



Naturally growing food for a better tomorrow



The good news? Quarantine has given Josh and I some much needed time to get stuff done. For example, the greenhouse which at one time was lined from top to bottom with vine vegetables is now cleaned out and replanted with some of your



favorite fall vegetables: salad, carrots, radishes, fennel, Bok choy, and radicchio to name just a few. We've been in a planting frenzy! And yes, for the first time in a long time, I got to help outside

which was a real treat for me. The crisp air in combination with the sun shining this last week has been a real motivator. And God knows we need motivation! Two weeks without pay means we have some time to make up for come Thursday of this week (which is when our quarantine is up). It's probably a good thing that we're attending the [Old Town](#) winter farmer's markets on Nov 14th and December 19th. In summary? No one else is sick, and we can get back to normal working activity on Thursday (Nov 12th).

Another thing we did this week was move the chickens. They get to roam around in all the old trellising that included the outside tomatoes and peppers. They are loving life! I spent a few minutes with them out in the sun this week, and I captured a few funny pictures. We have "peek-a-boo chicken" and "not lettin' go of my mato" chicken. Even after Josh picked up that chicken, she would not let that tomato go! When I was out there, I noticed that the chickens are molting (which means they are losing their feathers). It also means they are NOT producing very many eggs which is a sad day for those of us that use eggs all the time. But such is the cycle of life I suppose.



Everyone deserves a period of rest – even chickens.



Since we haven't had a product listing to keep me on track, I've been resorting to our standard favorites: chicken fajitas, burritos, and [Salisbury Steak](#). Although I think I did something with [turnips](#) in there somewhere, and I might have tried a new [Asian dish](#) with



the last of our eggplant and zucchini. (I didn't have enough eggplant, so I improvised.) And let us not forget leftover night which included the hamburger helper from last week! It was a bit of a hodgepodge of dinners this week, with the highlight being dinner delivered from [Elderslie Farm](#). If you didn't already know it, Elderslie Farm is actually one of our regular commercial customers, so it was a bit of a change for them to deliver to us. That being said, we are not complaining! They were nice enough to offer us dinner, and we could not refuse. They have Shepard's Pie right now that is absolutely to die for! (And the



chocolate banana cake wasn't too shabby either.) Really though, it wouldn't have mattered what they delivered, the important thing is that they offered. I am so proud to be a part of a community where people look out for one another.



We have to quarantine for one more Monday before we can get back to taking care of you! Here's what to expect on November 16th.

1. The biggest change is that now we will ALWAYS wear masks when you pick up the product. Your safety is important to us!
2. We ALWAYS offer you the option to tour the farm, but we ask that you wear masks when doing so for your safety as well as ours.
3. We ALWAYS wash the green bags, so we will continue with that process. We believe that cluttering up the world with plastic is just as detrimental as the spread of the corona virus. That means we will continue to be clean and sanitary while also offering ecological efficient bags.
4. Here is the list of produce you will receive on November 16th: bell peppers, salad mix, radish, microgreen mix, and beets. Half shares will get the peppers, salad mix, and radish.

Thanks for all your patience and support during this difficult time. We miss you!!