

Buckhill Farm CSA

Newsletter

~~ Farming for a Healthy Community ~~

August 19 - August 29, 2015

Crop Update



Tomatoes continue to do well in the field. Most of the tomatoes we are harvesting currently are either paste tomatoes or mid-sized slicers. We planted additional paste tomatoes this year because members requested more. They are wonderful slow roasted and the best for homemade sauce and salsa. The reason for the mid-sized slicers, is due to this particular variety's resistance to disease. We think they have an outstanding flavor and it keeps

the sprayer off our back.

The melons and cucumbers have met their demise. Downey mildew has greatly reduced our yields. We might have a few remaining here or there, but they will be very limited. Sadly, our winter squash faced the same challenge. We will begin to harvest them later this week and expect about a 40% reduction in overall yield.

Our potatoes yielded very well and are all in storage. We hope to include them in all shares until the end of the season.

Onions have made me cry the past three years. Not the kind of tears one might experience while cutting them up, but the ones generated from loss and disappointment. For the past couple of years, we harvested what appeared to be a great onion yield, only to have them spoil while curing in the greenhouse. We needed a big yield from our onions this year and despite a weedy mess we received it!

Our fall broccoli, cabbage and kale continue to look great. We couldn't be happier with the results considering such crops prefer cool temperatures and survived the hottest month on record.

Fall turnips, radishes, and greens have all germinated and are looking delicious already.

2015 Fall Season Shares

We are happy to announce the 2015 Fall Season shares will go on sale next week! This is an opportunity for our members to eat fresh Buckhill Farm produce for an additional eight weeks.

Our Regular Season share will end on October 24th and our Fall Season share will begin pick up at the farm on October 28th. The fall season will run for eight weeks and will end on December 16th.

For your convenience all shares will be pre-boxed and can be picked up at the farm on Wednesday of each week from 4-6 pm. Unlike last year, we are offering two different share sizes that will be picked up weekly.

We will send out an email with complete details and a link to our sign up page the first week of September.

Perspective

Over the years, I have written numerous times about why we do what we do. Farming is hard work, vegetables are tyrants, and 'Mother Nature' is always likely to throw a few curve balls. Why would anyone want to work so hard for what might seem like little in return? I usually cite the motives behind our ability to endure long, hot and unforgiving days in the field, as our love of the land, community, and the gratitude of our membership. I still feel that driving force, but a new purpose has been steadily growing over the past few years.

This is the first season that our four year old son Hugh has been able to spend a bulk of each day at the market area or in the field with us. As a small business owner and father, I feel very fortunate to be able to spend a few work hours each day with my son. He not only sees his mother and father working hard, but he also interacts and admires everyone that works on the farm. I know he is still young, but I can't help but feel that the lessons he is learning when he spends time at the farm will serve him well in the future. He sees team work, determination and celebrations when goals are achieved.

It gives me great joy when I hear him pretending to be on the cell phone and delegating tasks to the farm crew. Hugh can often be seen setting up and running his own little pretend market stand with chalkboards, signs and all. I have no expectations that my son will one day want to be a farmer. All I hope for is that the lessons he learns on the farm will lead to a strong work ethic and a good moral compass that will allow him to lead a happy and fulfilling life.

Recipe Corner

Summer Squash Ratatouille

Taken from *Simply in Season*

Sauté the following ingredients in 3 Tbsp. of olive oil for 5 minutes:

2 Onions, chopped
4 Cloves garlic, minced
1 Bay leaf

Add

1 Eggplant, medium size, chopped
1 ½ Tbsp. Fresh basil, chopped or 2 tsp. dried
1 Tbsp. Fresh rosemary, chopped or 1 tsp. dried
1 ½ tsp. Salt
1 tsp. Fresh marjoram, chopped or ½ tsp. dried

Cover and cook over medium heat, stirring occasionally, until eggplant is soft.
About 15-20 minutes.

Add

2 Summer squash, chopped
2 Green, orange, or red sweet peppers, cut into strips
2 cups Tomatoes, chopped

Simmer until peppers and squash are tender, about 10 minutes. Serve over pasta or polenta. Sprinkle with chopped fresh parsley, black olives, or freshly grated Parmesan cheese.

Upcoming Events

Save the Date! The Annual Harvest Party – Saturday, October 17th

