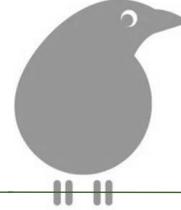




March Farm Note

March 20
Early Bird
deadline -
Save \$15!



Sourcing local all year long... ...it takes connections

This is sometimes recognized as the “thin” time of year. Larders that were stocked with last year’s storage produce are starting to run thin after the winter and other supplies are dwindling. While we can still rely on the national and global food system to fill in any gaps, what if you are challenging yourself to eat as local as possible all year long, how do you do it? I asked myself that question, dug around into our food supplies, and came up with a pretty diverse collection that we’re eating from.

As you can see from my explanation bubbles, 3 out of 7 products come from friends. That’s the key in sourcing local all year long....building a network of sources.

We happened to be out of dairy and bread at the time of the photo, but both are increasingly available. I forgot the honey – that would have been another friend. Overall, this reflects some significant progress in our local food system over the past 15-20 years.

Beef roast from our friends Amanda and Knute Severson, Clarion

Pickles from our friend, Helen Gunderson, in Ames.

Eggs from our friend, Nikki Guttman, just south of the farm.

Roasted cauliflower and broccoli pulled from the freezer – we used them on pizza.

Popcorn from the farm. Always ready for Sunday

Fresh spinach – first cutting winter regrowth.

Storage crops – carrots, beets, cabbage – still going strong.



Farm Snapshot

What have we been up to at the farm?

We've been taking care of early plants, preparing the hoophouses for spring planting, enjoying the first fresh salad of the year. As soon as it's a bit warmer, we'll be doing our pre-season tote wash and sanitizing. We've done some pruning on our apple and pear trees, and have some trees to take down. The past three weeks' weather has proven quite good for the sap run. Quite a contrast to last year. Warm weather pushed the trees along and brought the run to an abrupt end. This year our records show we've collected nearly 60 gallons. With a sap:syrup ratio of 40:1, we might end up with a little more than a gallon of finished syrup. The schedule says we'll be planting in the hoophouse in two weeks!



Baby kale...headed to the greenhouse
in a week or two



First fresh salad of the season



Tote washing...as soon as weather
warms up



Maple syrup making as long as the
temperature doesn't warm up too
much.

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