

July 1 - 2, 2020

BAYFIELD FOODS CSA

Community Supported Agriculture



COMMENTS? QUESTIONS?

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JOHN ADAMS OF YOMAN FARM

Summertime on the Farm

Happy July to all of our CSA customers! Here is an update on the happenings at Yoman Farm...

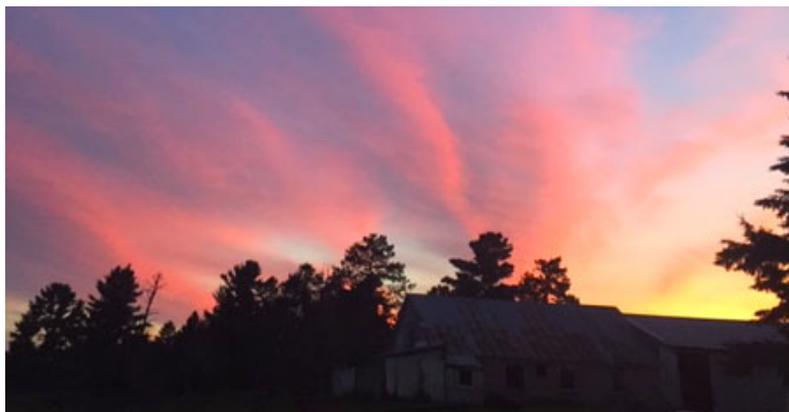
The potato crop is looking decent so far this year. Sometimes with too much rain the seed will rot, but this year's rain in May was just about right. The two photos on the right were taken a week apart and feature Dauber the dog (but more about him and his love of spuds later). Also to the right is a picture of Tom Cogger. If my farm has a Father, it would be him. His supply of welding, tractor repair and ingenuity keep Tom and I tight through the year. The potato planter he is sitting on was upgraded by him, with new fertilizer capability and an agitator to keep the seed potatoes flowing nicely up the conveyer chain. This is where Dauber comes in behind me when I'm not looking and digs up his lunch in the form of a seed potato with a side dressing of chicken-litter based fertilizer topping. →



The heavy nitrogen in the chicken litter wafts over to his shady napping spot and rouses him out of warm weather loafing to an acre of his "food." Luckily my germination rate was good, so a few spuds to the dog haven't been noticed much yet!

It's been a tough year for me with spring pests; it seems the ground may have not froze up last winter to clean the slate of bug eggs and hibernators. The wild strawberries have been good around the sandy spots on my farm and the wild roses and flowers are peaking up on top of my hill. The photograph on the top right shows the wild flowers inside an old grazing paddock compared to those out of it. It looks like the grass dominates outside the fence line and the flowers inside. I'm not sure what to think of it.

I also have had some beautiful sky scenes this summer. The pink sky picture was a recent morning that tempted with hot and humid weather but no rain. The last picture is of a stormy sky and thunder while the sun was still out, so I was lucky enough to witness this rainbow. We hope you enjoy all the food we have for you this week!



John Adams - Yoman Farm



Rustic Strawberry Galette

- 1 & 1/4 c. flour
- 1/4 t. salt
- 1 T. sugar
- 1/4 c. sugar
- 4 oz. cream cheese
- 1 stick cold butter
- 2 lbs. strawberries
- 1 T. cornstarch
- 1 t. lemon zest
- 1 t. vanilla
- 1 egg
- 2 T. Turbinado sugar

1. In a food processor, pulse flour, salt and 1 T. sugar. Add cream cheese and butter and pulse until large crumbs form. Add 3-4 T. cold water and pulse just until dough begins to come together. Turn dough onto lightly floured surface. Gently knead until dough comes together evenly. Pat into a disk and wrap tightly in plastic wrap. Refrigerate at least 1 hour or overnight.
2. Unwrap dough disk and roll between two sheets of parchment, to create a 12" diameter circle that is 1/8" thick. Transfer dough to a baking sheet and refrigerate for 30 minutes.
3. Preheat oven to 350 degrees F. In a large bowl, toss strawberries with cornstarch, vanilla, lemon zest and 1/4 c. sugar. Arrange strawberries atop dough, leaving a 1 inch border. Fold border up and over strawberries to create a 1 inch wide rim. Brush crust with egg wash and sprinkle with Turbinado sugar. Bake until crust is golden, 40-45 minutes.

PLUS ITEM THIS WEEK

Pancake Mix
from
Maple
Hill
Farm

