tomato canning as a way of prolonging the flavors of summer. Visitors enjoyed trying samples of each dish, and taking home recipe sheets so they could experiment at home.

“Skill-sharing: Cooking Demos”

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Our fields had over **100 VARIETIES** of fruits, vegetables, and flowers growing in them this year.

**ANNUAL CROPS**
- Eleonora Basil
- Sweet Thai Basil
- Maxibel Bush Bean
- Scarlet Runner Bean
- Merlin Beet
- Red Ace Beet
- Piracicaba Broccoli
- Minuet Napa Cabbage
- Dragon Carrot
- Mokum Carrot
- Napoli Carrot
- Nelson Carrot
- Sugar Snap Carrot
- Bright Lights Chard
- Fordhook Giant Chard
- Calypso Cilantro
- Bear Paw Corn
- Diva Cucumber
- Green Finger Cucumber
- Mammy Cucumber
- Dancer Eggplant
- Galine Eggplant
- Solaris Fennel
- Zefa Fino Fennel
- Aunt Molly’s Ground Cherry
- Red Russian Kale
- Toscano Kale
- Winterbor Kale
- Kolibri Kohlrabi
- Chinook Leek
- King Richard Leek
- Tadorna Leek
- Green Forest Lettuce
- Magenta Lettuce
- Nancy Lettuce
- Panisse Lettuce
- Mesclun Lettuce Mix
- Clemson Spinless Okra
- Purple Onion
- Red Long of Topea Onion
- Giant of Italy Parsley
- Hungarian Hot Wax Pepper
- Joe’s Long Cayenne Hot Pepper
- Peach Habanero Hot Pepper
- Jimmy Nardello’s Sweet Pepper
- Shishito Sweet Pepper
- Cherriette Radish
- Red Meat Radish
- Rover Radish
- Sora Radish
- Racoon Radish
- Space Spinach
- Noche Summer Squash
- Spinless Perfection Summer Squash
- Butterscotch PIM Winter Squash
- Metro PIM Winter Squash
- Cherokee Purple Tomato
- Eva Purple Ball Tomato
- Hungarian Heart Tomato
- Moonglow Tomato
- Rose Tomato
- Shebryan Tomato
- Striped German Tomato
- Sun Gold Tomato
- Trophy Tomato
- Hakurei Turnip

**PERENNIAL CROPS**
- Asparagus
- Blackberries
- Blueberries
- Currants
- Gooseberries
- Grapes
- Herbs
- Horseradish
- Raspberries
- Rhubarb
- Marigold
- Nasturtium
- Queen Anne’s Lace
- Rudbeckia
- Salpiglossis
- Salsify
- Scabiosa
- Statice
- Strawflower
- Sunflower
- Mexican Sunflower
- Zinna
- and many perennial varieties

“Finding Queens Farm was one of the best experiences I have ever had. The Farmstand is not only unique, but beautiful and lovingly tended by wonderful people. Always a smile, a new vegetable and most of all — nothing fresher in Queens!”

FARMSTAND CUSTOMER

You won’t see this in the grocery store! We love to highlight the beautiful irregularities that can happen in nature, like this snail-looking tomato.
Natural dyeing offers a way to pull together many of the different elements of the farm. The raw materials come from both our livestock pens and our fields. And the process allows us to think about the history of fabric production and gives us a living story to share with school groups and visitors. Both the Agriculture and Education Departments have been experimenting with natural dyes for the past few years and increasingly incorporating them into our programs.

In the winter, the farm offers the program Fabrics from the Farm for school groups which discusses non-food crops, the process that goes into production of our clothes, and to think about how clothes were produced in pre-modern times. Our Teen Thursdays program offers the chance to dye fabric with plants found on the farm.

Explorations in Color: Natural Dyeing

The Agriculture Department has harvested plants and dyed some of our yarn spun from our Cotswold and Romney sheep. Visitors can view the yarn in the Gift Shop and then find the sheep, the wool, and the plants that produce the dye.

Tapping Into our Resources

At the end of winter, when the fields are muddy or covered in snow, our farmers have found a way to continue to demonstrate where our food comes from. In March, the farmers tapped three sugar maple trees on the property for the first time. During the spring sap flow, the crew collected 20 gallons of sap which boiled down to 3 liters of sweet maple syrup! This small operation gives visitors and school groups the chance to witness how sap is collected and to learn about the process of maple sugar production. This upcoming winter, the farmers will expand the sugarbush to five trees that are all in easily accessible and visible locations. The farm is constantly working to expand and diversify ways to engage visitors in sustainably producing food.
With over 200 laying hens on site, we are happy to continue to be a supplier of fresh, local eggs to our community. Our laying hens produced over 2,100 dozen eggs this year.

The wildflower honey that our Italian honeybees produce is in high demand. It is especially popular with customers seeking raw, local honey to relieve seasonal allergies.

It is a gift to be able to farm organically — with livestock! — right here in New York City. Our animals excite and educate visitors while also fulfilling important roles within our small farm system. Manure is the key ingredient of rich compost, free-range eggs are a hot commodity, and sheep and alpaca fiber provide wonderful value-added products for our customers.

As a public farm, it is imperative that we show our visitors what happy, healthy, active livestock look like. This is, in part, why we raise Heritage breeds, including Cotswold sheep, Dexter steers, Berkshire pigs, and over seven different types of laying hens. Farm animals, like humans, come in all shapes, colors and sizes!

At mealtime, we supplement the diets of our livestock with fresh produce from our fields. Vegetables that are not fit for market due to visual irregularities are still perfectly edible; we’re happy to be able to reduce food waste while adding nutritional value to our animals’ diets with these variable veggies.

Our farmers systematically rotate livestock around the entire property, paying special attention to overgrown wooded areas. This adds diversity to diet, minimizes parasite pressure in paddocks, and keeps invasive weed pressure in check. As a result, we continue to expand our gardens and beautify the grounds, thereby increasing the biodiversity of the farm.

An Integrative Approach to Livestock
Statement of Activities

FISCAL YEAR 2015 (JULY 1, 2014 – JUNE 30, 2015)

UNRESTRICTED NET ASSETS

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<th>2015</th>
<th>2014</th>
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<td>Revenue</td>
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<td>Educational Tours and Seminars</td>
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<td>Special Events</td>
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<td>Museum Shop and Vending Machine Sales</td>
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<td>Produce and Livestock Sales</td>
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<tr>
<td>Support</td>
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<td>Grants, Corporate</td>
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<td>Contributions</td>
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<td>Net Assets Released from Donor Restrictions</td>
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<td><strong>Total Unrestricted Support</strong></td>
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<td><strong>Total Unrestricted Revenue and Support</strong></td>
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EXPENSES

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<td>Events</td>
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<td>Agricultural</td>
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<td>Supporting Services</td>
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<td>Management and General</td>
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<tr>
<td>Fundraising</td>
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<tr>
<td><strong>Total Expenses</strong></td>
<td><strong>$3,137,278</strong></td>
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**Net Change in Unrestricted Net Assets** | $78,632 | $56,675 |

TEMPORARILY RESTRICTED NET ASSETS

| Grants, State | $2,500  | $5,000 |
| Grants, Municipal | $355,800 | $263,301 |
| Grants, Corporate | $4,750 | $24,330 |
| Grants, Foundation | $5,800 | $40,000 |
| Net Assets Released from Donor Restrictions | ($268,900) | ($332,631) |
| **Net Change in Temporarily Restricted Net Assets** | **$78,632** | **$56,675** |

NET ASSETS AT THE BEGINNING OF THE YEAR | $1,670,830 | $1,614,155 |

**NET ASSETS AT THE END OF THE YEAR** | **$1,749,462** | **$1,670,830** |

Audited financial report available at www.queensfarm.org or by request.
“Being here I got a sense of spaciousness that’s not often available in other walks of life.”

— TONI ROBERTI, VOLUNTEER
The mission of the Farm Museum is to preserve, restore and interpret the site. Through educational programs, events and museum services we educate the public as to the significance of Queens County’s agricultural and horticultural past & heighten awareness of present-day practices.

Queens County Farm Museum is operated by the Colonial Farmhouse Restoration Society of Bellerose, Inc., a non-profit corporation, and owned by the NYC Department of Parks. Programs are supported in part by public funds from the NYC Department of Cultural Affairs. Queens County Farm Museum is a member of the Historic House Trust of New York City.

Friends of the Farm

The Queens County Farm Museum gratefully acknowledges our supporters.

CORPORATE SUPPORT
American Express
Astoria Bank
Verizon

GOVERNMENT SUPPORT
Historic House Trust of NYC
New York City Department of Cultural Affairs
New York State Office of Parks, Recreation & Historic Preservation

FOUNDATION SUPPORT
New York Community Trust/Hawk’s Nest Fund
One Point of Light
Farm Credit Northeast AgEnhancement
Syracuse University Environmental Education
Joan N. & Norman Bluestone Foundation, Inc.
The Bay & Paul Foundation

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Alley Pond Striders
Eugene Andreassi
Suzanne Atkins
Cindy Benigno
Robert J. Bishop, Esq.
Walter & Lin Blohm
Louis Blumengarten
Ahi Blumfelds
Amy Boncardo
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Sondra & Iris Brooks
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Norma Busching
Bernadette Camillo
Carey Dad’s Club
H. Frank Carey Student Government
H. Frank Carey Sunshine Committee
Michael Cartola
Maureen Chen
Brian Connelly

Creedmoor Civic Association
C. Steel Bay Paul Foundation
Noah Davis
Connie DeMartino
Leon DeSimone
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Fink Family Foundation
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Edith Girardi
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Vincent Montano
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Stuart Nachmias
Lydia Nagle
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Grant Sheely
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Hemak Thapa
James A. Trent
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Queens Detachment #240
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Joseph Vartanian
Dr. & Mrs. Neal Vichinsky
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Glen & Mary Wachter
Jerry Wein
Robert White
Christina Wilkinson
Womens Club of Forest Hills
Andrea Wong
Suzanne Wurtemberg
Chris Zafiridis
Phyllis & Joseph Zanghi
Brian Zaratziann
Helene Zarro
Edward Zebrowski

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