



## Good Food News

Weather always plays an active role in the decision making, timing, and productive and profitable nature of farming. Devastation, or to a lesser and more typical degree, crop loss, arrives when any one type of weather pattern preys on vulnerable, planted fields for prolonged periods with unhindered intensity. At either end of the incongruent extremes lies a ruinous endeavor that is neither heartless nor unkind in intent but nonetheless provokes feelings brazenly infuriating and undeniably real to those of us farmers in its path. This uncontrollable unease is both the burden and beauty of the farming craft. The burden part is one of the many reasons why there are so few farmers left; navigating a year unsure of consistent income can eventually erode a family's nerves and their ability to provide for themselves. And the alluring beauty of farming, all the profound pieces that spellbound our senses and carve out a charming quality of life unknown to most, keeps enticing the few to translate this "perfect idea" into an agrarian reality. Being intimately in tune with nature's daily offerings can be energizing, but really only when things are going your way. Once luck shifts and your own farm is the victim, even if it's short-lived, those energizing, euphoric farm feelings sour quickly.

We know moving forward that we will take our fair share of nature's punches. With climate changing and established weather patterns becoming unpredictable, we will continue to search for the evolving edge, the practical tools and resourceful applications needed in carving out a fraction more control. Adding another high tunnel or two makes good sense for the cost. Even with all this rain, the tomatoes and cucumbers inside our two tunnels are dry and disease free. Last year we jumped into the microgreen business making deeper use of our already busy greenhouse. We will continue to search for additional ways to stack enterprises in these highly productive, precious real estate spaces. But the key, I think, for a small scale farm is to maintain diversity, so that when the lights go out in one field or in a particular region of the farm, there are other reliable, valuable crops awaiting harvest. Pursuing crop diversity is more work, more headaches, longer hours, and a potential trap for spreading oneself too thin. The payoff, however, comes in seasons like this one where the rain keeps falling, a few crops severely suffer, income temporarily tapers, and shoulders slump in disapproval but fortunately, not all is lost; the farm is alive and able in so many other ways.

### Wednesday On-Farm Market

**What to expect this week on the table:** Squash/Zucchini, Cucumbers Carrots, Cabbage, Beets, Napa Cabbage, Kohlrabi, Kale, Strawberries (a few), Green Onions, Lettuce, Radishes, Cilantro Microgreens, Microgreens, Dill, Basil.

**Summer Transplants:** Basil, Beefsteak Tomatoes, 'Juliet' salad, Sungold and Roma Tomatoes, Hot Peppers, and Flowers.

**Farm made items:** Ginger Tincture, Holy Basil Tincture. Elderberry and Turmeric are sold out.

**New item: Microgreen Pesto** (frozen)- made with our microgreens, basil, garlic and organic pecans from Koinonia.

**Turntime Farm** (Ellerslie): Pastured Eggs, Ground Beef, Link & Ground sausage, Pork Butts, Pork Chops, Soup bones, Whole Chicken. Chuck Roast is out till June.

**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



In both covered tunnels we interplanted basil with cucumbers. This is not considered companion planting as the two do not necessarily help each other achieve long term health. The point is just to make the best use of our limited space. Both seem to dig close quarters living.



2<sup>nd</sup> succession of tomatoes partly underwater after this latest round of 3 inches. With so few sunny days and a short gap between the last drenching, the soil is having a little trouble draining fast enough. These tomatoes are not happy with such wet roots (see the wilting?) but they actually looked pretty good yesterday before this was taken so we're still holding out hope.



Keith showcasing a couple cabbages he's been busy harvesting. We do the same type of inter-planting with cabbage to take advantage of space. In this field we have dill and cilantro, both of which are beginning to flower, planted single row in between our big heads of cabbage. Once these herbs bolt and flower, the flowers help provide nectar for beneficial insects. We also planted arugula and radishes beside the cabbage plants when they were small to take advantage of the empty space.

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