

# Chubby Bunny CSA Newsletter

August 5, 2008



## Notes from the Farm

It's been a marathon of harvesting! We're now tied up three or four days a week doing nothing but bringing in crops. Wednesday has become our precious "field work" day when we attempt to transplant, hoe, handweed and seed everything before the harvesting begins again Thursday.

So far, an amazing growing season. I haven't had to start the irrigation yet, and hope not to. But as I recall from the rainy year 2000, a record year for cabbage, greens, potatoes, roots. A poor year for tomatoes. We have, however, planted 2000 of them -maybe that was my mistake!- so we should have safety in numbers. Now we're just waiting for the fruit to ripen. Meanwhile, enjoy the eggplant. I've never seen so much eggplant! (Broccoli too for that matter)

About the corn. Corn is hard won for us. If your corn has a funny shape or perhaps a worm here or there, know that we have done our best and it is a work in progress. Mostly I think our corn tastes pretty good this year. Michael Pollan has a lot to say about corn in his Omnivore's Dilemma. I think mostly he's talking about grain corn rather than sweet corn. Anyway, it takes a lot of time and energy to grow either type. For us, it takes a lot of fertility and labor. We actually transplant each plant from the greenhouse and into the field. Then we hoe it several times during its growth for weed control. Hard won is the corn, enjoy!

Potatoes- another delicious crop, much easier to grow, more nutritious, included in your share this week. We call them "New Potatoes," because they're the first of the season. They're slightly more dear this time of year as we are harvesting them early at a cost to the overall yield. We had some Yukon Gold spuds last night, delicious! Accompanying the potatoes- chard on the side cooked in butter, with a Cockerline grassfed burger, "tartar" as usual, and sweet corn, the holy grail of the small scale eco farmer! For dessert, homemade (and home-milked) yogurt and frozen raspberries.

We really are so fortunate, I hope you feel the same as you enjoy your veggies.

Here's the share, give or take: Sweet Corn, Marjoram/Oregano, Yukon Gold Potatoes, Chard, Basil, Cukes, Zucchini, Eggplant, Peppers, Onions, Cabbage, Salad Mix,

Cheers,  
Dan and Tracy

## Chubby Bunny Annual Grill Night August 12th

Please join us on Tuesday night, August 12<sup>th</sup>, for the second annual Chubby Bunny CSA grill night from 5-8 pm. This event will be in conjunction with our normal vegetable distribution and will be held in the courtyard of the Church of St Paul & St Andrew. It will be held rain or shine. If we have rain, we will hold the event in the social hall.

We will be featuring grilled grass fed hamburgers from our meat supplier, Whippoorwill Farms. In addition, Dan and Tracy from Chubby Bunny Farm will graciously provide us with vegetables that we will skewer and grill. Just like last year, we will churn homemade ice cream with milk and cream from Stonewall Dairy. We've decided to make the desserts "pot luck". So, if you know how to make a great dessert, please make it and share with the rest of us. We are working diligently on providing a wine tasting from a local wine purveyor with details to follow.

This is an opportunity to meet and mingle with other Chubby Bunny members. Kids are definitely welcome, but due to space and resource constraints, the event is open only to Chubby Bunny members and their families.

We need volunteers to assist with prep work, grilling, set up/clean up, ice cream/dessert distribution and overall event management. Please contact Chris Browder at [cbrowder@deaconfoods.com](mailto:cbrowder@deaconfoods.com) if you are willing to assist.

We look forward to seeing you at Grill Night on August 12<sup>th</sup>.