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Kettle Pond Farm CSA

Week 9



In Your Share:

- Kale-
- Dill-
- Peppers-
- Basil-
- Cukes
- or
- Squash-
- Beets or
- Radish-
- Scallions-
- Parsley-
- Various Greens-

"To know that even one life has breathed easier because you have lived, that is to have succeeded."

Ralph Waldo Emerson

NOFA brings back the Spirit

It's week 9 of our CSA here at Kettle Pond Farm. This past weekend was the NOFA conference, and boy was it a great time. From the wonderful speakers to the dances and the general uplifting and powerful message, we all came back with hope in our hearts.

The weekend was also a good breather after that last action packed week. Please read below about Kelly's experience with the slaughtering. And for those of you who haven't picked up a chicken we still have plenty left so please ask us when you pick up.

Well I hope you enjoy this weeks share and that you had a great weekend.

Veggies!

Last week you all got quite the treat with those early onions and garlic! You also some of the last kohlrabi and the end of the first bean planting. We do have two trays of kohlrabi in the greenhouse, its just a matter of seeing if they grow enough before the end of the season. More garlic and onions should be on there way once they finish curing. So keep a look out.

The cukes and squash seem to be picking up in production, with the second planting taking a leap forward this weekend. Hopefully in the next few weeks they will really crank up production and I can get to making some delicious Zucchini bread.

This week marks the end of lettuce for a bit. The days are getting too warm to successfully grow full heads, but some of you will get to try some New Zealand Spinach this week, which is typically our filler for the lettuce. Lettuce will make a reappearance in the fall, but until them we hope to hold you over with various Asian greens.

Some of you will also get the chance to try some of our first beets. We have some more plantings in the future so let us know how they taste!

Kelly tells us a Tale

I had been internally and externally stressing out (on and off) about this day since we got our 200 day-old chicks in the mail 14 weeks ago. I had a traumatic experience with turkeys a few years ago, and I wanted this day, in no way to resemble that day. As the true procrastinator I am, I didn't have the logistics of transportation figured out until two days before. My brother in law told me I could borrow his 1988 ford pickup truck, but he didn't tell me the steering wheel was so loose that I would have to hold on for dear life when I was driving it. In the end, it all went well; the truck made it there and back safely and I had an incredible day!

The day started at 3am when the birds were calm as could be, it was almost too easy! We took them to a place called Valley View Farm in Templeton, MA, about two hours from KPF. By the time we arrived the sun had risen and so had my spirits! We dropped off the birds and entered another world. We headed down the road for breakfast and realized just how small this town was, we discovered it was a place where everyone knew your name (except no one knew ours)! This was the cutest place ever, and I must have said it 12 times, Jamie counted 7. After breakfast we hopped a few doors down to the convenience store. I was shocked and delighted to see some older gentleman chit-chatting, sitting around a table in the middle of the store. Where were we? After the store clerk told us we could come back later and pay for our ice, I knew we were in the twilight zone.

Long story short, one of the gents in the convenience store turned out to be Archie LeClerk, father of Matt LeClerk, who was processing our birds. We met Archie back at the farm and he gave us the grand tour in his golf cart-esque vehicle. Pigs, chickens, Christmas trees, an orchard, a man-made pond, newly clear cut pasture, giant raspberries, and an attack llama to protect their sheep, were all part of the tour. Also part of the tour was blueberry wine (only a sip!) and the best (homemade) sweet pickles I've ever tasted. Archie bought Valley View farm 40 years ago and told us the complete history since. He has lived off the land and acquired incredible preserving skills. At 85, he has retired and passed management of Valley View on to his son. Speaking with Archie was an incredible experience and reinstilled in me the beauty of farming. It's always going to be stressful and require many hours of hardwork, and some part of every season will probably break your heart a little, but in the end it's an honest living, it's important to our communities, and it's THE BEST JOB EVER. Thank you Archie!

Difficult Season, Difficult Situation

The ultimate test of man's conscience may be his willingness to sacrifice something today for future generations whose words of thanks will not be heard."

— Gaylord Nelson

Sometimes when times are tough it is hard to be cool headed. This is especially true when, say, an entire planting of greens gets eaten or a lettuce planting bolts before you get to taste it. It is sometimes too much! But it is very important for both your own well being and the well being of others that you handle it well, i.e. not take it out on others. I find this difficult, but I'm glad that I can acknowledge this shortcoming because it gives me the opportunity for change. Do you ever come across this shortcoming? And if so how do you deal with it? Peace and love friends.