

Blackberry Meadows Farm



[Website](#) [About Us](#) [Who's on the farm?](#) [Garden Share](#) [Weddings/Events](#) [Contact Us](#)

June 15, 2014

Dear Jennifer,

What a week we've had! Be warned - it always rains on Wednesdays. It would have been interesting to have had kept a record of all the Wednesdays gone by that have been wet vs. dry. It's pretty crazy how it leans towards the wet days. Last Wednesday did not let us down. At about closing time, we saw the front move in. A line of low laying clouds crept over the hill and brushed the top of the barn, started to curve into a downward spiral and the sky turned green. It sure had the makings of a tornado! Everything is OK though, no flags of row cover twisted into the tree tops, no beautiful kale plants pocketed with hail holes; just some water in the basement and a little bumpier driveway from all the newly created ravines. We weathered the storm well - and hope you did too!

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Quick Links

www.blackberrymeadows.com
www.frankferd.com
www.allegroearth.com
www.natronabottlingcompany.com

The Weekly Menu

What you can roughly expect to receive this week:

Starting off for the second pick up - we'll have Bergam's Green Lettuce, New Red Fire Lettuce, Spinach, Green Garlic, herbs, Kale, bok choy or vivid choy.

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

Garlic Scape Soup

2 Tbs butter or olive-oil
 2 dz garlic scapes
 3 large russet potatoes, unpeeled and cut into ½ inch dice
 5 cups vegetable stock or water



The Details - to be repeated for the benefit of the folks who have yet to pick up their CSA shares

For Your First Pick-Up:

Our second pick up of the CSA will be on Wednesday June 18th and Saturday June 21st.



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 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've assigned you a start date (via email). If you start on the first week, you'll be an "odd share", if you start on the second week, you'll be

2 large handfuls spinach leaves, stemmed
 Juice of 1/2 a lemon
 1/2 tsp salt
 Black pepper
 1/4 cup heavy cream, optional
 Chive blossoms for garnish

Heat the butter or oil in a large saucepan over medium heat, and then add the scapes and sauté for 2 minutes. Add the potatoes and stock, cover and simmer about 20 minutes, or until the potatoes are cooked through and beginning to break down.

Remove from the heat, add the spinach and puree using a hand blender.

Season with the lemon juice, salt, and a few grinds of pepper. Whisk in the cream for a silkier texture. If the soup tastes flat, add salt a few big pinches at a time until the flavors really pop. Served garnished with chive blossoms. - "Super Natural Cooking" by Heidi Swanson.

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Farm Apprentice:
 Matt Jenkins



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.

Good News

[Buy Tickets here](#): \$55/adult, free for children 10 and under.

Join Brooklyn Brewery's Mash Tour June 22nd at Blackberry Meadows for a Celebration of Local Artisans, Growers, Chefs, and Musicians!

Meet the Makers: Share a Brooklyn Brewery beer and local delicacies with featured artisans from Wild Purveyors.

Farm Tour: Get to know your Blackberry Meadows farmers and learn how your food is grown on a private tour with Greg Boulos and Jen Montgomery.

What to Bring?

1. A picnic basket or tote bag with your plates and silverware. Dinner on the Farm and Brooklyn Brewery will provide a special glass for beer and cloth napkins. If you would like something additional to drink, please bring that as well. We will ask that you take your recyclables back home with you.
2. A picnic blanket or chairs to sit on while you dine.
3. Please leave pets at home, thanks.

What to Wear?

1. Comfortable clothing and shoes (there will be a farm tour).
2. Sunscreen and Natural Bug Spray (if you need it).
3. Sunglasses and/or a Sun Hat.

What to Expect?

1. Please plan to arrive at 3:00. This will give you time to grab a beverage and find the perfect spot for your picnic blanket. The farm address is 7115 Ridge Road, Natrona Heights, PA 15065.
2. Meet the Makers: Enjoy Brooklyn Brewery beer and local delicacies by Wild Purveyors.
3. Farm Tour: Get to know your Blackberry Meadows farmer, and learn how your food is grown on a private tour with Jen

I am really excited to be apprenticing at Blackberry Meadows this year. For the past eight years I have been interested in sustainability and I have been into local, seasonal foods for about 5 years now. My interest in sustainability started while I was at Slippery Rock University where I studied Parks and Resource Management and volunteered at the McCoskey Center on campus. I have worked on and off for the National Park Service since I graduated in 2010 working as an environmental educator and designing programs based on climate change. I found Blackberry Meadows Farm through Jameson, who I knew from class and the McCoskey Center. I volunteered here for a few weeks last year and I couldn't wait to come back.

I really enjoy talking to folks at market and I love getting people to try new foods. I love the three position rotation system here because there is so much variety. There are permaculture projects, construction projects, new animals, new crops, and new markets starting up-and I have learned a ton. I enjoy everything about the farm and after working all day I get to create one of my favorite things: new flavors of raw milk Ice Cream! (brownie batter has been the best so far but I'm making new flavors all the time).

Montgomery and Greg Boulos.

4. Feast: Savor a family style meal created by Brooklyn Brewery Chef Andrew Gerson, Cure Chef Justin Severino and Vinegar Hill House Chef Mike Poiarkoff.

5. Merriment: Spend the afternoon with friends and family relaxing and listening to live music from Union Rye.

6. Here's a [video](#)

Buy Tickets here: [\\$55/adult, free for children 10 and under.](#)

Farm News



In the Field

We've been hustling to get our plants into the ground. We planted about 2100 feet of Cucumbers (Shuo Long, Little Finger, and Marketmore), Summer Squash (zucchini, yellow crookneck squash, and patty pan), Eggplants (Diamond, Fairytale, PingTung, Black Beauty), Basils (Thai, Dark Opal), and Leeks.

There's a lot that we seeded too - they mostly came up well, but so have the weeds. Unfortunately, little germinating carrots look a whole lot like little germinating grass. We seeded a few rows of beets and then a beet/chard combo that



In the Pasture

Earlier, we introduced you to our newest farm members - the little piggies! We had a sad loss - Sgt. Sausage passed away, relatively suddenly. This can sometimes happen when animals are transported between farms. I had a College Professor who used to say "my biota is not your boita" - meaning it may be hard to adapt to the new microbes in the new environment. The piglets were pretty young, and the stress of the move and the new environment may have been too much for his little immune system to handle. It's sad, as we are responsible for the health and well being of everything on this farm. It's a tough blow to the ego, but also a reality check.

looks like it's doing well. The beet/chard mixture is nice; they are in the same family (chenopodiaceae) and the leaves can be eaten similarly. We'll harvest the beet tops along with the chard - and eventually be able to harvest the fully grown beets and make more room for the chard.

Evelyn oftentimes makes trips with us around the farm during our crop walks. We check out how things are growing, what we need to focus on that week, and prioritize tasks for the week. Evelyn says that the lettuce is growing well, ready for harvest, and should stay covered with the row cover keep the deer from nibbling it!

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. Chickens will be available at the end of June.

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

Although we regret the loss of Sgt. Sausage, we're going to get 3 more pigs to add to the bunch. They are so much fun to raise - full of personality, spunk and brute force.

Each of our farm animals has a personality. It's important to take a little time to sit down and get to know them. We understand and can tune into to any developing health issues or trends; get to know them like pets, and gain a mutual respect.



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

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.

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 are 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 | <http://www.blackberrymeadows.com>
7115 Ridge Rd Natrona Heights, PA 15065

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