



The Farm at Miller's Crossing

Week of October 11th 2011
farmatmillerscrossing.com

From the farmers,
Ahh, sunshine! Regardless of the rain that is approaching on the radar, we have been soaking up the sun here at the farm. We may have to put away the summer clothes for good after this last taste of summer, but I am going to keep one pair of shorts handy just in case...

As we approach the final three weeks of the CSA season, it feels like things are kicking back in to gear at the farm. This blast of warm weather this past week has farmers scrambling to pick apples, cut their last hay of the year, and finally watch the vegetables grow! The crops which we covered with floating row covers to protect against last week's near frost have been uncovered to avoid overheating.

This stretch of dry weather has allowed us to harvest all of our potatoes and sweet potatoes, rip up our mulch from our summer crops, plow and disc, and harrow, and finally seed down most of our open ground to winter rye. Besides preparing ground for winter with cover crops and clean-up, we will also be planting our garlic in the coming weeks.

October has us in a true "multi-tasking" state of mind! While we put the finishing touches and manage our way out of 2011, we are fully preparing and planning for 2012. In this past dry spell we spread our own cow's composted bedding and manure from last winter onto the garlic field.

Throughout the coming weeks and months we will be spreading our composted cow manure, as well as stockpiling manure and bedding from our neighbor. To encourage the composting of these new materials we will turn it using our manure spreader and bucket loader to lift and flip the manure and bedding. With the addition of oxygen from the turning, billions of microbes will break down the carbon. The breakdown of carbon releases heat and the compost pile may heat up as high as 200 degrees Fahrenheit. Once the temperatures are lower, the compost is mature, the nitrogen is stabilized and we can spread this important soil amendment onto the farm.

Enjoy, Katie & Chris



Christopher John popping out of the Collards!

10th annual On Farm Sale Day

MARK YOUR CALENDARS AND EAT LOCAL ALL WINTER LONG

Certified Organic Vegetables & Beef
Saturday November 5th 10 a.m. – 2p.m.

Potatoes—Beets—Carrots—Onions—Winter Squash—Garlic

Special pricing on large quantities and selected cuts of Beef

Also Biodynamic/Organic Apples and Cider from Threshold Farm
Turkeys and Chicken from Grey Horse Farm

Bring your family and enjoy our 200 acre farm

For Directions and information

www.farmatmillerscrossing.com

or

Call Katie or Chris (518) 851 – 2331