



the Organic Harvester

Weekly CSA Member Version

Week of June 26th

News From the Fields

The herb garden is starting to put on some good growth so we can begin doing some small PYO harvesting. With the parsley, carefully cut off a sprig at a time and leave a few sprigs on the plant so it can regenerate. This is all the parsley we have for the year and it'll produce more than enough for everyone, if we are careful when harvesting. Same goes for the thyme, oregano, and savory...cut a branch off (definitely don't pull). Someone from the crew will be out by the herbs during distribution to help and answer any questions.

This Week's Harvest

- Lettuce
- Arugula
- Radicchio
- Spinach
- Swiss chard
- Red Russian kale
- Radishes
- Beets
- Garlic scapes
- Pac choi
- Mustard greens
- Mizuna

Meet the People of Green Meadows Farm



Gil Rodgers, Jack-of-all-Trades

I am Andrew's Dad and jack-of-all-trades at Green Meadows Farm contributing about a day a week fixing and building things and working on the fields. You can see some of my projects around the Farm. As a carpenter I designed and built (with help from Andrew, Kendall, and others) the "coop-mobile" that is now home for about 20 happy hens. Andrew and I designed and built the "hand dibbler" used to mark precisely the locations for transplanting vegetables and flowers.

As an electrician I worked on installing the solar - powered electric fences that protect crops and farm animals from hungry deer and predators. And as a plumber and mechanic I have been involved in repairing irrigation systems and farm equipment.

The rest of my life is spent as an energy consultant, college professor, and horseback rider. Working on the Farm with the GMF Team is great fun, good diversion from my other activities, and an honor in being able to contribute to the Patton's and Andrew's vision of a commercially successful, community-oriented organic farm.

Farm Stand News

Sorry about running out of the Richardson's milk. We'll place a larger order of the whole and 2% for this week.

Is anyone interested in leading some preserving parties? Every year I promise myself I'll save some of the harvest for the winter, but then I get too busy and once the snow falls I'm buying produce in the grocery store. We have everything in the farmstand needed to do large scale canning except someone who is a food preservation veteran. Please contact me or Cecilia if you are interested in leading the party or are interested in participating.

Pick - Your - Own

This weeks pick-your-own are all herbs from the herb garden.



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