

JUNE 1 -2, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Happy Spring

MELISSA FISCHBACH - WILD HOLLOW FARM

We should all pat ourselves on the back for surviving the long cold winter and sluggish chilly April! The transition from winter rest to go-go spring isn't very long on our farm and always leaves me feeling in a bit of a whiplash. Once our tulips start to mature in early April, so begins the constant hustle. Our tulips are harvested 1-2 times a day, and it is an intense 3-4 weeks of harvesting, cleaning, packing, and delivering. Thank you to everyone who participated in our 5-week tulip share this spring! It was our biggest share membership to date, and we are so grateful for everyone who supported us! 2023 tulips have already been ordered so look forward to more tulip adventures next spring.

Once tulip season ends, we move on to the serious business of getting things in the ground. Seedlings that were started in March/April have been transplanted into the high tunnels and more

frost-tolerant species out in our fields. The cycle of seeding and transplanting continues into June, and from then on it's cutting, cutting, cutting, and more cutting!

We are hosting a number of beehives this season from our farmer friends just down the road. They arrived a few weeks ago and it has been so much fun to see how quickly they have settled in and discovered pockets of flowers around the farm. This week the apple and crabapple trees are in full bloom and the trees are loaded with buzzing activity! We also welcomed a small flock of ducks to our farm this spring. After having tended chickens for 18 years, the ducks have been such a fun and interesting addition.

Last July we put up deer fencing around 2 acres of perennial flowering shrubs and some of our annual fields. Walking through the fields this spring it was apparent how much the deer-free winter has benefited the shrubs! No more nibbling on all those tender shoots and buds - the shrubs can finally grow without being stunted over and over. It was definitely an investment to put up the fencing, but already it has been so worth it!

It is always a juggle to decide which flowers to grow or not grow each season. Do they work with our climate & soils? Am I able to grow them profitably? Do I enjoy growing them? These are just a few of the questions I ask when I evaluate my growing list each fall. I like to thoroughly comb through my

FRONT PAGE: Melissa strolls through the rainbow of flower fields at the end of the season 2021.



A sea of tulips just about ready to be cut and packaged.



We have been enjoying our new flock of ducklings this spring.



A mix of a few springtime favorites.

list in September when my mind is still fresh in flowers and decide what changes to make for the next season. This season I am looking forward to seeing the new varieties and colors of different flowers that I have added. A few additions are: 8 new sunflower varieties (most of which are doubles with extra layers of petals), at least 10 new varieties of celosia in a rainbow of vibrant color, several flowering kale varieties, and a few new lisianthus colors. Our summer flower share starts in mid-June and will march through the season of color, fragrance, and texture until mid-September. I look forward to sharing the flower season with those of you who will participate in the flower share! Enjoy the rest of spring!



Radish Asparagus Salad

INGREDIENTS:

- 1 pound fresh asparagus, trimmed and cut into 2-inch pieces
- 7 radishes, thinly sliced
- 2 tablespoons sesame seeds

DRESSING:

- 2 tablespoons olive oil
- 2 tablespoons thinly sliced green onion
- 1 tablespoon white wine vinegar
- 1 tablespoon lemon juice
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 1/4 teaspoon garlic powder
- 1/4 teaspoon grated lemon zest
- 1/4 teaspoon pepper

INSTRUCTIONS:

1. In a large saucepan, bring 6 cups water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry.
2. Transfer to a large bowl; add radishes and sesame seeds. Place dressing ingredients in a jar with a tight-fitting lid; shake well. Pour over salad; toss to coat.

