In the Share

Cherry Tomatoes OR Melon
Carrots, 1 bunch
Green Beans, 1 bag
Scallions, 1 bunch
Beets, 1 bag
Sweet Onions, 1 large & 1 small
Summer Squash, 2 pieces
Garlic, 1 bulb
Choice of Herb, 1 bunch
Tomatoes, see signs on crates

Claires’s Comments

We are celebrating our 10th anniversary this summer! Our new Associate Director, Kate Sullivan asked if she could write a little bit about our past and present and invite all of you to the anniversary party. Her article is below. There is nothing like an anniversary to remind us how far we have come!

Community GroundWorks
10th Anniversary Celebration

Throughout the season you enjoy fresh, organic produce through your CSA shares, and we certainly appreciate your commitment to our farm! All of this good eating is made possible by Claire, Jake, Julie and the many interns and volunteers who work to bring you the very best in local, organic food year after year. Just how did this enterprise begin? Troy Community Farm came out of a larger vision that began in 1995-1996 when the state put up for sale the 26 acres of land on Troy Drive that Community GroundWorks manages today. The vision included not only starting the farm, but also establishing a natural areas, a kids’ garden, and perhaps most importantly maintaining the existing community gardens. To make the vision a reality it took many years and steadfast effort. Community leaders, neighbors, community organizations and other supporters collaborated to preserve the land, linking urban agriculture, natural areas and affordable housing to the neighborhood and the city – and now the region. Today, Community GroundWorks programs include:

• Troy Community Farm: 160 members receive produce shares, 10 local grocery stores and restaurants purchase sprouts and herbs, and many neighbors shop at the weekly farm stand
• Madison FarmWorks: Designs and installs vegetable gardens at client’s homes and businesses, and also teaches advanced vegetable gardening skills through Urban Gardener Training
• Troy Community Gardens: 200 gardeners tend over 300 plots
• Youth Grow Local: 1,000 youth engage in the food production cycle through hands-on learning at Troy Gardens and beyond
• Urban Natural Areas: 400 volunteers care for the natural resources at Troy

Now it’s time to make merry! Community GroundWorks is celebrating its 10th anniversary and you are cordially invited to the Good Food Garden Party on Saturday, September 10. The party starts at 5 p.m. You’ll enjoy an al fresco dining experience prepared by some of Madison’s best chefs with organic produce grown at Troy Community Farm. If you cannot make the dinner, please join us for the FREE garden party! For more information or to purchase tickets, please visit www.brownpapertickets.com or www.communitygroundworks.org.

The Good Food Garden Party is a fundraiser. All proceeds benefit Community GroundWorks’ education programs, including the farm internship program.

I have some good news, and (maybe) some bad news. The good news is that we were successful enough growing melons this year to have enough for about half of our members this week! The other good news is that those of you who do not want or don’t make to the stand in time to choose a melon, will have cherry tomatoes instead. The (maybe) bad news is that we do not have a melon for everyone. When I polled the worker shares at the farm on which they would choose, about half wanted cherry tomatoes and half wanted melon. I’m hoping that half and half split works out at the stand as well, because that is about what we have. (If you have not yet been part of the cherry tomato regular rotation, don’t worry. You will still get cherry tomatoes next week whether or not you choose them this week.) It has been a learning year on the melon front. And even though we came up a bit short, we are happy to have as many melons as we do. I’ve learned which muskmelon variety works best for us. I’ve learned that watermelon are very difficult to germinate. And I’ve learned that we need to plant another couple hundred feet of plants in order to get enough melon at one time. Many thanks for sticking with us through this learning process. If all goes well, next year melon for everyone!

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The carrot variety today is Nelson, which Julie thinks is sweeter than the Hercules we had earlier. Next week or the week after, we will dig into the Bolero, which are Jake’s favorite. I like them all! When we have them, raw carrots are a staple of my farm lunches.

These will be the last of the green beans for a while. We have one more planting that is just starting to think about flowering, but the plants are small and don’t look like they will support a heavy crop. I’m so sad to see them go. I hope the next crop is better than I think I will be because I certainly have not had my fill!

Scallions are still coming on strong, and these bunches today are lovely. You also have the last of the sweet onions in your share. If the scallions and the onions and the garlic are too many alliums for you all in one week, eat the scallions first. The onions and the garlic will both keep for a number of weeks. Just cut the tops from the onions and put them in your fridge. And just leave the garlic on your counter.

The beets are keepers also. You can store the bag of them in your fridge for months if you need to. Soon it will cool down enough to fire up the oven again and roast them with the garlic. Roasted beets are my favorite way to eat them.

Coming next week: More tomatoes! Sprouts will also be back for a summer showing. We might also have edamame, salsa, and more carrots or beets. Members 91 – 107 will also have cherry tomatoes to finish out the cherry tomato rotation.