

JULY 13 - 14, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Summer Adventures & Happenings

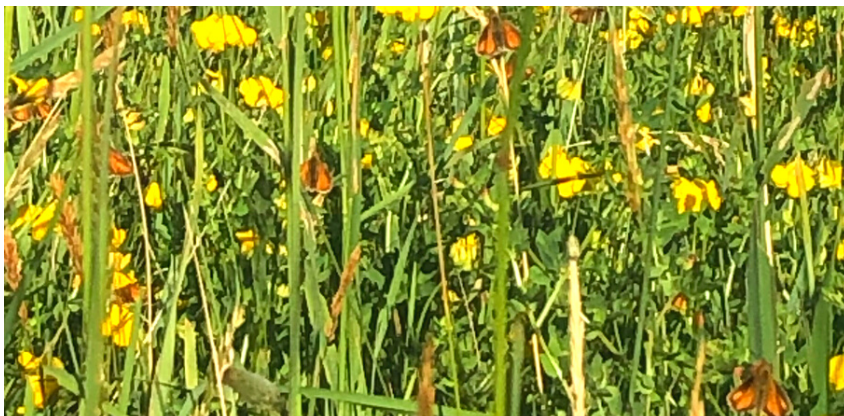
JOHN ADAMS - YOMAN FARM

We had a fun Fourth of July this year with a tractor-cade in the Ashland parade. We tossed lettuce heads to the adults instead of candy to the kids and everyone seemed to enjoy the shock of getting it. The parades have taken on a motorized routine over the years so being on foot at an auto's pace took some sweating. The day's rain held off but the humidity still hung around and I was dripping by the time we finished up.

The plants look great with a dry June and then good moisture in July. The bounty is coming on at a quickening pace. I had such a slow wet spring so we were setting out our plants just about time the sun is losing it's power and we are getting less and less light every day. Coupled with increasing heat day by day the plants must feel robbed of their spring as much as us.

The blueberry crop in the woods looks good this year and they are just coming into ripening for all the critters and adventurous pickers. I decided to let the grass grow this year, extending No Mow May into No Mow 2022. I've noticed the small orange moths, butterflies maybe, proliferated in tall grass and this year was an exceptionally thick year. In one photo I had about 60 of them in a couple square feet of grass. Likewise with the grass pollen (which I am not sure of the benefit of grass pollen) my eyes and nose were not happy with No Mow 2022.

We hope you are enjoying your boxes this summer!



No Mow 2022 has brought many pollinators to the wildflower-rich pasture at Yoman Farm.



Farm dog Dauber tries to help out with the harvest. This head never made it to customers...

Blackberry & Pistachio Summer Salad

INGREDIENTS:

- 1 head of Yoman Farm lettuce
- 4 oz Happy Hollow Ewe Rascal Ewe cheese
- 2 cups blackberries
- 1/4 cup pistachios, shelled

Dressing:

- 2 T stone-ground mustard
- 2 T honey
- 1/3 cup rice vinegar
- 1/2 cup extra virgin olive oil
- 1/2 shallot, minced (2 T)
- 1/2 t salt
- 1/4 t pepper

INSTRUCTIONS:

- Place all dressing ingredients in a jar with a tight seal. Shake until combined.
- Chop head of lettuce. Toss all salad ingredients and top with dressing.

