

February 12, 2004

Volume 2, Issue 2

food for thought

The newsletter of J.L. Hawkins Family Farm/ 260-982-4961

Good taste

Local growers tend to be quite consistent about the reason they choose to grow what they grow. "Commercial growers must choose based on what will have a standardized look and travel well, considering that their food must go hundreds of miles from farm to plate" they say. "Our food is chosen because it is interesting and tasty!"

I must admit that my mouth was watering as I made the selections for this year's gardens. Ten different varieties of soup beans, including "Jacob's Cattle," "Swedish Brown" and "Black Turtle." A dual purpose bean, called "Black Coco," which can be used early as a green bean and later a soup bean. Three other varieties of green beans, including "Baby Bop," a long, skinny green bean bred to be served whole without snapping. Five different kinds of carrots, including gourmet "Thumbelina," which is an almost-round

carrot with roots so tender they don't need to be peeled. Three kinds of cucumbers, including a pickling cucumber. Two kinds of broccoli. Four kinds of shell peas and three kinds of sugar snap peas. A summer squash mix. Five color chard. All-star lettuce mix, the same as last year. In addition, an all-greens brassica mix that includes Mizuna, Red Russian kale, Komatsuna, Red giant mustard, and tatsoi. Arugula, buttercrunch bibb lettuce, Romaine. Tomatoes, peppers, onions, and nine varieties of potatoes, including "All Blue" that are really all blue! Moon-and-stars watermelon that feature a dark blue skin with yellow splotches that look like, well, moon and stars (so I am told). We are also trying to establish an herb bed with about 8 herbs or so (to start). And we plan on a full bed of cutting flowers. Come, Spring, come!

Question and Answer

Can we help plant? Simple answer: Yes! Yes! Yes! As we noted in the last newsletter, our plan is to create a "shareholder hut" that will feature a "jobs to do" chalkboard. Planting seeds and transplants will be one of the first jobs listed. (Help with transplants is especially appreciated!) Let us know if you are interested in helping.

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More animals soon to arrive...

We are hurriedly preparing to receive our first batch of 300 day-old chickens and 105 day-old turkeys on March 30. The chickens will brood in the brooder house (the round metal building) and the turkeys will brood in the hoop house. As soon as possible, they are put on pasture to get their own "salad greens," as well as tasty bug protein, sunshine, and fresh air. A few days later, on April 2, nine

more calves arrive. Some of them will be fairly small and, as one family member says, "cute" - at least for a while. It is safe to say that more cats will show up as well. And the Spring birds have already started to arrive -- I am bathed in birdsong as I work outside these days.

HOPE CSA

(Hands-On Pastoral Education using Clergy supporting Agriculture)

Pastors have started to meet monthly as participants in HOPE CSA, sharing in light farm labor, prayer, table fellowship, and a course of academic study. We often spend time discussing the essays of Wendell Berry, using a collection under the title "The Art of the Commonplace," employing the strategy of Eugene Peterson to replace Berry's "farm" and "farmer" with "church" and "pastor." It is an instructive exercise that generates a great deal of discussion. (Of course, clergy typically like to talk...) I have room for more clergy in each group and would be glad to receive the names of interested persons.

MORE INFORMATION

- ✓ ORDER FORMS are available online at our web site
- ✓ If you desire, you can choose to have payments automatically withdrawn from your bank account, or use a credit card, by making use of "PayPal" from our website
- ✓ We still have about 50 frozen whole chickens available @ \$2.10/lb
- ✓ We also have plenty of steakburger, frozen in 1 lb packages @ \$3.25/lb (or 2lb packages of patties @ \$3.50/lb. Daughter Sarah reminds me that our beef comes from "Glad Cows."