

JM PLANTS AND PRODUCE CSA

11 SEPTEMBER 2010
WEEK FOURTEEN

What's New



Seed Saving

As the season comes to a close, we are trying to save as many seeds as possible from the plants that did the best this year. We are saving seeds from our own zinnias, tomatoes, corn, cherries, and apples. These seeds will hopefully produce plants that are well adapted to our farm's climate.

This week on the blog...

More about the visit from the Vermont Commons School

www.jmplantsandproduce.wordpress.com



THIS WEEKS HARVEST

Tomato Soup, Goat Cheese, Dried Tomatoes, Flowers, Lettuce, Eggplant, Cherry Tomatoes

VERMONT



SHELburne

TWO WEEKS LEFT!

This week we focused on getting the fields and greenhouses ready for next year. Some students from the Vermont Commons School stopped by and helped harvest some of the last tomatoes and weed the asparagus field. Next we will focus on mulching and tilling up the asparagus so it will be all set for a spring harvest.



We also found some mushrooms growing in our mulch pile (picture right). After some research we figured out that they are pretty common "Inky Cap" mushrooms. They are edible as long as you don't drink any alcohol after you eat

them. When they get wet, their cap disintegrates and leaves an inky slime on whatever it touches, thus the name.



Photographs by Emily Brunet