

# Blackberry Meadows Farm



Website About Us Who's on the farm? Garden Share Weddings/Events Contact Us

June 1, 2014

## Dear Jennifer,

We're well on our way to the start of our CSA! We've finally had a nice run of warm sunny weather and we've been running the tractors at full steam for the last few days. Fields are tilled, fertilized and planted. The weeds have been hoed and the irrigation hooked up.

That said, don't let the beautiful weather mislead you - we were hit with a long and cold winter that wouldn't release it's ruling over to Spring. With the all the rain and chilly nights we were hard pressed to get crops planted into the fields on time. We're starting our CSA around the same time we normally do - mid June. But, alas, it may be a rather lean harvest to start with. It's always an anxious time for us - when spring crops seem rather light. Once we are into July and August the farm will be operating at full steam!

## The Details

### For Your First Pick-Up:

Our first pick up of the CSA will be on Wednesday June 11th and Saturday June 14th.

### If you're coming to the farm to pick up:

stop at the barn (at 7115 Ridge Rd) it will be open from 11am - 7 pm. Just park by the old wooden barn and come in. We'll check your name off and give you an intro to our CSA system. Bring your own bag please!



**If you're picking up at the Phipps Farmers Market:** we'll be at our market stand from 2:30pm - 6:30pm. Swing by and pick up your veggies. Bring your own bags please! If you'd like us to bring down items that we sell in the barn - just let

## In This Issue

Details on your first pickup  
Farm Hands  
Weekly Menu  
Recipes  
Good News  
Farm News

## Quick Links

[www.blackberrymeadows.com](http://www.blackberrymeadows.com)  
[www.frankferd.com](http://www.frankferd.com)  
[www.allegrohearth.com](http://www.allegrohearth.com)

## The Weekly Menu

### What you can roughly expect to receive each week:

Here's where we will list what is going to be in the weekly shares. What we think we will harvest when writing the newsletter - may not necessarily be what's actually ready on harvest day. We'll do our best to get it right!

### Recipes or What the heck do I do with this thing?

jen@blackberrymeadows.com know. Each newsletter will list the items we have for sale.

**If you're picking up at the Boyd Community Center, on Powers Run Rd:** we'll be there from 9 - 11 am. We're on the playground side of the building - in the little porch/alcove entrance into the building. There's some serious construction going on there now - so things may change - but we'll keep you posted. Bring your own bags and let me know if you'd like us to bring items for sale from the barn. Just let jen@blackberrymeadows.com know. Each newsletter will list the items we have for sale.

**If you've signed up for a 1/2 share:** We'll let you know when your start date will be. If you start on the first week, you'll be an "odd share", if you start on the second week, you'll be an "even share".

**If you've signed up for a summer share, fall share, or winter share - (meaning you start later than the rest of the CSA members):** We'll let you know when your first pick up will be.

## Planting the Seeds of Farming: Apprentice and volunteer stories

We've taken on 3 apprentices this year, Matt, Mariah, and Ian. Our apprentices get the opportunity to learn how to operate a farm and homestead. They rotate, on a weekly basis, through the roles of Cropper, Homesteader, and Stockman.



The Cropper is responsible for keeping fields and crops maintained, for the harvesting of the crops, and for managing other interns and volunteers. They set the pace, delegate, and keep us all abreast of what's happening in the fields.

The Homesteader spends a lot of their time indoors, making lunches for the crew, canning, drying, and preserving herbs, fruits and vegetables, and processing the milk (making cheese, butter, icecream, etc), wool arts, and general house maintenance.

The Stockman takes care of the cows, chickens, pigs, bunnies, and sheep. They learn how to milk cows, shear sheep, collect eggs, rotate animals in pastures, and keep the animals on our farm happy and healthy.

Keep an eye on this section to hear more from our apprentices about this great learning opportunity!

## Farm News



## Cooking and Preserving ideas - among other culinary hints for produce from the farm:

Here's where we will provide you with our favorite recipes for some of the produce you will be getting each week. We'll also provide links to other helpful websites. Feel free to share your recipes with us and we'll pass them around our CSA community!

[Join Our Mailing List](#)

[Forward To A Friend](#)

[Like us on Facebook](#) 

## Good News

We're always busy here on the farm - but that doesn't mean we don't have time for a little fun! We'll keep you posted on the latest happenings farm or nearby farm related activities.

For instance: Our first farm event is going to be a [Dinner on the Farm](#). Expect a *laid back, fun, family friendly dinner* on June 22 with Chef [Andrew Gerson from À Brooklyn Brewery](#), Dinner on the Farm and [Justin Severino \(from Cure\)](#). [Click on this link to buy tickets.](#)



### In the Field

We've been taking every opportunity to plant out in the fields. There's beans, cilantro, carrots, dill, turnips, kohlrabi, cabbage, broccoli, kale, radishes, Chinese cabbage, onions, beets, chard, spinach, lettuce, peppers, and tomatoes in the fields so far. There's still eggplants, tomatillos, cucumbers, squash, pumpkins, watermelons and a zillion other things to be planted.



### In the Pasture

Our most recent additions to the farm are 3 little piggies - (the photo above is one of the pigs from last year). These new guys are Berkshire x Duroc cross - good for grazing on pastures and also a good feed to meat ratio. You're not supposed to do it, but we've named the 3 pigs: Chris P. Bacon, Sgt. Sausage, and Moe. Don't ask me - the apprentices did the naming!

## The General Store



### Local Goods:

**Frankferd Farms** - place an order with them at the end of the month and we'll have it on hand at your CSA pick-up

**Natrona Bottling Co.** - Brewed fresh here in Natrona, this beverage is High Fructose Corn Syrup Free and Local!

**Allegro Hearth Bakery** - Fresh bread and sweets available at the farm pickup only.

**Jarosinski Farm** - we're excited to be working with Kevin, a young fellow in Buffalo Township who is tending high quality pasture raised chickens for eggs and meat.



### Value added from the Farm

We dabble in a few hand crafted items. We'll purchase fair trade, organic, green coffee beans and roast them in our wood oven.

We also make cheese, yogurt, butter, ice cream, chocolate milk, kefir, sour cream, ricotta, skim milk and full fat milk. If you'd like to purchase any of our raw grass-fed dairy products, you must become a member of C.A.R.E. first - just \$20 a year for membership. Ask Jen for more details.

There will also be a few batches of Kombucha,

**Kopar Honey Farm** - talk about local! The Kopars keep bees on our farm, as well as other locations in southwestern, PA.

**Clarion River Organics** - we purchase potatoes, watermelon, winter squash and other items from them that we may not be growing this year.

**Conneautee Creamery** - grass fed cheeses.

**Showman Farm** - supplies us with pasture raised, grass fed beef. We'll have various cuts and ground beef on hand - the first delivery will be ready in Mid - June.

**Hunter Farms** - keeps us supplied with the best Certified Organic Blueberries around. They usually start up in July.

**Una Biological** - creams, salves, and balms. All made in small batches, with organic and some locally sourced ingredients.

maybe some jams and jellies, salsas and canned tomato products.

Thanks for choosing our CSA. We strive to grow nutrient dense, wholesome foods for you. We think what we do is hard work - but important for our family, friends, and community. There's a few things that we find important: growing good food, participating in the local economy, being good stewards to the environment, providing our community with access to a farm, farm animals and the outdoors, and teaching new and beginning farmers what we know. By being a CSA member and supporting our endeavors, you're helping us to achieve our goals. Thanks!!

Sincerely,

Your Farmers,

Greg, Jen, Evelyn, Jameson, Matt, Mariah, and Ian

Blackberry Meadows Farm | | [jen@blackberrymeadows.com](mailto:jen@blackberrymeadows.com) | <http://www.blackberrymeadows.com>  
7115 Ridge Rd Natrona Heights, PA 15065

[Forward this email](#)



Try it FREE today.

This email was sent to [jen@blackberrymeadows.com](mailto:jen@blackberrymeadows.com) by [jen@blackberrymeadows.com](mailto:jen@blackberrymeadows.com) | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Blackberry Meadows Farm | 7115 Ridge Rd | Natrona Heights | PA | 15065