

JULY 21 - 22, 2021

BAYFIELD FOODS CSA

Community Supported Agriculture



Summertime on a Flower Farm

MELISSA FISCHBACH - WILD HOLLOW FARM

Happy Summer and hope you are staying cool! What a summer it has been for farmers with the heat and limited rain. We are doing the best we can to stay sane amidst the weather stress and focus on the positives. One thing I love about flower farming is that it demands your presence – such hard, long work goes into growing flowers and it may only be a few days or a week that you are able to enjoy those flowers. Flowers demand us to revel in the present beauty, pull us into the now, and melt away future worries of continued drought, heat, etc. So, THANK YOU to all of you who are flower share members for supporting us, especially this year! We are able to do what we love because of YOU!

What's new on the farm?

As a member of the Association of Specialty Cut Flower Growers (ASCFG), we are participating in a seed trialing project. Every year, ASCFG works with seed companies to coordinate on-farm trials for their newly developed flower varieties and colors. This is the first year we have participated in trialing, and it has been so much fun. In the spring we receive seeds for new and improved colors and varieties and take detailed notes on height, usable stems, market performance, germination, and general impressions. At the end of the season, ASCFG compiles all the farms' results for seed companies to decide which ones to release to the public. Some have been duds, and some have been incredible!

We have a few new "employees" this season, and they have been rocking it! Two of our children, ages 8 and 11, have taken over the harvesting of our dried flowers. I have been so impressed with their dedication and energy! With the right tools, a little education on proper stage of harvest, and a timesheet they have pretty much taken over the task. It has been a huge help and they take a lot of pride in their work. Our 16-year-old son is also working for us in his 3rd season. In addition to field work, he has assumed the added role of delivery driver. Learning to drive with a van full of flowers (wide slow turns!) and interacting with our customers



Seed trialing - 2 shades of pink Snapdragons.



Team Dried Flower

as the “face” of our business have been good life skills for him to practice. Watching our children grow up on the farm with the freedom to roam, create, explore, and now become working members of our business has been so much fun. With all stages in parenting, children grow and change so quickly and before we know it, they will be out on their own life adventures. So we are definitely savoring these years!

We built a second cooler this spring to accommodate for overflow in our original cooler on busy weeks when there are multiple weddings and lots of CSA and grocery store bouquets going out. Essentially a well-insulated room, it can serve many purposes in addition to a cooler. Near the end of the season, we turn the cooling unit off, turn on the dehumidifier and hang strings for dried flowers that don't fit in the basement. In the winter, we minimally heat it with a small space heater to maintain a temperature just above freezing to store dormant plants, root crops, and bulbs.

Enjoy the remaining weeks of summer!

Whitefish topped with Cherry Salsa

INGREDIENTS:

SALSA

- 2 c. finely chopped cherries
- 1/2 jalapeno seeded, finely minced
- 3 T. finely minced red onion
- Juice of 1 large lime
- 2-3 T. fresh chopped cilantro

FISH

- 2 pounds Whitefish fillets
- 2 lemons
- Butter or olive oil

INSTRUCTIONS:

1. Combine the salsa ingredients in a bowl and toss. Taste to adjust the lime juice, cilantro, or jalapeño. Cover and refrigerate until ready to use.
2. Preheat oven to 425F.
3. Arrange the whitefish in a single layer on a baking sheet. Season with salt and pepper, and then either dot with butter or drizzle with olive oil. Tuck the lemon slices around the edges of the fish. When the oven has reached temperature, bake the fish just until it is opaque and flakes with a fork, about 10-12 minutes. Put the pan under the broiler briefly to get some charring on the surface.
4. Serve the fish with the lemon slices topped with a generous amount of the cherry salsa.

