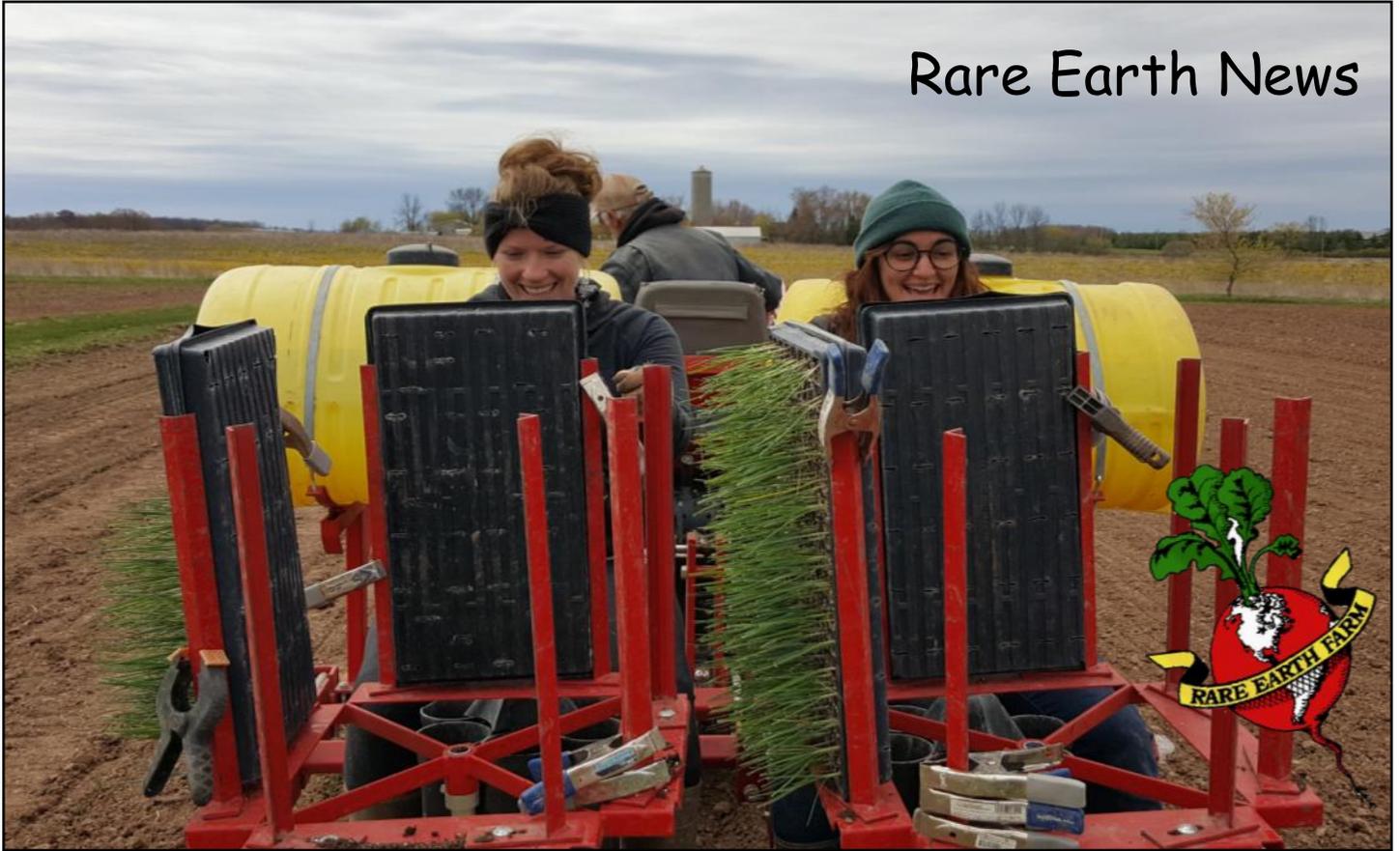


Rare Earth News



Onions, leeks and scallions are transplanted with the aid of a mechanical transplanter.

The farm season is in full swing and from all the smiling faces in the photos it's a pretty good indication that so far everything is going according to plans. Transplanting and direct seeding have been progressing with a few



periodic delays from rain. The mechanical transplanters we use for planting many of our crops is a real time and back saver. One of the easier jobs at the farm, transplanting is actually quite enjoyable. As you can see by the operators our days have still required hats and coats.

What crops that are not started in the greenhouses, the rest of them are direct seeded. Vegetable seeds all vary in size and need to be accurately placed and covered by the seeder.

Inside our greenhouses there's no machinery for planting so it's all planted by hand. Other preparations like building a trellis for our pole beans to climb onto are also necessary tasks that need to be done before the beans

Want to renew for next season? Click here; <http://rareearthfarm.csasignup.com/members/types>

transplants are placed.

If this is your first year with us you may find the start of our season a little on the lighter side in variety and volume. As the season progresses a solid bountiful rebound occurs and the boxes are well-filled. Fact is we live in Wisconsin and we also live in close proximity to Lake Michigan. Both of these features create a slow start to our season but like every year once we're past that cold rainy spring



Direct Seeding



Greenhouse Transplanting and Cultivating



Pole Bean Trellising



Plant Propagation room



period the harvest picks up. So our advice is don't judge the program until you've had the full season tour. Be patient and mother nature will provide.

The **First Delivery is still on for June 15th.**

If you have any question pertaining to picking up your food please contact us with your request by clicking here:

rareearthfarm@frontier.com

An email will be sent to you by then end of this week detailing all guidelines for picking up your food. Thank you all!

"Look deep into nature and then you will understand everything better."

Albert Einstein

For all you beef eater fans and we're not talking gin here we'll be processing two steers in early July. We've raised them here from calves and with the exception of being given a small amount of an organic grain supplement as calves, after weaning they've been entirely pasture raised. They're now in their finishing pasture consisting of a mixture of clovers and grasses. The meat is being sold in quarters and each quarter will yield approximately 60-65 pounds. Everything is wrapped, labeled, and frozen. The processor is Loehr's Meat Service (www.loehrsmeat.com) at 523 E. Main St. in Campbellsport, Wisconsin. This is where you'll need to go to pick up your meat order. Total cost for each quarter with sale price plus butcher fees will be approximately \$560 - \$600.

If you have interest in purchasing a quarter send us an email and we'll fill you in on all the details.

Email: rareearthfarm@frontier.com



Final Preparations before transplanting