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**Broad Branch Farm**  
Community Supported Agriculture Program  
July 18, 2019  
www.broadbranchfarm.com

**Dates to Remember**  
**Tuesday, July 30** - Order Deadline  
for extra items from BBF Online Store  
**Thursday, August 1** - Next CSA Delivery  
> **Vegetable and Egg Shares**

## Vegetable Share

### **Tomatoes!**

Gorgeous fruit for your first veggie share that includes tomatoes. We hope to enjoy a long bountiful season with our tomato planting. All our fruit except about 25 plants have been growing in our plastic covered hoop houses protected from the terrible weather in May. We hope you thoroughly enjoy our tomato varieties this year. We consider them the highlight of the season.

### **Roots**

Beets or Purple Carrots this week. Both are beautiful! We enjoy our beets roasted until tender. We do not peel them and don't find the skin a problem at all. If you do want to peel, wait until your beet is cooked - the skin slips right off. Beet greens are completely edible, too.

### **Green Onions**

### **Green Beans**

Sweet enough to eat raw!

### **Lettuce Blend**

### **Garlic Scapes**

### **Daikon Radish Greens & Immature Roots**

The Daikon radishes are growing rapidly. You have bundle of greens and small roots from thinning. Greens and roots are edible but if eaten raw, they do have a kick. The spiciness of the roots and greens are calmed if you heat them or if you use them sparingly in various dishes. Think of the greens like parsley, chopping and sprinkling them into various dishes - pasta salads, warm pasta red sauce, or your next stir fry.

### **Fresh Basil**

### **Grab Bag**

One more delicious item in your vegetable share today.

## **Tomatoes with Garlic Scape & Basil Vinaigrette**

Fresh tomatoes, sliced into discs or wedges

Two garlic scapes, chopped fine

Fresh basil, chopped, approximately 1 T

3 tablespoons best vinegar

Best Dijon or grainy mustard, 1 tsp

Salt and pepper

1/3 cup extra virgin olive oil

Place fresh tomatoes on serving plate or in a bowl.

Make the dressing by placing chopped garlic scapes, basil, vinegar, mustard, salt and pepper in bowl. To maximize garlic flavor, some of the garlic scapes could be smashed in a mortar and pestle. The smaller the garlic pieces, the more flavor is released. Whisk in the olive oil in a slow drizzle to create an emulsion. Taste for seasoning and adjust. Drizzle over tomatoes and enjoy!

## **Farm News**

This week finds us in our first heat wave of the summer. This is usually the time - mid July - when the temperatures and humidity really rev up. Unfortunately, the rain has missed us. We're dry and it's to the point where it's going to take an inch or more to really make an impact. Any moisture would be appreciated. Fortunately, we have good well for irrigating plus a deep pond for back up. We can put the water down but it takes time, effort and nothing ever replaces a good soaking rain.

Our livestock would prefer more moderate temperatures and we take great precautions to keep everybody shaded and hydrated. Our laying hens lay a few less eggs, the pigs just want a cool, damp bed and the beef herd sticks to the shade.

That's where Lucy and I found the herd Tuesday night when we did the final check before dark to make sure everything was okay. Our herd includes mama cows and calves of various ages. We knew there was a new baby calf born Saturday or Sunday because we had seen her with the 220 mama. But, then the 226 cow seemed interested in this baby.....or was it another calf? By Tuesday evening, we had 2 cows but had seen only one calf. How is it possible to have a missing calf? During the heat of the day, the new babies sneak under the hot wire fence into the shaded perimeter and tall grass outside the fence. A new baby will stay there all day sleeping while mama grazes and hangs out with the herd. The babies are small, black and very hard to find. They might come out to nurse and then hunker down again and we won't see them.

The mystery was solved Tuesday evening. As Lucy and I stood and watched the herd, one new baby popped out of the woods, joined the 226 cow and started to have her supper. That was good but then the 220 cow started calling for a baby and looking straight into the woods. Lucy and I looked but couldn't find a calf. Mama kept calling and we were getting really worried until finally the sweetest little baby calf moo came from the woods about 50 feet from where mama was looking. Lucy and I were right there as mama ran to find the baby. We heard the baby again and then to our complete relief, a little baby heifer came out of the woods, under the fence and literally a running reunion took place. We witnessed the entire amazing scene. Mama was so happy and baby was very hungry! Lots of nuzzling, nursing and all was right. Those mama's knew where their babies were all along. We didn't need to worry about these good cows and newborns. But, it's always easy to worry!

Growing food is hard but these experiences help ease the burden.