

January 8, 2005

Hello, friends of Hawkins Family Farm,  
Ice and snow. Why not? It's January.

January is a good time to eat hearty food. Recently we've baked pork chops, sautéed green-beans-and-garlic, roasted chicken, fried potatoes, simmered smoked ham (with soup beans), and grilled steaks--good eating on and from Hawkins Family Farm. What a blessing to have a full freezer!

We've been inspired, in part, because, in an uncharacteristic move, Kathy brought home the January issue of Bon Appetit. To our delight, it featured two "hot" items which caught our attention: "organic chicken" and "pea tendrils." We can't wait to try the recipes. The "Organic Chicken with Moroccan Spices" may be on the menu next week (if we can find Moroccan spices!). The "Pea Tendrils with Crimini Mushrooms and Leeks" will have to wait until June, when our gardens offer their bounty. Are you ready to try the tendrils as well as the pods?

If so, then you should know that the Hawkins Family Farm information for 2005 is now ready on the website. You'll notice some significant changes this year. First, we are unbundling the shares so you can pick and choose the products you prefer. Our hesitation to do this in the past involved worry over not keeping things straight. We decided to give it a try and beg your patience if we get confused at times. Second, the shareholder application form is streamlined (it can be downloaded from the web site). Third, we are offering pork shares. (We also hope to make farm-fresh eggs available for purchase on a self-serve basis, probably beginning in June.)

For those who do not wish to buy shares, we have some products available for direct purchase. The order form can be downloaded from the web site as well. (Or, you can come to the farm right now and get frozen burger and chicken, while supplies last.)

So, if you have the opportunity, check it out at [www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com). Better yet, sign up for shares early for 2005 and get a discount. (One glitch: the PayPal subscription options--where you can sign up to have payments made automatically-- are not working; we hope to have them in good order soon. You can use PayPal to make a down payment or to enter any amount you desire by electronic deduction from your bank account or credit card--those buttons are working fine. Or you can send in your order form with a check.)

Ice and snow outside. Kitchen aromas inside. And dreams of Spring already taking shape. Not a bad way to spend a January afternoon.

Peace and plenty,

--Jeff

[www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com)

Feb 3, 2005

An occasional note to the friends of Hawkins Family Farm:

I find that one of the questions I'm asked most frequently these days

is, "So, what do you do on the farm during the winter?"

One answer is: laying on the customary layer of fat against the cold. But this is perhaps a more personal answer than you wanted... A more practical answer is: finish what didn't get done from last year and plan for what ought to get done this year! Mostly this means a lot of desk work. A lot of desk work. Knowing this, I try to set it up so that winter outdoor chores are minimal: the cattle mostly take care of themselves by grazing stockpiled fescue pasture and corn stover, which means my work with them involves setting up, checking and repairing electric fence, providing water (which is easy unless the hydrant is frozen which is the case today...), bedding with straw, and occasionally throwing hay in the bunk. I gather one egg every other day from our single hen (the one purchased along with a rooster by friends at a garage sale, believe it or not, and given to us as a gift); I feed and water the cats and dogs. On nicer days, I spend time outside cleaning up, repairing, organizing, hauling firewood, and so forth. But most of the time is spent indoors at the desk.

Or in the kitchen. I've never been much of a cook, mind you, but I am having a good time taking a stab at it any way. You may remember that my last "occasional note" spoke of a possible attempt at "Organic Chicken with Moroccan Spices" from the January 2005 Bon Appetit (recipe online at [http://www.epicurious.com/recipes/recipe\\_views/views/231437](http://www.epicurious.com/recipes/recipe_views/views/231437)). David Grandstaff directed me to Fort Wayne's Great American Spice Company for the Moroccan spice Ras Al-Hanout (<http://www.americanspice.com>) Yesterday I mixed nine ingredients into a paste and slathered it in and on the chicken. I roasted it on a bed of vegetables (I have a few Yukon Gold potatoes left from last summer's garden). We enjoyed it for supper last night. Oh my, did we enjoy it!

When you start with Hawkins Family Farm chicken you have an unfair advantage toward culinary success, of course!

If you find yourself hungry for farm-raised food, go to the freezer and get a chicken and start to thaw it. Then go to the web page listed above and get the recipe and treat yourself this weekend. If you have no chicken, let me know as I have extras.

And if you want to lock in the opportunity to eat well for the next year, I've attached the 2005 Shareholder Application.

Peace and plenty,

Jeff Hawkins

[www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com)

February 23, 2005

Hello, friends of Hawkins Family Farm,

It's predictable: a sunny days turns our minds and hearts toward the coming of Spring!

I'm starting the process of garden planning, including a year-long plan to move the gardens from the low ground in front of the house to the higher ground behind the barn. Two years of flooding have got my attention! I'm considering continuing to use some of the plots in front of the house for asparagus, berries, grapes, and fruit trees. (I continue to have big dreams!)

Next Monday about 50 pullets come to the farm. They will begin laying eggs in a matter of weeks. I'm thinking of offering an egg share of 1 dozen/week for 13 weeks for \$29. Otherwise we'll offer them on an "as available" self-serve basis for \$2.60/dozen. What do you think?

We also plan to offer a steakburger share, 50lbs (patties or bulk) for @210.

Other shares are listed in the form attached below. Note that this years shares are "unbundled" so you can pick and choose the shares you prefer.

Sunshine! Spring! Shares!

Oh, boy!

--Jeff

[www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com)

Mar 8, 2005

Hello, everyone,

It is an exciting time of year! I am currently putting together a seed and plant order for 2005 which includes: potatoes, spinach, sunflowers, sugar snap peas, garden peas, cherry, grape, and regular tomatoes, broccoli, cucumbers, about 8 different varieties of potatoes, peppers, mixed lettuces, carrots, radishes, gourds, green and wax beans, watermelon, onions, kohlrabi, brussel sprouts, cabbage, butternut squash, summer squash, zucchini, musk melon, pumpkins, sweet potatoes, basil, cilantro, and flowers.

We're doing our part to tempt Spring!

--Jeff

Apr 21, 2005

Dear friends of Hawkins Family Farm and HOPE CSA,

I am grateful to live by grace. I'm not smart enough to engineer the abundance of good things that simply come to be received.

For example, use this link within the next week and you will see a wonderful article published in the South Bend Tribune

(<http://www.southbendtribune.com/stories/2005/04/21/faith.20050421-sbt-MICH-D1-Sustainable.sto>) Yesterday I had a phone call from a Fort Wayne Business magazine wanting to do a story. I was also approached by someone with ties to the Ft Wayne News-Sentinel. Good news for us and for all who eat!

The good news extend to our progress on the farm as well. Potatoes, peas, broccoli, lettuce, garlic, radishes, kohlrabi and spinach are planted, with more planting soon to happen. There are about 60 turkeys doing well on the pasture,

as are 260 or so chickens, with 300 more two-day-old chickens under heat in the brooder house. Nine pigs are growing like crazy in the barn, and will soon be out on pasture as well. Fourteen cattle are grazing contentedly as the grass and clover come on strong, with about the same number (of smaller cattle) scheduled to come to the farm this Spring.

Daily I receive contacts from persons interested in purchasing shares (and we still have shares to sell.)

It's all good news!

Thanks for your continued interest and support!

Peace and plenty,

Jeff

May 24, 2005

Hello, friends of Hawkins Family Farm,

First, let me thank you for receiving this occasional update. If you would no longer like to receive it, let me know and I will remove your name from the list. If you know of others who may want to receive it, send me their e-mail address and I will add them.

Soon the garden will begin to produce a harvest. The cool, breezy weather of these past few days have slowed progress, but life abounds anyway! Lettuce should be ready by week's end (bed 11), as well as pea tendrils (bed 45). In a few weeks we'll add radishes, snow peas, and new potatoes to the possibilities for harvest! To help you anticipate, I pass along the following recipe sent to me by Mary Beth Perkins at the end of this e-mail.

Thus far, "unbundling" the shares has not been good for sales. I am planting enough for 35-40 vegetable shares; as of now I have only 18. If you know of those who may be interested, please put them in touch with me. I also have plenty of meat for sale: beef is available each month, June through November. I have a half-pig to sell in June and 2 pigs in July and 1-1/2 in October. There are plenty of chickens and turkeys available in each batch.

Thanks for your continued interest and support!

Peace and plenty,

Jeff

## SPRING GARDEN FRITTATA

A frittata, an Italian omelet with ingredients mixed with the eggs before cooking, is a great way to incorporate fresh vegetables of the season. Try adding chopped sweet red peppers or sliced squash when you add the onions, or for a heartier touch, toss in some cooked, chopped bacon or ham before baking.

Makes: 4 servings

Prep: 25 minutes

Cook: 22 minutes

1 teaspoon olive oil  
1 tablespoon butter  
3 fingerling or small Yukon gold potatoes, unpeeled and thinly sliced (1/8 in. thick)  
1/4 cup sliced green onions  
1 cup firmly packed spinach leaves, washed, drained, and stems removed  
1 cup of firmly packed arugula leaves, washed, drained, and stems removed  
8 large eggs, slightly beaten  
2/3 cup milk  
1/2 cup shredded Gruyere cheese, (about 2 ounces)  
1/2 teaspoon salt  
1/2 teaspoon freshly ground pepper  
1 cup fresh ricotta cheese (or softened cream cheese or cottage cheese)  
2 tablespoons chopped fresh basil

1. Preheat oven to 400
2. Heat olive oil and butter in a medium (9in or 10in) ovenproof skillet over medium heat. Add potatoes, and cook, stirring occasionally, about 6 minutes or until potatoes are slightly tender and brown. Add onions, and saute about 1 minute or until slightly wilted and translucent.
3. Add spinach and arugula, and cook, stirring constantly about 1 minute or until spinach wilts.
4. Whisk together eggs and next 4 ingredients in a bowl, and pour over vegetables.
5. Remove skillet from heat: drop ricotta by the teaspoon onto frittata and sprinkle with basil.
6. Bake @ 400, uncovered , for about 13 to 15 minutes or just until eggs are set around the edges and slightly loose in the center. Remove skillet from oven, and let stand for about 5 minutes, loosely covered. Cut into wedges, and serve immediately, or cool and serve at room temperature.

June 2, 2005

Hello, everyone,

Kelton Cobb writes: "The table, the trough, has God's fingerprints all over it. We participate in a mystery whenever we eat food. Indeed, every meal is sacramental. Though eating, death is resurrected into life. Dead fish, dead figs, and dead cornflakes are transformed into the living tissue of our bodies. Through some mystery brewing deep inside us, all that dead matter comes to life...that is an even I would call sacred, a holy occurrence."

Vegetable shareholders participate in this mystery by (finally!) harvesting lettuce from bed 10 (you may also find a few radishes there) and pea tendrils from bed 45. Take one produce bag of each. Julie Accetta writes, "Hi Jeff,

Made myself a tasty little salad at lunch. I finely chopped the raw pea tendrils along with some chopped cilantro and fresh mint. Sprinkle in a few nuts (I used pine nuts) and then drizzled with the dressing of your choice. Delicious." There are still vegetable shares available for purchase. Peas are starting to bloom. (Can a meal of fresh peas and new potatoes come soon enough?) I'll be replanting some vegetables that have suffered from the cool weather and lack of moisture (spinach, beans, carrots, cucumbers...)

For others there is still some steak burger in the freezer, but the onset of the grilling season is quickly depleting supplies. I'm sold out of beef quarters for June, but there is still some available in later months. I have a single half of pork left for June and a whole pig in July and two pigs in October. Fresh chicken will be available June 16-17 and monthly thereafter until October. Fresh turkey will be available at the end of the month.

Peace and plenty,  
Jeff

June 9, 2005

Hello, everyone,

OK, so we went from late winter dry-and-cold to mid-summer hot-and-humid in the twinkle of an eye! The plants seem to be enjoying the warmth, but would like more moisture. We keep watching the skies for rain, preferably what my Grandpa called a "million-dollar rain" -- warm, gentle, all night long.

Things are growing. Vegetable shareholders: There continues to be LETTUCE in Bed 10 - come and get a produce bag full. It keeps very well in the refrigerator. You can still get some PEA TENDRILS in Bed 45 - take the top tender parts of the branches to add both interest and flavor to a lettuce salad. Some PEA PODS are setting in bed 13. These are garden peas, but if you take some of the very immature pods you can treat them like sugar snap peas. At this stage, if you pick some, limit yourselves to a couple of cups worth. There will be LOTS of sugar snap peas coming in a couple of weeks from another garden bed. Finally, Kathy is going to pick SPINACH and put it in the milk house refrigerator. Don't forget to pick up your bag of spinach before you leave for home.

We are planning another WORKDAY FOR THIS SATURDAY, JUNE 11, 9am-noon. We absolutely MUST get the celery and sweet potatoes planted, and perhaps the pumpkin seeds that go in the location where the turkey house was situated last fall. If you can lend a hand, it would be most appreciated.

Peace and plenty,  
Jeff

June 14, 2005

Hello, everyone,

All the hard work aims for harvest, and this is a harvest week!

VEGETABLE shareholders:

Bed 1 - chives

Bed 10 - Plenty of Lettuce - take a full produce bag!

Bed 13 - Garden (not sugar snap) peas - check for plump ones. (Two varieties were sown in this bed - east half and west half) Take a half produce bag, enough for a mess of peas!

There are small bags of spinach in the refrigerator.

Sugar snap peas will be coming soon.

Beans are flowering, which means they will set pods soon.

Some potatoes are flowering, which means we can dig new potatoes soon.

This information is posted on the door of the milk house. Scissors and produce bags are in the milk house for your use.

Note: I still have VEGETABLE SHARES TO SELL- spread the word!

**BEEF:**

Mid-June beef orders will be filled by Vining's Slaughter Haus for pick up next week.

I still have QUARTERS available for July, August, Sept, Oct, and Nov.

I have plenty of steakburger in the freezer-both bulk and patties.

**CHICKEN:**

This is a butchering week, so fresh chicken is available:

WED at the Salomon Farm Market on DuPont Rd, Ft Wayne, 4pm-7pm

THU AND FRI on the farm.

I have extra to sell.

I have plenty available for the summer and need orders. Spread the word!

**TURKEY**

Fresh turkey is available THU June 30-SAT July 2 and THU July 7-FRI JUL 8  
Order now!

We'll be eating well, won't we?

Peace and plenty,

Jeff and Kathy

June 21, 2005

Hello, everyone,

Vegetable shares:

Bed 1 - chives, mint, basil

Bed 10 - mixed lettuce - take a produce bag full

Bed 13 - there are still some plump pods of garden peas left, but you'll have to search a little bit harder than before

Beds 45 & 50 - Sugar Snap/Snow peas - take a produce bag full!

Within the next couple of weeks: new potatoes, green beans.

I still have vegetable shares available.

Chicken:

Frozen chicken available.

Next fresh chicken: July 7-8 Plenty available.

Turkey:

Fresh turkey available June 30-July 2 AND July 7-8. Order 3 or more to get it for same price as chicken.

Beef:

One-quarter available in mid July.

Five quarters available in mid August.

Five quarters available in mid Sept

Four quarter available in mid Oct

Six quarter available in mid Nov.

Pork:

Two halves available mid July

Four halves available mid Oct

Burger shares:

50lbs for \$210.

Egg shares:

We are hoping the layers begin laying in July!

This information is posted on the milkhouse door. In the same location is a chart showing what is planted in each garden bed.

Thanks,

J.L. Hawkins Family Farm

June 22, 2005

Hi everyone.

If you are looking for a solitude opportunity this week, let me offer two suggestions:

1. You can do as Debbie Brown has done and come out for an hour after work to pull a few weeds. Feel the breeze, listen to the birds, get a little dirt under your finger nails...and help a great deal. If we can get on top of the weeds within the next week or so, it will make a huge difference for the entire summer.

2. You can so as Mary Lois Chamberlain did today and come out early in the morning and water garden plants. It is a pleasant way to start the day!

Thanks for your help and support!

--Jeff

July 4, 2005

We sleep with our windows open. On Friday night there was a wonderful, cool breeze coming in, which was especially welcome after many hot, sticky nights. Shortly after turning out the lights we saw a bright flash and heard a series of loud booms out over our pasture. Then we heard cattle running and bellowing.

"I hear cows," said Kathy.

"I'd better go check," I said, unhappy at the prospect of waking up, getting dressed, and likely finding a crisis.

The light and noise had scared the cattle so that they broke through a fence. It was a temporary electric fence, located between the herd and the barn. Thankfully, their instinct was to run for the familiar rather than head out across the fields to parts unknown. I called them into the barn lot and closed the gate so that they would be protected from further noisy human celebration.

Then I went and talked to my neighbor. He told me that he was testing one of the huge assortment of fireworks that he had purchased to use on the 4th. Not realizing it, he had fired the test out over the pasture, directly above the cattle that I had moved to that location earlier in the day. Not being a farmer, he had not even considered the possibility of the effect of his test shot. We quickly and graciously came to terms about the incident and future activities. He's a good neighbor.

When I got back to bed, Kathy said, "You'd better keep the cattle close to the barn for the next few days."

Cattle and people celebrate differently, after all.

Have a Happy Fourth of July!

+ + + + +

Update on the gardens:

The lack of rain is delaying the harvest, yet most plants are continuing to grow and produce at a slower pace.

We had many people help do the weeding this past week. Thanks so much!!!

We are almost on top of the weeds!

THIS WEEK:

--We might try to dig some new potatoes - I'll help you when you come.

--It looks like some of the tiny green beans will grow toward harvest at the end of the week.

--Some cosmos are beginning to bloom.

--The heat has turned the lettuce bitter. We will plant more for Fall.

--The sugar snap peas are done. We will plant more for Fall.

--Fresh chicken and turkey on Thu and Fri! Plenty available.

--Kathy and I are cleaning out the new Shareholder Shed. It will be a great space, much better than the milk house!

J.L. Hawkins Family Farm  
North Manchester, Indiana  
[www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com)

July 19, 2005

Hello, everyone,

First, in spits and spurts, an inch of rain. Then, in a deluge, two inches! Followed by a deluge of thanksgiving!

Prior to this, the garden plants were in "wait and see" mode. Beans kept their flowers without taking the next step to set fruit, and so forth. And so we waited, too. But now, the waiting is coming to an end. The plants are responding to the rain!

I have attached a chart of the gardens to the milk house door that indicates what vegetables seem to be close to harvest. This chart will be your guide for the next two weeks since Kathy and I will be gone on our annual bible camp teaching time. (The chart is also a weeding guide, if you want a bit of the solitude that come with pulling weeds following a nice rain!)

Here's a summary of the harvest information:

BED 0 - Dig new potatoes from the small, "burned up" plants. Let the green and growing plants grow in order to produce mature potatoes later. There are a lot of weeds so you may have to search carefully.

BEDS 6,22,38 - Tomatoes are green now, but will soon be red.

Watch for them!

BED 7 - Take one head of broccoli per week.

BEDS 8, 32 - Check for cucumbers, perhaps by next week take 1 or 2.

BEDS 11,27,43 - Take plenty of radishes! Please!

BED 14 - check the south end for banana peppers. Take 1-2 per week.

BEDS 15,26,29,30 - check for green beans. Take a half-bag this week, a full bag next week (with the rains, the beans ought to produce nicely)

BED 19 - check the WEST side of the bed for Red Onions. The large ones that are crowning can be harvested. Take 1 per week.

BED 23 - Kohlrabi - take 1-2 baseball size kohlrabi per week.

BED 24 - Take 1-2 green or yellow zucchini per week, probably beginning NEXT week.

HERB BED-Take 6 stems of mint, 3 stems of basil, and 1 4 inch stem of Rosemary each week.

UPcoming:

Next fresh CHICKEN pick up dates: August 4-5

Beef - sold out for August. Quarters/halves available in Sept, Oct, Nov.

Pork- three halves available in October.

Turkey - I'm raising plenty for October and November harvest. It helps me to have your order as soon as possible.

Peace and plenty,  
Jeff and Kathy

Aug 2, 2005

Hello, vegetable shareholders!

It's the season for sweet corn! As you know, we do not raise sweet corn - I get it from a friend who has an organic farm. (I'm not sure that the corn is organic, however, as he gets it from another farmer!) I'll have it in the milk house on Thursday morning for you to pick up your DOZEN EARS. I plan to have it available for the next 2-3 weeks as a part of your share.

In addition, you might consider:

BED 1 - herbs Take 6 stems of mint; 3-6 stems of basil; a 4" stem of rosemary, a cup of chives.

BEDS 6,22,38 - Tomatoes are starting to ripen. Bed 6 with cherry and grape tomatoes are ripening more quickly than the others. Bed 22 has beefsteak varieties. Bed 38 has Roma (paste) and Rutgers (a larger variety). There may not be many to pick until next week, but you will want to check anyway.

BED 7 - Take a head or two per week of Broccoli.

BEDS 8, 32 - Take 2-3 cucumbers/week.

BED 15 is loaded with green beans that are ready NOW. Bed 26 has beans but they are past their prime. Bed 29 has tiny beans that will likely be ready next week. Bed 34 has small beans that may be ready at the end of this week or early next week.

BED 19 - the larger onions that are crowning can be harvested at one per week.

BED 23 has lots of kohlrabi. Take half a dozen per week.

BED 24 - yellow summer squash on the east; zucchini on the west. Take one or two of each.

Enjoy!

Aug 2, 2005

On Sunday we were driving in western Iowa following a week in the Black Hills. It was nearing lunch time, and my wife Kathy saw a sign west of Des Moines that read "LT Organic Farm and Restaurant." It is uncharacteristic for Kathy to try something new, but she said, "That's where we are going to eat." (She was driving, so my opinion mattered little.) Her newly-acquired adventuresome spirit proved worthy: our eating experience was more than wonderful, in large part because they grew the vegetables and raised the chicken and were dedicated to providing our food as fresh as possible. The farmer, formerly a cardiologist, and his wife, formerly an RN, were passionate about fresh food as an important source of health. Both the food and the conversation were very satisfying.

It's two days later. Kathy just came in the house after a tiring day of teaching first graders at our local elementary school. On her way from school to home, she stopped by the grocery store and got a Boboli pizza crust. Then she stopped at our gardens to pick a fresh green pepper and some fresh cherry tomatoes, pluck a fresh onion from the soil, and snip some fresh basil and fresh oregano from the herb bed. She brushed the Boboli with olive oil, added the garden goodies, and topped it with three kinds of cheese (shredded parmesan, mozzarella, and gorgonzola). She baked it for 15 minutes at 450 degrees. "This is amazing!" we said with our mouths full.

There is nothing quite like fresh food.

Aug 9, 2005

It's the season for sweet corn! As you know, we do not raise SWEET CORN - I get it from a friend who has an organic farm. (I'm not sure that the corn is organic, however, as he gets it from another farmer!) I'll have it in the milk house on Thursday morning for you to pick up your DOZEN EARS. I plan to have it available this week and next as a part of your share. (A few days ago we had "roasting ears" which were amazing. I soaked the corn in husks for a couple of hours, then put on the grill so that the ears steamed and toasted. Wow!)

In addition, you might consider:

BED 1 - HERBS Take 6 stems of mint; 3-6 stems of basil; a 4" stem of rosemary, a cup of chives.

BEDS 6,22,38 - TOMATOES are starting to ripen. Bed 6 with cherry and grape tomatoes are ripening more quickly than the others. Bed 22 has beefsteak varieties. Bed 38 has Roma (paste) and Rutgers (a larger variety). They are ripening quickly.

BED 7 - Take a head or two per week of BROCCOLI.

BEDS 8, 32 - Take 2-3 CUCUMBERS/week.

BED 19 - the larger ONIONS that are crowning can be harvested at one per

week.

BED 20 - CELERY is started to be of a size that can be harvested. Pull up one plant each week.

BEDS 29, 34 - loaded with GREEN BEANS that are ready NOW. Bed 26 has beans but they are past their prime. (I planted green beans for a fall harvest as well.)

BED 23 has lots of kohlrabi. Take half a dozen per week.

BED 24 - yellow summer squash on the east; zucchini on the west. Take one or two of each.

BED 44 - take some COSMOS AND ZINNIAS to grace your dining table!

Upcoming:

-Muskmelon are starting to come on. It will be a couple of weeks before they ripen.

-Over the next many weeks we plan to dig out potatoes and have them available for you to pick up.

-I planted fall lettuce, spinach, peas, broccoli. We plan to baby the spinach so we get a decent crop established. Pray that frost does not come early!

Note:

-Only TWO opportunities for fresh chicken: Sept 1-2 and Sept 15-16. The final date is nearly sold out, so if you want extras for your freezer, you need to order them from the Sept 1-2 batch. I will NOT be freezing chickens for sale during the winter. The next opportunity for chicken after the Sept dates is June 2006.

Enjoy!

Aug 15, 2005

Dear vegetable shareholders,

How glad we are for the rain!

The produce available is pretty much the same as last week.

PLEASE NOTE: SWEET CORN WILL BE AVAILABLE ON FRIDAY THIS WEEK.

BED 1 - HERBS Take 6 stems of mint; 3-6 stems of basil; a 4" stem of rosemary, a cup of chives.

BEDS 6,22,38 - TOMATOES are ripening quickly. Take a bucket full!

BED 7 - Side-shoots of BROCCOLI continue to grow.

BEDS 8, 32 - Take 2-3 CUCUMBERS/week.

BED 19 - the larger ONIONS that are crowning can be harvested at one per week.

BED 20 - Let's wait on the CELERY until it is bigger. I will put straw around the plants in order to "blanche" the stalks.

BEDS 29, 34 - GREEN BEANS. Bed 26 has beans but they are past their prime. (I planted green beans for a fall harvest as well.)

BED 23 has lots of kohlrabi. Kohlrabi is starting to get "woody". Take all you want.

BED 24 - yellow summer squash on the east. Zucchini is all done.

BED 44 - take some COSMOS AND ZINNIAS to grace your dining table!

Aug 24, 2005

Hi vegetable shareholders,

PLEASE NOTE: SWEET CORN WILL BE AVAILABLE ON THURSDAY THIS WEEK. Come and get a dozen ears from the milkhouse. Also get about 3 lbs of potatoes from the bushel basket in the milkhouse.

BEDS 6,22,38 - TOMATOES are ripening quickly. Take a bucket full!

BED 7 - Some side-shoots of BROCCOLI continue to grow.

BED 20 - Take a stalk or two of CELERY.

BED 34 - Some GREEN BEANS may still be available. The bed of beans I planted for Fall harvest is beginning to bloom, so more beans are on the way.

BED 23 has lots of kohlrabi. Kohlrabi is starting to get "woody". Take all you want.

BED 40 - check to see if MUSKMELON is ripe. If so, take one.

BED 44 - take some COSMOS AND ZINNIAS to grace your dining table!

Aug 29, 2005

Hello, everyone,

>>>It is a CHICKEN PICK UP week. This batch of chickens looks wonderful--bright-eyed, rosy red combs, large in size! Fresh chicken is available:

WEDNESDAY (Aug 31) at the Salomon Farm Farmer's Market, 817 W DuPont Rd, Fort Wayne, 4pm-7pm (I have extras for sale @ \$2.35/lb.)

THURSDAY AND FRIDAY (Sept 1-2) at Hawkins Family Farm (I have extras for sale @ \$2.20/lb) Check the list below to see if you are scheduled to pick up

There is only one more chicken butchering for 2005 (Sept 14-16) and it is nearly sold out.

>>>Information for VEGETABLE shareholders:

The gardens are taking a different shape now as some of the beds are plowed and planted for fall: lettuce, spinach, green beans, broccoli, and a cover crop of oats and hairy vetch. (We are trying to learn all we can about cover crops coupled with a time to fallow some of the ground during the summer in order to

address our severe weed problem. Though it takes a few years, this strategy holds great promise to rid the ground of weed seeds while at the same time building organic matter in the soil to hold more moisture.)

GRAPES - We have an old grape vine that is loaded with purple Concord grapes (with seeds) located in the yard south of the house. They are especially sweet and juicy this year. We'd like to share them with you. Take 6-8 bunches.

PEACHES - We also have a peach tree that produces peaches with white flesh. They are ripening and falling off the tree at a fast rate. I put a tall ladder near the tree if you'd like to climb and get 8-10 peaches from the tree. You can also collect the peaches that have fallen to the ground, which are generally in good shape (though sometimes they have a small bruise). If they are on the ground for a while, the bugs get to them, so make sure you look the windfalls over carefully.

POTATOES - We try to plow out potatoes so that you can take about 3 lbs with you each week. (We are using an old horse-drawn potato plow behind our John Deere tractor!) We are getting some "all blue" ones this week--they taste great! Our hope is to plow them out, pick them up, wash them off, and have them in a bushel basket in the milk house. If we have not yet picked up the potatoes from the large bed, go out and pick some for yourself. You'll easily see the rows we've been digging up.

TOMATOES - Beds 6, 22, 38 There are oodles of cherry, grape, Roma, yellow, and beefsteak tomatoes - and some are starting to decay on the vine. Take all you want.

CUCUMBERS - Beds 8, 32. There are still some green cucumbers coming on in the midst of the too-mature yellow ones and the weeds. Search a bit and help yourself to a few.

PEPPERS - Bed 14. Green peppers are coming back, so take 2-3. Jalapeno and banana peppers (south end of the bed) are plentiful as well - take a few of each.

CELERY - Bed 20. The bottoms of the plants are beginning to bleach a bit, so let's begin to harvest celery in earnest. Take 2-3 plants per week. Our celery does not grow as large as what you get in the store, plus its flavor is quite a bit stronger and the stalks are chewier. We will be using these flavorful celery leaves to season our "all-night-in-the-crockpot chicken (along with onion, garlic salt, and Mrs Dash!)

GREEN CABBAGE - Bed 31. Take a good sized, firm head each week.

MUSK MELON - BED 40. The melons are ripening RAPIDLY so take a couple each week. Kathy says that they are not as sweet as she prefers. Let me know what you think.

Note: There is GARLIC drying in the barn which should be ready in a few weeks.

>>>THANKSGIVING TURKEY orders are now being taken. Send me an e-mail for details and an order form.

>>>BEEF - I have a quarter beef left to sell in the mid-Sept butchering; four quarter in the mid-Oct butchering; and four quarter in the mid-Nov butchering. Then the next opportunity is June 2006 (although we try to keep burger in the freezer at all time for sale.)

>>>PORK - Scheduled for late October: Chamberlain, Fregeau, Moery, Socha. I have 4 halves yet to sell, and would like to schedule a September butchering at the newly opened W-W Locker if I can sell these soon. Let me know if you would like half a hog - very good pork!

Thanks from Hawkins Family Farm!

Sept 8, 2005

Hello, everyone,

NEXT WEEK is the final CHICKEN PICK UP week. I am sold out. Fresh chicken is available for pick up:

WEDNESDAY (Sept 14) at the Salomon Farm Farmer's Market, 817 W DuPont Rd, Fort Wayne, 4pm-7pm (pre-arranged) THURSDAY AND FRIDAY (Sept 15-16) at Hawkins Family Farm Check the list below to see if you are scheduled to pick up

>>>Information for VEGETABLE shareholders:

GRAPES - We have an old grape vine that is loaded with purple Concord grapes (with seeds) located in the yard south of the house. They are especially sweet and juicy this year. We'd like to share them with you. Take 6-8 bunches. They are VERY ripe and will be overripe soon.

POTATOES - Take about 3-5 lbs with you each week. Bushel baskets are in the milk house.

GREEN BEANS - check bed 10 when you come out. There are green beans growing there, but they are riddled with bug holes (first time we have had this problem!) I sprayed with an organically approved spray with the hopes that the next generation of beans will be without bug damage. I also planted more beans in a number of beds as a cover crop. If the frost delays and these beans set fruit, we will have plenty of fall green beans.

TOMATOES - Beds 6, 22, 38 There are oodles of cherry, grape, Roma, yellow, and beefsteak tomatoes - and some are starting to decay on the vine. Take all you want.

CUCUMBERS - Bed 8. You may check to see if there are still some green cucumbers coming on in the midst of the too-mature yellow ones and the weeds.

PEPPERS - Bed 14. Green peppers are coming back, so take 2-3. (Lots of blossoms which suggests that there may be lots of peppers soon!) Jalapeno and banana peppers (south end of the bed) are plentiful as well - take a few of each.

CELERY - Bed 20. The bottoms of the plants are beginning to bleach a bit, so let's begin to harvest celery in earnest. Take 2-3 plants per week. Our celery

does not grow as large as what you get in the store, plus its flavor is quite a bit stronger and the stalks are chewier. We will be using these flavorful celery leaves to season our "all-night-in-the-crockpot chicken (along with onion, garlic salt, and Mrs Dash!)

GREEN CABBAGE - Bed 31. Take a good sized, firm head each week.

MUSK MELON - Bed 40. There may be one or two left

WATERMELON - Bed 48 - These are called "Sweet Slice" and they are sweet indeed! Some are starting to ripen. Look for those whose stems are beginning to turn brown and whose bottom side is turning white/yellow. Take one if you find a ripe one. (If you want an extra one, take one that has the non-stem end that is dark brown. For some reason the ends of some are "going bad" which does not affect the entire melon. Just cut off the brown part and eat the rest!)

SOON: Bed 49 - Sweet potatoes!

>>>THANKSGIVING TURKEY orders are now being taken. You can get an order form from [www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com) (click on "Direct Sales Order Form") or send me an e-mail.

>>>BEEF - I am sold out for the Sept butchering; have TWO quarters for sale in the mid-Oct butchering; and THREE quarters for sale in the mid-Nov butchering. Then the next opportunity is June 2006 (although we try to keep burger in the freezer at all time for sale.)

>>>PORK - I have 4 halves yet to sell. Let me know if you would like half a hog - very good pork!

Thanks from Hawkins Family Farm!

Sep 21, 2005

Hi everyone,

Ah, the lovely days of Autumn!

EGGS - The hens are now laying eggs, enough so that each Vegetable Shareholder is welcome to take a half-dozen each week. The eggs are kept in the refrigerator in the milk house - help yourself.

POTATOES - Take about 3-5 lbs with you each week. If I have not yet dug potatoes in order to have them in bushel baskets in the milk house, you are free to go to BED 0 and dig yourself.

TOMATOES - Beds 6, 22, 38 There are still some of cherry, grape, Roma, yellow, and beefsteak tomatoes - most are decaying on the vine. Take all you want.

PEPPERS - Bed 14. Green peppers are coming back, so take 2-3. (Lots of blossoms which suggests that there may be lots of peppers soon!) Jalapeno and

banana peppers (south end of the bed) are plentiful as well - take a few of each.

CELERY - Bed 20. The bottoms of the plants are beginning to bleach a bit, so let's begin to harvest celery in earnest. Take 2-3 plants per week. Our celery does not grow as large as what you get in the store, plus its flavor is quite a bit stronger and the stalks are chewier. We will be using these flavorful celery leaves to season our "all-night-in-the-crockpot chicken (along with onion, garlic salt, and Mrs Dash!)

WATERMELON - Beds 16 & 48 - Take them - they are very ripe now!

SWEET POTATOES - Bed 49 - You'll have to use the fork and dig them. (Sweet potatoes are in the Morning Glory family and have long vines. To dig: trace the vine back to where it goes into the ground and dig there, careful not to stab into the potato.) Take about a half dozen (many are quite large).

SOON:

Lettuce and Spinach - I have been "babying" a second planting of lettuce and spinach and it is germinating well. Hooray!

Pumpkins

>>>THANKSGIVING TURKEY orders are now being taken. You can get an order form from [www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com) (click on "Direct Sales Order Form") or send me an e-mail.

>>>BEEF - I have only one quarter left to sell.

>>>PORK - I have only one half left to sell.

Sep 27, 2005

Hello, everyone,

Rain, sun, falling leaves...ain't it great?

EGGS - The hens are now laying eggs, enough so that each Vegetable Shareholder is welcome to take a half-dozen each week. The eggs are kept in the refrigerator in the milk house - help yourself to eggs each week.

POTATOES - Take about 3-5 lbs with you each week. We will try to get potatoes dug this week so you can get them from the milk house. If I have not yet dug potatoes in order to have them in bushel baskets in the milk house, you are free to go to BED 0 and dig yourself.

TOMATOES - Beds 6, 22, 38 There are still a few cherry, grape, Roma, yellow, and beefsteak tomatoes - most are decaying on the vine. Take all you want.

PEPPERS - Bed 14. Green peppers are coming back, so take 2-3. (Lots of blossoms which suggests that there may be lots of peppers soon!) Jalapeno and banana peppers (south end of the bed) are plentiful as well - take a few of each.

CELERY - Bed 20. The bottoms of the plants are beginning to bleach a bit, so let's begin to harvest celery in earnest. Take 2-3 plants per week. Our celery does not grow as large as what you get in the store, plus its flavor is quite a bit

stronger and the stalks are chewier. We will be using these flavorful celery leaves to season our "all-night-in-the-crockpot chicken (along with onion, garlic salt, and Mrs Dash!)

WATERMELON - Beds 16 & 48 - Take them - they are very ripe now!

SWEET POTATOES - Bed 49 - You'll have to use the fork and dig them. (Sweet potatoes are in the Morning Glory family and have long vines. To dig: trace the vine back to where it goes into the ground and dig there, careful not to stab into the potato.) Take about a half dozen (many are quite large).

SOON:

LETTUCE, ARUGULA, SPINACH - I have been "babying" a second planting of lettuce and spinach and it is germinating well. Check to see if it is ready to harvest when you come out. Lettuce is two east rows; arugula is middle row; spinach is two west rows.

PUMPKINS - There are just enough pumpkins for each vegetable shareholder to take one large OR two small ones - the large ones are quite nicely large this year! They are located in front of the milk house.

GREEN BEANS - I will be trading a thanksgiving turkey for a bushel of fall green beans from an organic grower friend of mine. I'll let you know when they arrive at Hawkins Family Farm so you can come and get some! (I am trying to work a similar deal with another organic grower friend for fall sugar snap peas...stay tuned.)

>>>THANKSGIVING TURKEY orders are now being taken. You can get an order form from [www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com) (click on "Direct Sales Order Form") or send me an e-mail.

>>>BEEF - I have only one quarter left to sell.

>>>PORK - I am sold out of pork.

Oct 7, 2005

Dear Friends of Hawkins Family Farm,

It's the cottonwoods that let loose first, large leaves and small branches that get tangled in the dog's chain. The dog has learned how to untangle her chain and then play in the leaves. Would that I could approach the obstacles in my life as creatively.

At Hawkins Family Farm we're hopeful both for the nice Autumn days that allow for outdoor work (to prepare for the coming of Winter) and for Winter itself, when the workload shifts. On our farm the labor demands remain steady, largely because of the ministry of HOPE CSA, but they shift to the indoors--mostly in the house (at the desk) and in the shop. We're in the process of building a chimney in the shop so that we can burn wood in the stove to heat it. I'm imagining the faint smell of wood smoke and the soft sight of lightly falling snow even as I write this. Yes, I know: my romantic's heart will soon give way to my realist's griping

as I repair frozen pipes so that the cattle can have water.

They are forecasting nighttime temperatures in the upper 30s for Saturday and Sunday, which can mean frost, which effectively ends the growing season. Therefore, VEGETABLE SHAREHOLDERS, you may want to come today or tomorrow and pick the tender leaves of LETTUCE AND SPINACH in Bed 11. While we are at it, here's the scoop on the rest of the harvest opportunities: Rain, sun, falling leaves...ain't it great?

EGGS - The hens are now laying eggs, enough so that each Vegetable Shareholder is welcome to take a half-dozen each week. The eggs are kept in the refrigerator in the milk house - help yourself to eggs each week. As a matter of fact, this week we have a surplus, so go ahead and take a dozen if you can use them.

POTATOES - Take about 3-5 lbs with you each week. There are a couple of bushels in the milk house.

TOMATOES - Bed 6 There are still a few grape tomatoes.

PEPPERS - Bed 14. Green peppers are coming back, so take 2-3. (Lots of blossoms which suggests that there may be lots of peppers soon!) Jalapeno and banana peppers (south end of the bed) are plentiful as well - take a few of each.

CELERY - Bed 20. Take 2-3 plants per week. Our celery does not grow as large as what you get in the store, plus its flavor is quite a bit stronger and the stalks are chewier. SWEET POTATOES - Bed 49 - You'll have to use the fork and dig them. (Sweet potatoes are in the Morning Glory family and have long vines. To dig: trace the vine back to where it goes into the ground and dig there, careful not to stab into the potato.) Take about a half dozen (many are quite large).

SOON:

PUMPKINS - There are just enough pumpkins for each vegetable shareholder to take one this year! They are located in front of the milk house.

NOTE: NEXT THURSDAY OCT 13 there will be GREEN and YELLOW WAX BEANS for you in the milk house.

There is also GARLIC in the milk house.

>>>THANKSGIVING TURKEY orders are now being taken. You can get an order form from [www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com) (click on "Direct Sales Order Form") or send me an e-mail. Fresh turkey will be available Oct 27-28 (or Oct 26 at the Farmers Market-best to pre-order)

>>>BEEF - I am sold out of beef sides.

>>>PORK - I am sold out of pork.

>>>CHICKEN - I am sold out of chicken.

Peace and plenty,  
Jeff

Nov 10, 2005

Hello, vegetable shareholders,

I didn't expect to be writing to you on November 10 (the 522nd anniversary of the birth of Martin Luther, by the way... :) to tell you to come and get vegetables, but...here it is! Amazingly, Bed 11 has some of the very best lettuce, arugula, and spinach that has ever been grown on Hawkins Family Farm. Tonight we anticipate temperatures in the 20s, so today is probably the final day of the season to harvest these wonderful crops. Take a large vegetable bag full of each! In addition, there is still celery in Bed 20-help yourself to all you want. And there are still potatoes and some peppers in the milkhouse--take a big bag of each of these as well.

Finally, even though the laying hens are slowing down in production due to decreasing daylight, I think there will be enough eggs for each of you to continue to take a half-dozen per week through December. (In January we begin a new "farm year.")

Thanks!

--Jeff

J.L. Hawkins Family Farm  
North Manchester, Indiana  
[www.hawkinsfamilyfarm.com](http://www.hawkinsfamilyfarm.com)