

Newsletter 11/04/2022

This coming week is our last week of deliveries.

What a beautiful stretch of weather! We are trying to take full advantage of it. We have turned in the man lift for an excavator. Hope to bury a water line for the big house and fix our gas line ditches. Trying to spiff up for the Frolic.

Pie season is here. I have been enjoying Jenny's creations with a little ice cream! We will have apple, cherry, pumpkin and other treats available for holiday feasts.

One of the coolest experiments we are working on is the cured meats. Yesterday we finished smoking some dried beef round. We hope to serve it at our Frolic.

Jenny and Joshua are working on other food for the Frolic. I have to say that all the special (gluten free, dairy free, vegan) recipe development has been an enjoyable exercise.

Organic certification inspector will be here Monday, just to add a little stress to our week. They do a thorough examination of our records, inspection of the facility and ask lots of questions...

Hannah and Eric are working on a house roof this week. Erin is making things go with Michael, Emma and Fanny picking all the field crops. Kent is cleaning the barn and trying to start picking things up.

We met with Brent from Stoltzfus Dairy today. We found a great deal of commonality and were impressed with their product line. We anticipate adding some very nice dairy products to our offerings.

This has been a pretty good year for our CSA and markets. I feel really good about what we brought to our customers. Use the last share of storage crops to take you through the holidays. Potatoes, carrots, beets, celery and apples will keep very well in the refrigerator.

Kent, Jenny and the crew.

