

News from the farm: It's been an eventful season. And, to that tune, we have some news to share; but I can't tell you without giving some background so I'll start by saying that farmers are a dying breed. The 2002 Ag Census says that half of all farmers are 55 years of age or older, up three percent from 1997. As it would seem to me, young adults are not sowing their 'career seeds' in the soil. Why? Simply put, farming is hard work. Like harder-than-you-can-imagine work. I doubt that people take me literally when I say that we work 16-18 hour days. And the pay? It kinda sucks...you into a hole...a big debt hole that's vast and wide.

Good thing no one told me all this when I was fresh out of college. Instead, I thought I was going to run and frolic in the open fields, stuff would grow, we'd sell it, woohoo! The reality, though, is that we have 2,000 mouths to feed daily, 5 acres of plants that are alive because of the consistent care they receive from us, and one of the toughest and complex businesses to run.

Somehow, ideal met real and over the course of a decade we found ourselves totally committed to farming. Alas, we needed more stability yet couldn't let go of the dream. Last year we decided to up the ante and work harder to ensure that our farm would remain viable into the future. This year we doubled our veggie production, doubled our pastured poultry and egg production, and we are continuing to build infrastructure to meet these increased needs. This is like agreeing to run a marathon with 10# weights in each hand. Exhausting.

So now that you have some context, it is with great pleasure and relief that I announce the opening of our sister business--Saxon Meatsmiths. We are licensed by the state to process poultry, waterfowl, and hare. We are vertically integrated and will be able to recirculate money onto the farm and ensure its longevity while creating meaningful jobs and continuing the farm legacy here on Saxon Road. With some luck, we just may be in the running for the Ag Census statistic.

Thank you all for your ongoing support of our family farm. We love feeding you, your friends, and your families.

Here's what's in your box: Roma Tomato, Cilantro, Jalapeno peppers, Cipollini Onion, Head Lettuce, Golden Beats, Red Cherry Plums, Corn on the Cob from our friends at Hopewell Farm, & Ancho Polbano peppers

"The marathon can humble you." *Bill Rodgers*

"The thirst you feel in your throat and lungs will be gone minutes after the race is over. The pain in your legs within days, but the glory of your finish will last forever." *Unknown*

Recipe note: A million versions of fresh salsa exist so feel free to ad lib but this will get you off to a great start.

FRESH TOMATO SALSA

INGREDIENTS:

3 cups chopped tomatoes	4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 cup chopped bell pepper	1/2 teaspoon ground cumin
1 cup onion, diced	1/2 teaspoon kosher salt
1/4 cup minced fresh cilantro	1/2 teaspoon ground black pepper
2 tablespoons fresh lime juice	

DIRECTIONS:

1. Stir the tomatoes, bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in a bowl. Serve. Yum.

Did you know?

Fat, wide, and dark green, the poblano is rich in flavor and mild to medium in heat. Poblanos are one of the most commonly used chilies in Central Mexican cooking, both fresh and dried (ripened, dried poblanos are called ancho chiles).

Named after the Mexican city of Puebla, poblanos are generally roasted and peeled before use, though they can also be sautéed. Fresh poblanos are the best choice for Chiles Rellenos.

An ancho is a dried poblano chile. It has a mild to medium heat with a sweet fruity flavor with hints of cherry, prune, and fig. It's used often in Mexican cooking, especially in mole.