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Broad Branch Farm
Community Supported Agriculture Program
July 25, 2019
www.broadbranchfarm.com

Dates to Remember
Tuesday, Aug 6 - Order Deadline
for extra items from BBF Online Store
Thursday, Aug 8 - Next CSA Delivery
> **Vegetable and Egg Shares**

Vegetable Share

Tomatoes!

The tomatoes are off and running. We expect to harvest a wealth of fruit before frost takes them this fall. If you find yourself with too many tomatoes, they are so easy to freeze. Just slice, chunk or halve and into a freezer bag they go - skins, seeds and all. You will love them for winter soups, chili or tomato sauce.

Roots

Purple or Orange carrots this week.

Green Onions

Cucumbers

We are growing a smaller pickling cucumber called 'Little Leaf' for its disease resistance caused by the always present spotted cucumber beetle. And, we're trying a new variety called Armenian. Actually a melon and not a cucumber, we're giving this a try hoping the cucumber beetles will leave our plants alone - so far so good. This is a very light green fruit with slight ribbing. Very crisp and delicious with few seeds.

Lettuce Blend

Lettuce on top and a 1/4 lb of escarole in the bottom of the bag.

Bok Choy or Cabbage

Fresh Basil

Grab Bag

One more item in the box - mini Eggplant or green beans.

Fresh Corn Tomato Salad

3 tablespoons white wine or apple cider vinegar
Salt and freshly ground black pepper
1 tsp stoneground or Dijon mustard
1 clove garlic minced or smashed in mortar and pestle
1/4 cup extra-virgin olive oil
4 ears fresh corn
2 cups chopped fresh tomatoes
8 ounces fresh mozzarella, cut into small cubes
1/2 cup chopped green onions, white and green
1/2 cup fresh basil leaves

Whisk together the vinegar, 1 teaspoon salt and few grinds of pepper, mustard, garlic in a small bowl. Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing.

Shear off the corn kernels with a sharp knife over a bowl. Scrape ears to remove any remnants and juice. Toss in the tomatoes, mozzarella and scallions. Pour the vinaigrette over the salad and toss to coat. Cover and let stand for at least 15 minutes and up to 2 hours. Before serving, add fresh basil.

Farm News

Since the last delivery, we've received very hot temperatures and no rain. We are so disappointed the recent heat wave ended with not even a sprinkle on our vegetables and pastures. We are extremely dry! There is a slight chance Sunday evening into Monday morning. We'll remain hopeful but the irrigation for the veggies will continue to run around the clock. We have a good well and a clean pond for back up. The pastures have to wait for rain - no way to irrigate such acreage. There is forage now but we really need a good soaking. Every day the sun bakes down puts us further behind.

Our neighbors and fellow organic farmers, Jim and Peggy, are feeling the effects of the hot and dry weather as well. They have been cutting hay for our cattle to eat this winter. They usually provide all our organic hay. However, their yields have been dramatically cut due to May's wet weather and now the heat wave and lack of rain. It's gluttony or famine!! It's apparent we'll have to buy additional hay from another organic farm. Brian estimates we need about 100 large round bales to feed our beef herd through the winter and we may get half from Jim and Peggy. They also can't irrigate such large fields and depend on rain for their hay. We are very fortunate to have organic hay growers just up the road. They also provide any organic straw for bedding or mulching the vegetables. Rest assured, we bring no conventional material onto this farm so there is no chance for pesticide contamination.

Pesticides - they're everywhere. As we work at our new farm surrounded by our beautiful trees, we can hear the drone of the spray planes now spreading pesticides across the conventional soybean and corn fields. The crops are too big for most ground rigs so now the planes come out. Most of you would be horrified (I hope) to see the planes flying low over the fields with a thick mist of poison trailing behind them and wafting in the wind. No way the pesticides are staying exactly on the field. The planes are flying too fast, they are too high off the ground, and it takes so little wind to move the pesticides. We've heard from multiple people they have been sprayed in their cars while driving down the road. Can you imagine?! Livestock are harassed by the intense roar and sight of the planes, nearby crops, homes and people are drifted on because the planes cannot be accurate in their application. Our own chiropractor ran for it while enjoying a bike ride on a local trail that cuts right through conventional fields. The plane was spraying nearby while people tried to enjoy the trail. All of this is possible because people say yes to pesticides. We say NO! When you make your food choices, think about the planes and the poison. We all have the power to stop it.