

MAY 25 - 26, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Springtime at the BAC

DAVE KOSITZKE & KARRA PRUDHOMME - BAYFIELD APPLE COMPANY

The snowbanks have finally melted away and we at Bayfield Apple are welcoming spring! One of the first signs of new life is baby garlic poking it's head up, asking if it is safe to come out and play. Even a late dusting of snow really doesn't hurt these guys, as they have been tucked in under a thick blanket of straw all winter. Growing garlic is actually pretty easy and makes a farmer feel like all is right in the world when you see the spry little green shoots!

The first field work we do is mowing. Last year's asparagus plants have dried and mostly been broken by the heavy snowfall. At the end of last season we leave these stalks alone so the energy and sugars can relocate down into the crowns, and the above ground portion turns brown and brittle. Going over these first thing in the spring helps break them up and returns the remaining nutrients to the soil. It also helps expose any asparagus beetle larvae to the environment,

hopefully causing them a shortened lifetime. The new spears will be emerging soon from the crowns, so you typically are mowing this field still with a winter jacket on.

On a farm, it is a pain to hook up and unhook equipment. You want to do ALL of your tilling while you have a rototiller hooked up, not switch back and forth. So, while we have the mower on, the next task is chopping up the trimmings from winter pruning. Our Intense orchard has been pruned (by hand, one branch at a time) this winter and the branches are tossed out into the aisle. Using a 6 foot wide rough cut mower, we first back over these branches and basically grind the twigs into rough shreds and the main branches into chunks. Once an aisle has been "knocked back", you lower the mower a little and then drive forward, giving a second pass. Yes, it sounds exactly like you are imagining, with the wood rattling under the mower deck and then zinging out the sides. (Hopefully, not forward toward the guy driving the tractor, but you might want a little head protection, just in case).

The idea of grinding this wood into ramial wood chips (sort of) is that they will break down and add nutrients back into the orchard ecosystem. There are farms where these are all piled up and hauled away (to the back 40) and tossed into piles. That removes all that organic matter, and because it hasn't been mowed over, stays intact in that brush pile serving no function. Our aisles still show remnants of this brush today, but by mid season will be breaking down

FRONT PAGE: Garlic shoots are the first encouraging sign of spring at the BAC.



The first shoots of asparagus in 2022. After finding wild asparagus growing in our orchard, we figured our conditions must be optimal and planted our own acre!



A row of apple trees in our high-density orchard that have just been pruned.



This picture is from a previous years' blossoms, but our 2022 apple blossoms will "pop" any day now.

nicely. It is our way of trying to work with the natural processes, and it is a lot easier than hauling brush back and forth for days! With this complete, we can take the mower off, stash it until mid summer, and start looking at where we are going to plant more trees!



The Faces Behind Your Food:

LEFT: Karra is the jam maker extraordinaire at the BAC, but really does a little bit of everything! If her name looks familiar, it's because she is also the Bayfield Foods CSA Manager.

RIGHT: Dave is the owner of the BAC. Here, with hoe in hand, he is getting ready to do some farm work.

Cheesy Baked Asparagus

INGREDIENTS:

- 1 cup heavy whipping cream
- 2 bunches asparagus
- salt and pepper
- 2 cups Monterey cheese
- 1/4 cup grated parmesan cheese

INSTRUCTIONS:

- Preheat the oven to 400 degrees. In a 9×13 inch dish add the heavy cream to the bottom. Add the asparagus and salt and pepper.
- Top with cheese and grated parmesan. Bake for 15-20 minutes or until cheese is bubbly and asparagus is tender.

