

Chubby Bunny CSA Newsletter

October 30, 2007

Bernie's Notes

Well only 2 more weeks to go! I will so miss our yummy produce each week but personally, I'm looking forward to a short break...even though that won't happen until January because of 2008 registration but still! I hope you all of you have enjoyed this season as much as I did. Being a recipient of Chubby Bunny's veggies for several years now, I can tell you that every year Dan seems to distribute even better produce than the previous year and this year was no exception. True, there were a few things that perhaps weren't as plentiful like corn (second planting was destroyed) and herbs (locals pick their own and they simply picked too much. BTW Next season expect more herbs especially the Italian ones!) but what about those all those tomatoes, amazing red peppers (hard to grow) and arugula?! If this was your first year, you will soon realize that each season brings different surprises but in the end, it's all good.

I do have a bittersweet announce to make as well. After 3 amazing seasons, **Mary's Man with a Van will no longer be delivering our produce** even though Josh, his wife Mary, and their employees have been awesome to work with! Simply stated, our CSA would NOT have been possible nor as successful if it were not for them. In addition to being so reliable week after week, Chubby Bunny was able to offer raw milk and home delivery service only because of their willingness to do so! I will truly miss them both but an offer... that I couldn't refuse ...fell into my lap last month. This is what happened: A friend of my husband's was over for a "Chubby Bunny" dinner and was very intrigued with our CSA and wanted to get involved. One thing led to another and in the end, he offered his **refrigerated van and driver to us at \$100 less** than what we are paying this year! So you see, I really had no choice but to make this decision for the benefit of the CSA. Having a refrigerated van will ensure the produce stays fresh during the few hours of transport especially during the hot summer months. Remember when we had broccoli that had yellowed a bit? Well that was because of it's exposure to heat even though it was for only a short time! In addition, we will be able safely deliver the chicken shares that we offering for 2008 as they will not be frozen.



Notes from the Farm

HARD FROST!

Hi folks,
I finally have a chance to sit and write a newsletter, as everything at the farm is frozen solid this morning. In anticipation of the freeze, I spent the better part of Sunday harvesting daikon, cabbage, and turnips to bring them into the barn away from the "mushing effect" thawing ice seems to have on these veggies. It was actually lots of fun pulling these enormous radishes out of the ground with Beatrice and Tracy in the late afternoon sun and wind. If you haven't tried the Daikon yet, I encourage you to cuisinart them with apples and dress with cider vinegar and a touch of maple syrup. An excellent fall salad.

We're finally getting to the last of our distributions for 2007. For us it was a good growing year. For the most part, our crop plan panned out, (save for the second round of corn that got munched by the deer/raccoons). Our apprentices, Aliyah and Alissa, and our hired hand, Rachael Gall, really worked well together, enduring the challenges a farm season can pan out. We had lots of fun growing your food, and I think there's a good chance we may get some return apprentices for 2008.

As is typical for this time of year, we're finding a drop in attendance from our CSA members locally, and I can imagine the same is happening in NYC. Knowing there is generally less excitement around Rutabegas than summertime tomatoes has helped us decide to cut back on attempts to make distributions last all the way to Thanksgiving. We thus free up land and energy to grow better and more melons, tomatoes, peppers, zucchini, and herbs and less turnips and rutabegas. This is not to say, however, that we have lean amounts of carrots, beets, potatoes, celeriac, onions, daikon, brussels sprouts, greens or squash. Enjoy the abundant harvest of nutrient dense fall roots and greens!

Sorry to have missed the Saturday garlic planting due to rain. I was looking forward to seeing y'all and hope you can reschedule for this coming Saturday! I'll be working harvesting alone this week as our apprentices are finished for the season. It gets too cold at night down at the farm for us to expect them to stay any longer than the end of October.

Bernie's Notes Cont...

Changes to delivery service: The past 2 years, Mary and Josh independently organized and maintained the delivery service. Because I feel it's important to offer this service for the few who are unable to personally collect during distribution hours, I would love to be able to offer delivery service in 2008 but only if I get some help to oversee it. If you are interested in fulfilling your volunteer requirement for next season from home, this is one way to do so. I will be making a few changes to simplify the process and make things easier so please contact me ASAP if you are interested to know more.

2008 Membership begins this week! Get your membership forms at the site or print one from the website www.Chubbybunnynyc.org and sign up now! Again, we have limited egg and chicken shares AND A WAITING LIST OF 25 so don't delay! Don't worry, I'm giving returning members an opportunity to sign up before opening up membership to others.



Thanks Aliyah and Alissa, what a great year! ..It's actually a bit of break for me to work alone, as managing a crew has its demands/ challenges. Today I'll be harvesting brussels sprouts and greens directly from the field, and pulling roots out of the root cellar for distribution. Between distributions, I'll be planting garlic, spreading mulch, collecting eggs, feeding the pigs and chickens, making compost, etc.

Hope you've been enjoying the fall crops, I know we have!

Here's the harvest for the week:

Winter Squash, Onions, Brussels Sprouts, Rutabegas/Turnips, Carrots/Potatoes, Kale, Herbs, Mustard Greens, Daikon

ROASTING CHICKENS from STONE WALL DAIRY FARM

We raise roasting chickens as an integral part of our land fertility plan. They fit into our pasture and hay rotation by coming after the cows have grazed or a first cutting of hay has been removed.

The chickens contribute manure, eat bugs, distribute cow "pies" (looking for fly larvae), plus, eat grass clover and weeds.

In addition to the bugs and minerals they get from grazing, they are provided with a certified organic feed that is produced at Lightning Tree Farm in Millbrook, NY. They also get milk if I have extra. I mix the milk with their grain, they love it!

With this diet and plenty of exercise the meat is firm, but still tender.

The verity of chicken is a Kosher King. They have Barred Rock ancestry with are known to be among the best flavored chicken. When I first raised roasting chickens, I raised three types and asked people to tell me which tasted best. Kosher Kings came first.

They are a large frame bird and will grow to 6 or 7 lbs. if I let them. But these will come to you at about 4.5 lbs.

I hope you enjoy them. I enjoy raising them.
Thank you, Chris Hopkins