

AUGUST 4 - 5, 2021

BAYFIELD FOODS CSA

Community Supported Agriculture



Wishing & Hoping for Rain

DAVID NORTUNEN - HIDDEN-VUE FARM

Hello again from Hidden-Vue Farm. It's the beginning of August and we just got a little much needed rain. We have had fairly normal summer rainfall the past 5 or 6 years but always in the back of my mind I am worried about or at least planning for a drought. That is what a 5-year drought that happened in the first few years of me farming will do to you. This year the rains kept missing us and we are currently in a moderate drought. It's pretty depressing watching the radar and at the last minute having the storm split and go around you. That has happened pretty frequently lately. In several cases we received a half inch or less when neighbors within 2 - 3 miles of us ended up with 2 or 3 inches. Our pastures have quite a bit of forage left in them but the grasses stopped growing for quite a few weeks now. Our legumes like clover, trefoil and alfalfa have continued to grow. I have lengthened our rest period on our paddocks to over 80 days right now. Typically we rest the plants around 45 to 60 days before grazing again. By extending the rest period it gives us a chance to hopefully get some rain in the next couple of months. We are not in a severe drought yet and hopefully won't be this year. Our first crop of hay went very smoothly with no major breakdowns and we baled about 230 acres in less than 2

weeks. As always I got a lot of help from my Dad who is now 77 and still going strong. He helps with cutting and raking and most mechanical work and my son Matthew who is 16 helps with just about everything as well. We baled almost enough hay bales to get us through the winter but I wouldn't mind another 50 to 100 bales just to make sure. I don't think that we will get much for our second crop but maybe we'll get a rain or two to help that out.



Matthew Nortunen helps out with just about everything on the farm.



A young calf rests in the hay.



Just a few of the grass-fed herd at Hidden-Vue.

Lemon Pasta Salad

From the kitchen of Melissa Fischbach, Wild Hollow Farm

INGREDIENTS:

- 1 lb cooked pasta, penne or other similar size
- 1 lemon zest + juice
- 1/3 cup fresh lemon juice
- 1/2 cup oil
- 3 tomatoes, chopped OR cherry tomatoes, halved
- 1 cup basil, chopped
- 1 cup parmesan cheese, shredded
- salt and pepper to taste

INSTRUCTIONS:

1. Cook pasta, drain and mix with dressing while it is still warm.
2. Let pasta cool and then stir in basil, tomatoes & parmesan. Serve warm or cold!



"This is one of our recipes that is in constant rotation!" -Melissa