



Hooray! Field work has begun. While mechanical transplanting takes a lot of concentration and focus from the operator, "Buddy" the cat hitches a ride on the tractor to savor the moment and to take a morning snooze. A total cat bliss kind of day for mister buddy!

It's been a good relief to get our first chance to start planting outdoors last week. It's a bit daunting to think that the first delivery for the season is fast approaching and there's still a huge list of things for us to plant. In having been through wet springs like this one before at least there's some comfort and confidence knowing we'll eventually get everything planted. It's going to force a pretty hectic work schedule on us, but we will succeed.

If you're new to CSA, consider this summer with us a guided tour of taste and experimentation to some of the more familiar vegetables, and best of all an introduction





First field planting of the year; Kohlrabi, Kale, Cabbage, Cauliflower, and Radicchio.

to some vegetables you're may not be so familiar with. CSA programs are that way and by their design they offer a chance to enhance our culinary skills. With some it may help to get out of a food rut we sometimes get ourselves into eating the same thing over and over. Weekly meal plans will synchronize themselves to what's ready for harvesting each week. When one vegetable is finishing up, something new will come in to take its place.

We can't offer any real guarantee to the quantity or selection of foods you'll re-

ceive this summer, however we do predict you'll find the variety and the quantities received ample enough for a good introduction to some vegetables you may otherwise have never tried. It may not be the easiest and most streamline approach to filling your pantries with food but it will offer you a chance to discover some new cooking ideas.

To say just a few words in support of small scale agriculture, your participation in programs like ours will further help give small family farms a greater chance to survive and to continue contributing to our food supply for future genera-

tions. Small scale family farms in this country are in a very dire situation. Food production continues to shift from smaller independently owned and operated farms to huge corporate businesses who are building their own mega-sized farm to table production systems. Retail giants are moving into the ownership of their own production and processing facilities to ensure a steady flow of cheap food to the consumer. Wal-mart has recently opened their own bottling plant for milk. Costco who sells sixty million rotisserie chickens a year for five dollars is building their own poultry processing plant. Watch this. <https://www.cnbc.com/video/2018/12/04/costco-chickens-tyson-perdue-monopoly-america-agriculture-farming.html> More retail companies are expected to move towards this same model where the supply chain of a food product are actually owned by the company itself. This move is squeezing small farm operations out of business.

Perhaps there's no way to avoid the continual move towards the mass production and distribution of food in the world but it would be nice to be left with having a choice on how we buy our food, and who from. Thank you for making Rare Earth Farm your first choice for local farm direct food. Take care all!



Kale and Romaine lettuce in Greenhouse No. 5

Renew your membership here while there's still time **Sign me up for 2019!**