

AUGUST 17 - 18, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



August - the Time for Planting and Planning

BRIAN CLEMENTS - NORTHCROFT FARM

The seasons are continually changing and while the days here are still long and the weather still warm on the farm we are looking ahead months, sometimes even a year, into the future as we make decisions. August is the time of shortening days and the final push to get plants started and into the ground as well as the time of year to start planning for the next season.

This past week I have been busy starting the last salad mix plants which will go into the ground at the beginning of September but won't be ready until November. Arugula and spinach will be seeded in the next couple weeks for the fall and for overwintering until the spring.

Planning out the last planting and where things go is extra important because where the last crops go can determine where the next season's plants will go. Kale, for example, lasts long into the fall and in the spring the last season's stalks need to be removed before anything new can be planted. Kale also provides good habitat for cutworms, the caterpillars of a moth. In the fall, the

moth lays its eggs in the ground and kale provides the perfect habitat. In the spring, the caterpillars emerge and begin chomping on whatever is closest. Lettuce is one of their favorites and therefore can't be planted after kale.

To give you a better idea of a system I am following, in hoop house #2, this fall I am planting salad mix and sugar snap peas. Both these crops will be out before the ground freezes. At the end of the season I will mow the remaining vegetation down and prep the soil for the next spring by adding compost. In the spring I want to plant in that hoop house as soon as possible with beets and tomatoes so having everything prepped and ready to go in the spring is crucial.

Looking at the next season I am not just looking at what crops I plant but what sections of the field need additional attention. In one field the quack grass is starting to move in the side of the field and to prepare the soil for next year I am covering that area with old billboards to smother the grass. Another part of the field has poor nutrients and is mostly a sticky red clay. To improve the soil there I am



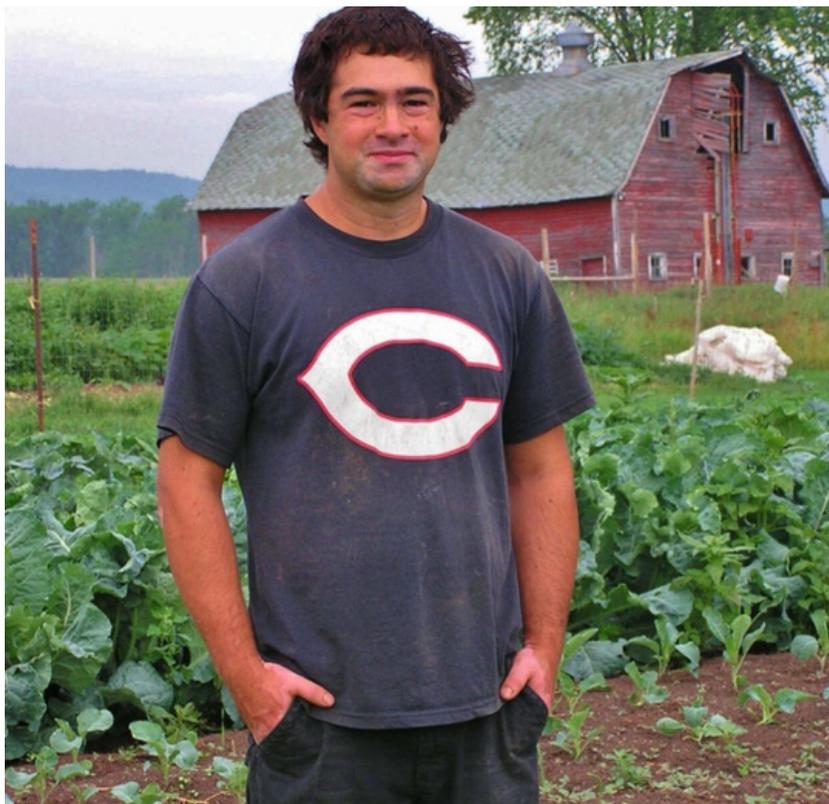
Flats of veggies that will still be this season.



Using billboards to smother the quack grass and adding compost to clay soil.

adding compost which will add nutrients and help break up the soil. I will also be planting a fall cover crop with a mix of legumes to add nitrogen. I also plan to plant root crops, like daikon radish, which will help break up the red clay and add organic matter.

Before I sign off and get back to the field, I would like to thank you for joining us this summer and supporting your local farmers. I will leave you with this recipe for zucchini fritters that we use frequently as this is the season of too many zucchinis.



Brian Clements, the face behind the veggies.

Zucchini Fritters

INGREDIENTS:

- 1 lb of zucchini (about 2 medium sized), coarsely grated
- Kosher salt
- Ground black pepper
- 1 large egg
- 2 scallions, finely chopped
- 1/2 cup all-purpose flour
- 1/2 cup grape seed oil or olive oil
- Sour cream or plain yogurt

INSTRUCTIONS:

1. Salt the zucchini with about 1 teaspoon of salt. Try to remove the excess moisture from the zucchini by either squeezing the liquid out with a potato ricer, or by squeezing with paper towels.
2. Whisk egg in a large bowl; add the zucchini, flour, scallions, and 1/4 teaspoon of pepper. Mix to combine well.
3. Heat oil in a large skillet over medium heat. Cook fritters in two batches. Drop six mounds of batter (2 Tbsp each) into the skillet. Flatten slightly. Cook, turning once, until browned, 4-6 minutes on each side. Transfer to a paper towel-lined plate. Sprinkle with salt. Repeat with remaining batter.
4. Serve immediately, with sour cream or plain yogurt.

