



Good Food News

With harvesting for CSA and markets in full swing, our crew of six spends most of daily working hours plucking produce, processing the lovely leaves and roots, and storing them comfortably in a climate controlled walk-in cooler for delivery. With what time is left we scurry around the fields hoeing out weeds, plant summer crops, build and maintain trellises, deliver the above mentioned food, and maintain a greenhouse still full of warm weather transplants and trays of various sized and styles of microgreens. These jobs are all fairly routine and usually enjoyable if the mind is settled and the body void of soreness. However, a chore no one particularly loves but has been on the list lately is covering plants with row cover. It's a slow paced job that involves constant movement between the bending and upright positions; down to properly drop or slide the sandbag over the very ends of the fabric and up to move 6 feet forward to do it all over again. We usually always do this task at the end of the day when spirits are less than spry and the wind, as if to tease, always blows a bit harder than it has earlier in the day, effortlessly and spastically scattering the lightweight fabric like a beach blown kite. We are only trying to attach, to ground, to gently implement our human methods with the intent of protection, but nature could care less, she seems not to be thinking much about tonight or tomorrow.

Back in March and early April we covered strawberries and tender broccoli transplants to protect them from a sudden dip in temperatures. Now, in early May we are using insect netting and row cover to shelter squash and eggplant from an unwanted onslaught of squash bugs and flea beetles. We do this every year, and for the most part, it works. The cover buys time for the plants to mature and develop a worldly hardiness about them, sharpening their ability to withstand the vagaries of a life lived outside. Once well rooted and flowering, and the plants underdeveloped defenses turn bright and confident, we uncover and hope our obsessive mothering pays in bountiful harvests.

Wednesday On-Farm Market

What to expect this week on the table: Carrots, Napa Cabbage, Kohlrabi, Arugula, Kale, Baby Kale, Strawberries, Green Garlic, Green Onions, Lettuce, Spinach, Radishes, Sweet Potatoes, Microgreens, Microbasil, Chard, Cilantro, Dill, and Sweet Asian Turnips.

Summer Transplants: Basil, Dill, Heirloom & Beefsteak Tomatoes, 'Juliet' salad, Sungold and Roma Tomatoes, Eggplant, Peppers, and Flowers.

Farm made items: Ginger Tincture, Turmeric Tincture, Holy Basil Tincture. Elderberry is sold out.

Turntime Farm (Ellerslie): Ground Beef, Link & Ground sausage, Pork Chops, Soup bones, Chuck Roast and Pastured Eggs.

Pecan Point Farm: Yogurt (maple, plain, and turmeric/ginger) and granola.

Bulger Creek Farm: Goat Cheese (veggie, pecan, plain, and dessert) & Soap.

ALSO, Sue Batistini's breads and granola bars WILL be here on Wednesday.

Pictures Of The Week



The blueberry harvest looks to be abundant this summer. Every year, during the late winter/early spring transition time we are holding our breath, hoping temperatures do not dip below 28 degrees. If the plants have set fruit, the harvest can be severely diminished if a deeper freeze occurs. With such a wacky weather year thus far, we were expecting little to no harvest, but we were thankfully proven wrong.



Keith with the morning's Carrot harvest!



The eggplants are greening and growing nicely. No flea beetles to speak of so the row cover must be doing its job.

Where to find our produce and products:

Our produce may be found at:

On Farm Market Wednesday Mornings from 9-12 (through December)

Columbus Market on Broadway Saturday Mornings from 9-12

We have a 110 member CSA with drop-off locations in Lagrange, Columbus, Auburn, and On-farm.

You can find our produce on the menus of Food Blossoms Catering out of Hamilton.

Take good care,
Chris and Jenny