

Newsletter 09/23/2022

This coming week is biweekly deliveries.

We are working hard on field clean up. This involves mowing, removing hoops, sand bags, rolling crop covers and ground covers and then pulling the plastic mulch.

We spread our cow and chicken manure on pastures and the field. It is important to finish this in the fall so that it has time to breakdown into usable nutrients for our crops. Whenever possible we plow the manure into the soil.

Cattle manure is much safer and more useful as it does not carry the dangerous forms of E-Coli that chicken manure carries. We use the chicken manure in areas that has a longer time to break down like pastures or fallow ground.

Our last large harvest effort is the carrots. It takes much effort to dig, top and tote them up. We wash the carrots just before we go to market with them.

Kent and Jenny will be going to the Adirondacks for this coming week. This presents some challenges for us in the baking department. Breads and other baked goods will be frozen this week. Pies for sweets will be frozen and ready to bake. Our Long Lake location has very limited cell service, so Jenny and I wont be too available.

We just saw a bear on the farm this morning. Bears are an unusual sight and we are excited to have one be so close...

We will be hosting a dinner on the farm on Sunday, November 13. This will be a first for us. We will be offering a wide selection of food with vegan options. We hope to have a really fun time with farm tours, activities and music.

This has been a challenging year financially and we will be using this opportunity as a fundraiser for the farm. Tickets will be available soon.

We really do appreciate our farm's friends. Kent, Jenny and the crew.

