

DECEMBER 8 - 9, 2021

BAYFIELD FOODS CSA

Community Supported Agriculture



Settling into Winter

JOHN ADAMS - YOMAN FARM

The house this morning is all rattling windows and creaking joints shifting with the wind from a whistling blizzard. My view outside is more like a peep hole from a hut at the North Pole of blowing snow in the darkness. I can hear the plastic on my greenhouse vibrating. My farm is ideally situated to get blasted by western winds off the lake so part of my prep for winter Armageddon is to arrange my farm implements as a defensive line of steel. My driveway is also well placed to gather in drifts of blowing snow from being wide open to the west. It's on sandy soil so I don't need much gravel, but I realized while plowing it yesterday the high center hump between the tracks holds my blade up so high I'm left with two ruts of sugar snow to drive in. My plow unfortunately takes the snow off the top and deposits it where I need to drive.

I did have the foresight this year to plant trees along the driveway and a long bed of sorghum Sudan grass - a coupling of 8 foot tall African grass next to stout short Norway spruce trees. There's also 100 feet of snow fence for bulwark out in the field. My farm buildings are surviving the winds okay since the five years I've been here but the winds of each seasonal swing make me nervous. My house is 50, my barn 60 and my greenhouse 2 but they're all on the same general trajectory of lifespan because they weren't designed for horizontal weather. At some point things are going to start flying by in the wind. Whereas now it's just buckets and harvest bins flying through the yard it could soon be siding and roofing and I'll need an intrepid Auntie Em to gather me into the root cellar before the house goes airborne. After the winds die and the cold settles in, the quiet season will be here and the snow will pile up to absorb the noise, then the traffic quiets and slows down and there's comfort and insulation in deep snow.



Dolly & I, hauling back a Christmas tree.



Yoman Farm does feel a little like this sometimes, getting blasted with winds off of Lake Superior.



The winter view from my mailbox.



**NOW HIRING:
COOPERATIVE GENERAL MANAGER**

Know someone interested in a job in local Foods?

Bayfield Foods is looking for a self-motivated and results-driven general manager to direct and manage our organization's business activities and to develop and implement effective business strategies and programs. To view the full job description and apply visit bayfieldfoods.org.

Kale & Spinach Salad with Fermented Veggies

INGREDIENTS:

- 6 oz. of Northcroft Farm kale
- 6 oz. Great Oak spinach
- 2 avocados
- 1 package of Great Oak microgreen mix (your choice of variety)
- Spirit Creek Dilly Beans
- Spirit Creek Kim Chi or Daikon Radish Kim Chi
- 1 package of AHC Spicy Maple hazelnut snackers
- AHC hazelnut oil
- Salt & pepper

INSTRUCTIONS:

1. Wash and dry kale. Remove tough stems & chop kale into bite size pieces.
2. Add chopped kale to bowl with a drizzle of hazelnut oil and a pinch of salt. Massage kale for 3 minutes.
3. Add spinach to bowl of kale and toss.
4. Dice avocados and add to bowl of greens. Toss.
5. Liberally add dilly beans and your choice of kim chi. (Half of each jar, or to taste). Toss.
6. Use dilly bean and/or kim chi brine to sprinkle over the salad. Add a drizzle of hazelnut oil if preferred. Season with salt & pepper if needed.
7. Top salad with microgreens & hazelnut snackers.



We are so glad to offer fresh greens in December! This winter salad showcases some of these fine fresh greens.