



The Organic Harvester

Farm Happenings:

Winter Hours:

Fri and S at 9–5

Organic Plant Sale

May 19 & 20, 26 & 27

What's available:

Lettuce, Spinach,
Swiss Chard, Broccoli,
Carrots, Beets,
Zucchini, Tomatoes,
Potatoes, Onions,
Sweet Potatoes, Gar-
lic, Winter Squash,
Strawberries, Plums,
Apples, Bananas, Rai-
sins, Nuts

Farmer Andrew's Report

This past week the crew was busy putting in fencing for the lambs who arrive within the next couple weeks. I'll send an e-mail when the lambs arrive and we'll run a meet the lambs day outside the farm stand. The lambs will be housed in the barn across the street from Mrs. Patton's house until their pasture runs out and then moved to their summer pasture across the street. Once again we have Commissioner of Agriculture Doug Gillespie to thank for providing us with a flock of Horned Dorsets. He has been instrumental in helping us learn to raise lambs.

The greenhouse is bursting at the seams with flats of vegetable transplants. Stop by and visit us seeding.

The 2007 CSA is almost full. Thank you to everyone who got their payment in early. If you haven't done so yet, please renew your membership before it's too late.



Onions, leeks, chard, broccoli, cabbage, kohlrabi, lettuce, spinach and most of our herbs are sprouting in the greenhouse.

April/May Produce Co-Op

Last month we experimented with a produce co-op. The basics are members pay \$40/wk for a mix of organically grown produce. The benefit to the members is they get 10-13 items of organically grown produce at a reduced rate (the 'what's available' list is a good example of the share) and the benefit to the farm is we have a guaranteed sale which means we can purchase larger volumes of produce at lower rates. If you are interested in signing up for the produce co-op please email us: organicfarmer@comcast.net and you may bring a check to the farm stand. The share will last 8 weeks beginning April 7th and finishing May 25th. The cost is \$320. Items change each week and some we've been distributing include artichokes, asparagus, tomatoes, strawberries and plums.



Stop by the farm on
Friday the 6th or
Saturday the 7th for
special Easter baked
goods from Kim!



Green Meadows Farm
650 Asbury Street
South Hamilton, MA 01982

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Warren Farm & Sugarhouse Maple Syrup



We have just partnered with Warren Farm and Sugarhouse in North Brookfield Massachusetts to bring you this year's crop of syrup. The farm was originally given as a form of payment to a returning Civil War soldier. Today, Warren farm produces a line of over 60 specialty foods, representing New England's best flavors.



As Dale taps a maple tree, Molly checks the bucket to see if there is any sap in it yet. This picture was chosen to represent the month of March in the state's 2005 Agricultural Calendar.

Maple Granola

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|-------------------------|---------------------------|
| 3 c. rolled oats | 1/4 c. unsalted butter |
| 1/2 c. slivered almonds | 1/2 c. pure maple syrup |
| 1/2 c. cashews | 1/2 teas. vanilla extract |
| 1/2 c. sesame seeds | 1/4 c. packed brown sugar |
| 1/2 c. sunflower seeds | 1 c. raisins |
| 1/2 teas. salt | |

Preheat oven to 325 F. In a large bowl combine oats, nuts, seeds, and salt. In a small pot combine butter, syrup, vanilla, and sugar, and cook over med. heat for 5 min. Pour over dry mix and stir until blended. Spread evenly onto baking sheet. Bake about 20 min, stirring occasionally. Let cool, and stir in raisins. Store in airtight container for up to 2 weeks. Makes about 6 cups.

Maple Roasted Squash

- 1 acorn squash, cut in half & scooped out
- 2 tbsp. butter
- 2 tbsp. pure maple syrup
- 1/2 c. diced apple
- 2 tbsp. raisins
- 2 tbsp. chopped walnuts

Bake squash halves, cut sides up & filled with half of the ingredients per squash, in a baking dish in a 425° F oven.. Roast until fork tender, about 45 min. to 1 hour. Serve warm.

Spring and Summer Educational Programs

Our Spring/Summer Educational Programs brochure is hot off the press. We are excited to be expanding our programs to reach more ages, from preschoolers through adults. We will also have family programs available most Saturdays through the summer. CSA members receive a discount on these programs.

Classes will include "Morning Chores", "The Amazing Life of Chickens", and "Planning your Vegetable Garden". Farmer Andrew will lead a fun "Full Moon Fishing" event for families in June and the very popular "Fairy and Elf Houses" workshop will be bigger and better this July! We will also continue for the second year, the teen film workshop led by Benjamin Patton.

Brochures are currently available in the farmstand and on our website. This year we have expanded our offering for school field trips and scout groups. If you know someone who would like to schedule a group visit, please contact our office.



Laura Davis, the farm's education coordinator, explains the purpose of building scarecrows during a workshop last summer.