

My name is Elliot

Six months ago I came from my home in Canada in search of deeper understanding and insight into the world of organic agriculture; knowledge which, I felt, could not be provided in the university classrooms in which I had been spending most of my days, as a student of Environmental Studies. Now, after working at two other farms through WWOOF, I've come to Mossagarden and have found exactly what I set off looking for. Here, there is an unwavering commitment to producing and selling only one-hundred percent organic food and other products. I've seen a passion towards this commitment in all the people that I've worked with at Mossagarden.

I've met people young and old here. There are artists, mechanics, carpenters, and other sorts. We all share the knowledge that what happens at Mossagarden does its small part in making the world of agriculture a better, healthier place for people and the Earth. Positive energy flows while we work, and time often slips away while preparing food for delivery or hunting for ripe bananas. I've learned that this place is in a constant state of blossoming. Plans are endless. Greenhouses, gardens, totem poles, energy collection, giant murals, a WWOOF village. Creation seems to fuel the gears that turn in the heads of those that have moulded this place into what it is, and what it will become.

I've never been so closely connected to the food I eat as I am here, I and know that it will not be an easy connection to recreate when I go back home. But after having lived and worked at Mossagarden, I know that I must strive to know where my food comes from and how it became. Mossagarden, its people and energy have reshaped the way I look at food. I know I'll be back, and I can't wait.

Elliot Rhodes, for the moment living at Mossagarden

To learn more about WWOOF (world wide opportunities on organic farms), visit www.woof.se

Liten grönsakslåda

Mixmorot (Peter Nilsson, Nöbbelöv), Rödbetor (Rönneberga Rödbetor), Bataviasallad (Italien), Alfalfa (Munkagrodden), Paprika (Italien), Lökmix (Ångsö Gård, Tygelsjö/Sören, Öland)

Stor grönsakslåda

Mixmorot (Peter Nilsson, Nöbbelöv), Rödbetor (Rönneberga Rödbetor), Bataviasallad (Italien), Alfalfa (Munkagrodden), Paprika (Italien), Lökmix (Ångsö Gård, Tygelsjö/Sören, Öland), Gurka (Italien), Citron (Italien), Purjolök (Holland)

StorStor grönsakslåda

Basilika (Tor Magnusson, Staffanstorp), Paprika (Italien), Jordärtskockor (Ångsö Gård, Tygelsjö), Mixmorot (Peter Nilsson, Nöbbelöv), Rödbetor (Rönneberga Rödbetor), Bataviasallad (Italien), Alfalfa (Munkagrodden), Lökmix (Ångsö Gård, Tygelsjö/Sören, Öland), Gurka (Italien), Citron (Italien), Purjolök (Holland)

Singellåda

Rödbetor (Rönneberga Rödbetor), Bataviasallad (Italien), Alfalfa (Munkagrodden), Paprika (Italien), Gurka (Italien), Kiwi (Biotrading, Italien), Apelsin (Italien), Banan (Dom. Republ.)

Liten fruktlåda

Äpple Royal Gala (Argentina), Kiwi (Biotrading, Italien), Apelsin (Italien), Banan (Dom. Republ.)

Stor fruktlådan

Äpple Royal Gala (Argentina), Kiwi (Biotrading, Italien), Apelsin (Italien), Banan (Dominikanska Republiken), Pärön Packhams (Argentina)

Rotfruktslåda

Mixmorot (Peter Nilsson, Nöbbelöv), Rödbetor (Rönneberga rödbetor), Vitkål (Arne Persson), Jordärtskockor (Ångsö Gård, Tygelsjö)

Nästa sida:

Prova på de härliga recepten från matkompositör Ann-Sofi Eriksson!

