



BLACKBROOK FARM

827 15th St. Clayton, WI 54004 | 828-702-0444 | www.blackbrookfarmstead.com | blackbrook.farm.llc@gmail.com

Hello Spring!

Believe it or not, but it's that time of year again! With the snow gone, the temperatures steadily rising and the soil thawing, spring is definitely in the air. Here at Blackbrook Farm, we are busily working at growing you some great veggies!

We think this will be a great year! We seem to be on track to have an average into the ground day (around the 15th of April). That means right now we are in the greenhouse everyday planting, planting, planting. In fact, we are pretty much out of room right now and are looking forward to putting onions and scallions into a cold frame very soon. This will make more room in our greenhouse for new flats of seeds and will allow the onions to "harden off," which means getting them prepped to plant into the ground where it is a lot cooler than the toasty 68 degree greenhouse. There is so much that goes on behind a plain old onion!

Our first intern, Ashleigh, arrived at the farm 3 weeks ago and, boy, is it nice to have another pair of hands around here. Next week, Stephen, an intern from last year, will return for his second season. And in early May two more interns will be arriving, Trevor and Nellie, who also interned with us last year. They must actually like all this hard work! Beets (hehe) me.

So other than planting in the greenhouse, what else do we do with our time? Well, every day is different, but some of the things we have been up to have been prepping high tunnels; receiving large amounts (like many, many tons) of chickity doo doos (chicken manure!), soil amendments, seed potatoes, potting soil, etc...; fixing tractors and tractor implements to get them ready for another year; cleaning up the farm; taking care of our 120 laying hens; moving things around (seriously, this takes more time than you think on a farm!); pulling straw off our garlic; building more intern housing; putting up a new hightunnel; moving fencing and getting ready for our pigs; oh, and rebuilding our house on our new farm-to-be!

That's right, we will be moving this coming winter to a new farm! And moving a farm is no small feat. But we are so excited!

We were not planning on moving so soon, but knew it was in our 5 year plan. This new farm is 25 minutes closer to the Twin Cities, 140 acres and absolutely gorgeous. It will be our Forever Farm. We will also be planting 5 acres of crops over there this year, as well as putting up a moveable high tunnel to grow tomatoes and fall crops in. So, it's going to be a busy year of prepping our new land (cover cropping, pouring cement for our new pack-shed, moving structures and planning our layout) and growing on our current farm. Phew!

We also want to have a little fun. So, this year we are going to be hosting Dinner on the Farm! This is a wonderful event that collaborates with a local chef, band and brewery to have an awesome day on a local farm. Our Dinner on the Farm day is Sunday, July 12. Erica, of Foxy Falafel will be roasting lamb, The Yellow-Bellied Sapsuckers will be playing some old-time music and Lift Bridge Brewing will be offering up great beer. If you and your family want to make your way out here for this event, sign up soon, as I hear these events do sell out. You can find more info at dinneronthefarm.com or buy tickets at: ticketfly.com/purchase/event/825311.

With this email I have also attached a flyer for Red Clover Herbal Apothecary Farm's spring herbal shares. As many of you know, this is my mom, Nancy Graden. She is also our doctor! She comes highly recommended from us and this is a great time of year to stay healthy, cleanse and fight the allergies. We also like to support other farmers, and she grows or wild harvests almost all of the herbs she uses. Take a look! Boxes go out in just a few weeks.

Did you know we added a drop in Stillwater at the River Market Coop? If this is a more convenient place for you to pick up, please let us know.

We also are still looking for about 25 more members. Help us spread the word! We have had a wonderful return rate from last year, but are increasing our membership a bit this year.

We hope you are excited for the 2015 season to begin. This year brings with it new challenges, but also the comforts of starting anew! If you haven't already "liked" us on facebook, please do. We try to post pretty regularly so that you can know what is going on at the farm. You

can find us at www.facebook.com/blackbrookfarmstead. If you are not a facebook person, than fear not, you will soon be receiving weekly updates with your veggies very soon.

Thank you for choosing us to be your farmers!

Ayla, James and Ronia

When is the CSA starting?

We hope to begin the CSA on June 11. However, stay posted to any changes to that date as weather can always change.

