

Broad Branch Farm, Ltd.
15848 Twp. Rd 500N
Wyoming, IL 61491
Anita: 309-231-9290
Brian: 309-231-9280

Broad Branch Farm
Community Supported Agriculture Program
July 12, 2018
www.broadbranchfarm.com

Dates to Remember
Tuesday, July 24
Extra Item Orders Due by 3 p.m.
Thursday, July 26
Next CSA Delivery

Vegetable Share

Green Cabbage

Flat Leaf Parsley

You can never have enough Parsley. Excellent in this week's slaw recipe.

Cucumber

Our favorite variety – 'Tasty Jade'.

Carrots

The carrots were the first thing we seeded in the garden in early April. They take a lot of work – almost 3 weeks to germinate, seedlings grow slowly compared to the weeds, lots of weeding through all the rain, thinning and finally harvest by digging with a garden fork. But, they delicious, fragrant roots that light up a veggie box.

Tomatoes

Everyone gets some type of tomato today whether it is a few slicers or Sungold & Black Cherry Tomatoes. They're coming on and we should have tomatoes in your box every week possibly through November.

Lettuce/Kale

Brand new crops of Red Leaf Lettuce, Green Leaf and a little bit of red Kale today. We're nursing the lettuce along in this heat. Harvested Wednesday morning.

Grab Bag

TWO more delicious items in your box today.

Brian's Sweet'n Sour Vegetable Slaw

Brian created this slaw the other night while the rest of us finished up evening chores at the new farm. Nothing could make us happier than coming home to FOOD! Good food created from vegetables and meat from our farm.

Kohlrabi – peeled and cut into quarters

Broccoli Stems – peeled cut into chunks

Green Cabbage – ½ head, cut into quarters, core removed

Onion – we used a whole organic Vidalia

Carrot – one or two carrots, cut into large pieces

Fresh Parsley

Shred all vegetables in the food processor using the coarser side of shredder. Transfer to bowl, salt lightly and toss. Add apple cider vinegar, olive oil, honey, ground black pepper, few dashes of hot sauce. Taste for seasoning adjusting to your level of sour and sweetness. Add chopped fresh parsley to finish.

Farm News

After a much needed break from the heat this past weekend, temps heated right back up on Monday and this whole week has been HOT. Unfortunately, our new farm missed the rain last week around the 4th and we're drying up quickly. Small chances of rain over the weekend. Bring it on! Clouds, too! Can't remember the last cloudy day we worked. It's all brilliant bright sun and hot weather. When we're working in the garden or pastures and a cloud obscures the sun, we all rejoice. All this heat comes at a very busy time. The vegetable garden is demanding more planting, more weeding, irrigating, mulching, harvesting. And, the livestock take just as much work to keep everyone watered, sheltered and fed. We'll work through it and appreciate the next break in the heat immensely.

We're excited to announce the birth of 5 piglets to our Guinea Hog mama on Friday night last week. We have a handful of the Guinea Hogs at our new farm. They are quite different from the 'regular' pigs born just about 5 weeks ago to Lizzie. The Guinea Hog is a heritage breed that thrives on pasture. They are easy keepers who amble along through their daily life, grazing and sleeping. They take minimal fencing and are often the pig of choice for homesteaders because they are so gentle and calm. This mother Guinea simply goes by Mama and she is an excellent mother. We'll be sharing many pictures of her piglets toddling along behind her in the pasture. For now, they remain in the nursery where they stick close to mom.

Exciting news from the garden is getting our shade house up and running for growing salad greens. This shade structure is a bare bones hoophouse with a series of hoops and shade cloth pulled over. Rain and wind get through but 30% of the sun is blocked. We planted new arugula and lettuce on Monday and more greens will be going in this week. Yea!

Next delivery is Thursday, July 26. We'll bring Veggie, Egg and July Meat Shares. Until then, keep cool and enjoy the food!