

September 24th and 25th 2008 Newsletter

Berries on Bryan Station CSA Farm: For Foodies Who Know that Our Local Organic Produce Tastes Better

Welcome to your twentieth basket pickup! It is a bittersweet moment since we can now look back on a bountiful season yet yearn for even more. From the farmer's standpoint, I'm ready for a break!

Raspberries

Yum! Our berries get even larger and more beautiful as the cool Fall arrives. I cannot say that it is wet since we are in a moderate drought now. Our irrigation has helped the berries to plump up.

Sweet Potatoes

We just dug these up!

Sweet Corn

Although we did not grow this ourselves, we bought this as a treat for you. They have never been sprayed.

Carnival Squash

You can see that the name is appropriate! They are pretty and colorful. Simply rinse them, place them on a baking dish, and bake them for about an hour at 350 F until they are soft. Then cut them open, discard the seeds and skin, and whip them with a beater until smooth. We like to add maple syrup. Our two boys gobbled them up, so they are kid-approved.

Peppers

We are getting some nice ones now!

Tomatoes

There are a few beefsteak and cherry tomatoes still.

Choice Table

We plan to have green beans, Swiss chard, and whatever else we find during harvesting.

Herbs

You can choose from: English thyme, parsley, swiss mint, basil, rosemary, sage, Greek oregano, and lemon balm.

Our Own Jams

New ones for you to try are seedless grape jam, pear tomato preserves, and golden delicious apple jam.

A Reminder About Food Safety

Please remember to lightly rinse all veggies and berries that we give you just to make sure that no uninvited guests are present to give you problems! Proper hand washing, sanitation, and cooking veggies and berries can prevent most problems with bacteria and viruses.

Around the Farm

Members picked gallons of yummy raspberries during two free picking days. If you still want more, they will continue to give nice berries until the first hard frost, which last year was in mid November.

Thank you for being wonderful members. I have enjoyed meeting each of you and making friends. Thanks to members who pitched in and helped when it was needed. I have enjoyed trading recipes. I am becoming a better cook and a "veggie connoiseur". We hope that you enjoyed your experience!

I must say that our strawberries were a real hit this season! Some of my favorite memories are from all of the families enjoying picking! We are keeping the beds weeded so they will produce strongly for us again next season. We will cover them up with straw once the cold weather arrives.

During the winter we have a number of projects to keep us busy. First we will concentrate on planting rye and hairy vetch(no, this is not scary) cover crop. Rye is "allelopathic" which means it naturally kills weeds. We'll find out next season if it worked.

We will pull up the black plastic and drip lines. We will build a "germination greenhouse" onto the small white barn. We plan to decorate a quilt and hang it on the barn. We also plan to paint a universal veggie plant like in Barbara Kingsolver's Animal Vegetable Miracle book. We'll also make lots of jam. I plan to acquire a Farmall 140 tractor and will modify it to weed and cultivate between plants. Jade and I will make some "Mod Pages" together. We can use any prints that you want to bring us. Becky will help me to post newsletters and recipes on our website.

Go forth and be healthy! Go Organic! We hope to see you next May! Thanks for being a very important part of our CSA!

Erik Walles & Family (Gayle, Brett & Grant)
Lesley Maner(Berry Princess) and Jade Maner

Berries on Bryan Station Farm

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