

News from the farm: These introductions are late, but important none-the-less. This year we've been graced with the most magnificent farm crew and I'd like to shine a little light on the individuals that are growing your food! This group is easy going, hard-working, conscientious, inquisitive, detail oriented, and fun-loving all at once. Cream of the crop!

For some context, it is the rare bird that is both willing and able to work on a farm. Problem is, we need both-willingness and competency. Lack of the former gets us nowhere, and lack of the later costs us money--a lot of money! And with stinky-low margins, we don't have room in our industry for waste of any kind. I'm saddened that skilled labor is so very undervalued in America today and as a result it's a dying breed. It is outsourced, automated, and black marketed to keep costs low.

In a nutshell, we're not holding many cards when we look for help on the farm. And this is not specific to our farm--it's universal to most farms across the country. So, for so many reasons, I want to introduce you to the people who willingly and enthusiastically took on a season at Osprey Hill Farm. I'm excited for you to hear their story and perspective. I want you to know what makes them tick. Stay posted for weekly bios on each of our crew members.

Here's what's in your box: roma tomatoes, bunched cilantro, jalapenos, purple bell pepper, yellow onions, garlic, summer squash medley, collard greens, corn on the cob, & green beans

Did you know? Summer Solstice, the longest day of the year was 16:02:36 long. This Friday 8/21, day light hours will drop below 14 hours a day. At that time we will begin supplementing our laying hens with light from solar-powered LED pucks so that they continue to lay eggs at a steady rate. A hens pineal gland will signal the ovary to cease egg production once daylight hours drop below 12.

Quote:

Your work is to discover your work and then with all your heart to give yourself to it.

- Buddha -

Recipe:

BLACK EYED PEA SALSA WITH COLLARD GREENS AND EGG

Ingredients

- 1 slice (2 ounces) thick bacon
- 1 cup chopped onion
- 1 bunch collard greens, coarsely chopped
- 3/4 teaspoon salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 1 can (15 ounces) black-eyed peas, rinsed and drained
- 1/2 cup diced purple bell pepper
- 1/2 cup diced tomato
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 1 tablespoon red wine vinegar
- 1 jalapeno, chopped
- 2 cloves garlic, finely chopped

In a skillet, cook bacon over medium heat until crisp; drain on paper towel; chop finely. Heat bacon drippings over medium heat. Cook onion, stirring, 3 minutes. Add collards, 1/4 teaspoon salt and 1/4 teaspoon pepper; cook, stirring occasionally, 3 minutes. Stir in bacon; turn off heat. Collards are done!

Next, in a bowl, combine black eyed peas, bell pepper, tomato, cilantro, lime juice, vinegar, remaining 1/2 teaspoon salt, remaining 1/4 teaspoon pepper, jalapeno, and garlic. Salsa's done!

Now, plate up some collards, add a side of your fresh salsa, and serve with a pastured raised egg any way you like it--scrambled, fried, poached.