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Debra Jo is busy in her greenhouse caring for seedlings that will eventually be transplanted outdoors.



Greetings!

We keep anticipating a spring like string of days, the kind that allows the fields to dry out a bit to be worked gently and perhaps even planted. Peas are our first crop planted directly in the field and the seeding date fluctuates quite a bit from season to season. Once or twice in Debra Jo's 10 years of farming can she remember sown peas by the 10th of April. Patience. What seemed like a promise of early Spring shifted gears; Mother Nature sure is dilly-dallying now.

So we try to occupy some of our mind's waking time with maintenance until the fields beckon us. There is much maintenance to be mindful of- both for the farm and ourselves. The daily barn chores (for our 2 steer and 200 hens) plus greenhouse watering can not be forgotten but certainly leave time for other projects. Steve juggles multiple projects at once like constructing a mobile chicken coop, maintenance on farm tractors, finalizing rotation/seeding thoughts. We team up on prepping hoop houses for another growing season. The first weeding session of the year is blissful if not for the visual beauty of soil alive with earthworms definitely for the pleasure one gets from feeling the living crumble on bare hands. Debra Jo tends to the seeding schedule for all transplanted veggies. It is quite lovely to have a greenhouse as an office this time of year. April brings a rise in the amount of greenhouse work and observations (a lot of farming is observation!) yet still allows for life balance.

Remembering to observe and honor oneself can get mixed up and even lost in the shuffle of life. While Spring

is often thought of as a time for new beginnings and growth it is also an important season for “rooting down”. How can one grow proverbially or literally without a solid foundation? Winter itself is stressful with the short days and cold temperatures. A slower Spring offers opportunity to continue spending adequate time with one-self. We are happy to continue taking advantage of extra time for cooking, baking, yoga, napping and learning new skills like pine needle basketry.... Relaxing and being appreciative and grateful for life is as much an art as farming is.

The springtime season always makes us feel like we’re at the merci of the weather. When it’s time to start planting outdoors nature will tell us it’s time. We’ve come to respect her council. When you mix excitement with impatience you can easily disregard advice from nature and try starting too soon. We know well not to do that any more because it just doesn’t make sense to start planting until air and soil temperatures are where they need to be for good seed germination and plant growth. With all things considered we’re still on course for the seasons start.

One of the greater concerns beyond weather is our membership sign-up for the year. Have to admit it’s one of the uncertainties of a CSA farmer that makes planning for the upcoming season a little uneasy. Some of our biggest expenses occur at this time of the year: purchasing seeds, fuel, and soil amendments. How much we spend on these inputs is relevant to how much we’ll produce to fulfill our CSA commitment. All that said if you’re planning to purchase a vegetable share and haven’t yet done so we would appreciate your early renewal by the end of April. We have 100 vegetable shares available. What we don’t sell via CSA must be made up for in other ways like restaurant sales. Knowing more or less where we stand by the end of April will assist us determining how much food to sell outside of the CSA.

We’re always looking for help in getting the message out to the world about our CSA. We’ve tried a lot of traditional advertising but what works the best is “word of mouth”. A personal recommendation from someone who’s experienced our CSA is more than any classified ad in the newspaper can do. Again, we’re only about half way to meeting our membership goal for the year so talk it up folks!

Happy Spring! Debra Jo & Steve



Happy Birthday “Ruti” and “Oz”!

Our two steers are no longer calves and have become full blown yearlings. In celebration of their transformation to adulthood Debra Jo made them birthday hats for their party.

Early Pre- Season Egg Sales

And Home Delivery too!



Our chickens are starting to lay and we have young pullet eggs for sale. The term “pullet” is used for a lady hen who is less than one year old and is laying eggs. The first eggs coming from these young pullets are smaller and will take the birds about a good month of production before they size up to a grade A extra large.

One dozen pullet eggs is \$3.50.

We encourage folks to buy multiple dozens at a time. These eggs will easily last one month as they are so fresh! Maybe you have neighbors or family that would like our eggs!

“Hey, are you almost done in there? It’s my turn.”
There’s always a line, isn’t there, ladies?

We’re offering home delivery (\$5) on April (4-16-16) and one in May (TBA) to Ozaukee and Milwaukee Counties.

Orders can also be picked up at the farm.

Get onto our online shopping store and place your order today. Click [here](#) to purchase.

Quiche

1 9” non-deep dish frozen crust)

3 large eggs

1/2 c cream or milk

1/2 c cheese (matched in flavor to fillings)

1 1/2 – 2 cups loosely packed filling ingredients (sausage, spinach, onions, mushrooms, etc)

Pre-bake frozen pie crust. Let soften for 5-10 minutes, then prick crust with a fork (it may crack if pricked while still hard). Bake for 10 minutes at 350 degrees. (I tried the packaged instructions and burnt my first crust—at 425 it goes from raw to burnt fast.)

Beat eggs and cream together, then add filling ingredients of your choice, reserving half of the cheese. Pour into crust, then top with remaining cheese.

Bake at 350 for approximately 30 minutes until egg is solid and quiche is golden. To test for doneness, be sure a knife inserted near the center of the quiche comes out clean.