



Winter CSA: Make Your Reservation Today

Eat local during the dark days of winter.

As much as we would like to avoid the reality of the changing seasons Michigan's summer will soon come to a close, the leaves will display in all their glorious autumn colors, the snow will fall and the days will grow very, very short.

It's during those long days, weeks and months that so many of us are reduced to supermarket fare, missing our local produce and farm fresh eggs. But the dark days don't have to be so glum. Our Winter CSA offers an inexpensive way to keep locally grown meat, eggs and even a few vegetables in your diet year round.

With an option of two delivery schedules – monthly or bi-weekly – each Winter CSA share includes two whole chickens and two dozen eggs per month plus value added items at each pick-up.

By utilizing "quick hoops" or "low tunnels" we're able to grow produce well into the heart of the cold winter season. Sure, it's not tomatoes and peppers, but the greens and cool weather root crops that flourish under those tunnels despite the cold and snow are a welcome reprieve from an otherwise boring winter food repertoire. And they're just one of the value added items Winter CSA members can expect to find in their shares.

Home baked artisan breads straight from our farm kitchen, handmade pastries, old fashioned home canned goods that we preserved at the height of the season and

even some of the storable produce we grew throughout the summer are all possibilities.

Reserve your share before September 1 for the early-bird pricing of just \$100 for the season. That's less than the price of the chickens and eggs alone!

In This Issue:

Full Tilt Preservation	2
Glut: Zucchini & Summer Squash	2
In the News: Drought & Hunger	2

Old Time Wisdom:

Harvesting for Storage

Just as old time farmers planted by the moon, so did they believe in harvesting by it. When it comes to crops that are meant for winter storage it is believed that harvesting as the 'moon grows old' increases the storable life of the crop.

But which garden vegetables does this rule apply to? In our region potatoes, winter squashes, garlic, onions, apples, winter radishes, beets, mangels, turnips, rutabaga, and pears are all common winter storage crops that farmers may have put up for both themselves and their stock.

Full Tilt Preservation

What are we putting up for winter now? Here's the short list:

Pickles

Old Fashioned Bread & Butter, Hot Habenero, Deli Style Dills, Dill Spears, Sandwich Slices, Dill Relish. These are just a few of our favorite types of pickle and now is the height of the season for the pickling cucumbers that make up the bulk of our pickling endeavors for the year.

Cherries

From what we can tell its been an awfully late season for cherries. And while we have grand plans, those may end up foiled. We hope to put up jam, chutney and cherry barbecue sauce. The latter is a favorite accompaniment for our homegrown pork.

Beans

Every year we learn something new. This year, with the summer heat hitting the area early and over staying its welcome throughout all of July, we learned that the heat tolerance of bush beans isn't great. We'd heard of blossom drop before, but had never experienced it. Most of the time the dog days hit here in late August and by that time we've already put a good crop of green beans by for winter. This year however, when our bushes all but stopped producing after just the first set of beans we went searching and found that the temperature at which beans stop producing is roughly ninety-three degrees.

All we could do was water well and hope for cooler weather. Luckily that approach seems to have paid off. When the seventy and eighty degree days of August hit the blossoms and tiny beans returned and the harvest seems to be picking up. Lets hope we don't get another triple digit heat wave.



The Inevitable Glut: Zucchini & Summer Squash

It's an inside joke amongst gardeners and growers; the willy-nilly way in which zucchini and summer squashes grow. Setting fruit fast and furious, if there were a contest for productivity they would probably beat out even the bush beans for the champion title. Growing from tiny stubs to baseball bats seemingly overnight they are the one vegetable, despite almost any extenuating circumstance, you will never be without. But that means you can almost never have enough recipes for using them either. Sure, there are the old stand-bys: grilled zucchini with onions, garlic and a drizzle of olive oil; zucchini bread and muffins; garden goulash; and you can always grate it into just about anything, including a gallon sized ziploc bag to be frozen for later use, but what about recipes that think outside the box? We've rounded up a few that do just that.

You can find the recipes, a compilation that includes an easy italian dish, an indian inspired soup and a crunchy chip and dip combo on our [blog](#).

In the News: Drought, Hunger and Food Prices

The Asian Development Bank recently released a report acknowledging what too many consumers are already noticing in stores here and abroad. Global food prices increased more than 40% between June 2010 and February 2011. And benchmarks by the Food and Agriculture Organization (FAO) for tracking the same have shown unprecedented increases in the months since. Famine has already hit parts of Africa and hunger promises to increase in Asia and other developing countries as this year's crop reports have come in almost exclusively negatively.

Meanwhile extraordinary drought across the southern and western portions of the United States are compounding shortages of almost every major crop. More than 60% of the 2011 cotton crop has been reported to be in poor condition or worse. Hay, something most farmers and ranchers wouldn't be feeding until well into the winter months, is already in short supply and many ranchers are being forced to sell off most of their herds at auction as a result of not only a shortage of food, but an almost complete lack of water as well. And if that weren't enough scientists are now saying that this drought may be the 'normal' for the region with these conditions expected to continue for decades, not just months or years.

What does all this mean for the future of the food supply both locally and globally? What prices can you expect to see rise dramatically in the coming months? Keep tabs on our blog in the coming weeks as we'll be posting a series dealing with these very questions.