

# Buckhill Farm CSA

## Newsletter

~~ Farming for a Healthy Community ~~

June 24 - July 4, 2015

### A Note from Your Farmer



After a cold and wet spring, we were prepared for the worst and anticipated a late start, with a smaller than usual crop selection. In the end, we were able to start off strong with an abundance of lush greens. I must admit that we are disappointed by our inability to offer a wider selection at this point in the season. I know many past members can agree that we are known for large diverse shares. At this time

last year, we were still offering spinach, lettuce mix, radishes, and carrots. The unseasonably warm weather coupled with very dry, then very wet, soil conditions have been making it a lot tougher. The spinach, radishes and over two hundred broccoli plants are gone. Early carrots would not germinate in the warm soil, and we lost well over a full bed of lettuce to the heat. Weather issues later in the season are a little easier to deal with. That's when we have a wider selection to offer. At this point in the season we are usually selling our produce to a half dozen restaurants, but not this year. Our CSA membership is our first priority, so we have halted all restaurant sales until we get back on our feet.

While we always factor a few extra plantings into our seeding schedule each year, we are still suffering from low yield expectations. At this time, we ask that you consider one of the core elements of Community Supported Agriculture, which is that 'we share in both the risk and the bounty.' We have had many seasons when we have happily shared our bounty, but now we ask for your patience and understanding as we recover some unexpected losses.

### Crop Update

The losses are surely disappointing, but there's also much to look forward to - the heat loving crops are looking great! We picked our first ripe tomatoes this week. That's a few weeks early for us. We gathered about ten or so ripe tomatoes on a 200-foot bed. The first flush usually means we are only a few weeks away from having a yield that we can incorporate into the share. Our first and second plantings of melons are vining and starting to set tiny little fruit. A new variety of Asian eggplant is doing well and should make it into the share offering soon.

I am sorry to say, but basil is off to a terrible start. Like most farmers, we have been dealing with downy mildew on our basil plants for several years now. Usually we can get a good picking off our first transplanted bed. We are trialing a new variety this season that has some resistance, but we are not holding our breath.

Our field cucumbers are just starting to set fruit; and the first bed of summer squash is also doing well. We are looking forward to sharing both with you in the coming weeks.

## The Market



Please remember that all members who pick up at the farm receive a 10% discount on all items at our market stand. You will notice some items available for sale at our market stand that are not being offered in your share, for example, the cucumbers and carrots. The carrots at market were brought in from a farmer friend of ours. We do this from time to time to offer our members and market shoppers something that we are not able to offer at that particular time. Our cheeses are all local, and our free-range eggs come from small local farms that have flocks no larger than 50 chickens. Heather, our market manager and longtime CSA member, is a wonderful resource when it comes to market items, so do not hesitate to ask her questions.

## Upcoming Events

**Open House & Farm Tour - Cancelled due to the weather forecasted for tomorrow**

## Recipe Corner

### **Homemade Cole Slaw**

From Rodale's Organic Life



#### **Ingredients**

2 Tbsp. Dijon Mustard  
2 Tbsp. Mayonnaise  
2 Tbsp. Vinegar (red wine, white wine, or cider)  
2 Tbsp. Canola oil  
Salt and black pepper to taste  
½ Head Green Cabbage, very thinly sliced  
½ Head Red Cabbage, very thinly sliced  
3 Carrots, cut into thin strips  
1 tsp. Fennel Seeds

Pickled Jalapenos, optional

1. Mix the mustard, mayonnaise and vinegar in a bowl. Slowly whisk in the oil. Season with salt and pepper.
2. Combine the cabbages, carrots, fennel seeds, jalapenos (if using), and dressing in a large bowl. Toss so that everything is evenly coated and season with more salt and pepper.