

McDougal's Farm LLC

What's Growing On!

May 4th, 2018

Farm News

Do yourself a solid and join McDougal's Farm CSA for a summer....you might just love it!

3 weeks left to sign up

May is here and has us running literally in every directions. No matter which way we turn, something else seems to need our attention.

- The honey bees have arrived, but the pollen season has not, so they still rely on us for food.
- It's still too cold outside for the baby chicks, so they are living in the basement...with the turkeys. They will lose their welcome about the same time they lose their cuteness, regardless of the temperatures.
- The greenhouses are bursting and beautiful! This was the first week we were able to relieve some of the congestion by moving some of the cold hardy plants out to the cold frame. We have enough transplants to plant 3 fields all packed into two greenhouses, with the large greenhouse getting set for **McDougal's Farm Greenhouse Sales, Opening Day, May 18th** and **Herb garden workshop** that evening.
- The three hoop houses in the field have all been planted in romaine, bok choy, onions, radish, peas and spinach and need watering every couple days.
- The housework has fallen behind like it usually does in May. There is not always clean towels in the closet or food in the refrigerator. That is why May is fondly known as the "Tablecloth, Hamburgers again", month.
- Sign up forms pile up on our desk. So to all of you sitting in that pile, thank you for your patience on our response.
- and we have two baby piggy's on the way...can't wait
- We will have all our ducks in a row by go time.

May 27th (3 weeks) will be your last chance to sign up for the CSA....embrace goodness

Can hardly believe we are here already. While many of you are returning CSA members (good to have you back!), we are beginning to see a lot of new names as well (welcome aboard!). It is good to see so many embracing this new/old way of eating. Eating less handled, less traveled, organic food seems to be the way to go. It is nice to see the media getting on board with this as well. Makes our job easier:) But also with media and social media, comes confusion and horror stories of the other kind. Contamination is the big one. "I'm suppose to eat greens, but I'm *not* suppose to eat the greens."? Gets confusing. Shopping *in store* can sometimes feel a little Russian Roulette-ish, so we pass on good things we should be eating. That is why it is important to know your food source, know your farmers and make sure they know you. You then become a real live person, not just a number. Know how they handle your food. At McDougal's Farm, we are careful not to use raw manures in the fields. Everything is composted first. We grow organic, so there is no chemical residue on or in your food. We have *work* gloves and *food* gloves. We take every precaution to keep your food safe and healthy. These are the perks, when your farmers have a personal interest in you:)

Stay healthy and enjoy the sunshine
Your farmers
Jerry and Maydene

PS. This is the last farm newsletter for non- CSA members unless otherwise requested.

Upcoming Events

Note: the Sustainable Farms Tour date has been changed to Aug. 25th.

May 18th, 19th, 20th, Friday thru Sunday 8:00am-5:00pm- McDougal's Farm Greenhouse opens for sales. Open to the public for two- 3 day weekends only. Filled with many earthy mossy delights, rusty accents, hanging baskets and organically grown garden transplants and herbs...many of them heirloom. Love nature? Looking for unique? You will find it here, located at W10835 Bluebell Rd. Deerbrook Wi. Just 5 minutes N on Hwy 45 from Antigo to Cty Rd. B., turn west and then straight onto Bluebell Rd...see you in a mile and a half on the left.

May 18th, Friday at 6pm, Build Your Own Herb Garden

Enjoy a fresh brewed cup of tea or a glass of wine as we go around the large selection of herbs and talk briefly about some of the medicinal and culinary uses of herbs and introduce you to some new ones. Then you will be free to design your own herb container garden. Bring your own container, we will have a few on hand. Cost will be determined according to your container size and herb selection. Space is limited. Please call ahead

May 25th, 26th, 27th, Friday thru Sunday 8am to 5pm- Memorial Day weekend. **McDougal's Farm Greenhouse open for sales.** Our second weekend open to the public, good deals on selected remaining annuals. Always adding new plantings. Come see us for unique and all your garden planting transplants. Special deals Sunday 1-5pm.

****update, note change July 21st, Saturday Farm Tours- Come see your Farm!** See how we do things. Where your food comes from. Ask questions. Meet your Farmers. Tour begins in front of the big greenhouse at **1pm** and will take about 1 hour and 30 minutes. Wear comfortable shoes. Maybe be rescheduled if weather is rainy. **Free and for CSA members only.**

NEW* Aug. 25th **Sustainable Farm Tour-**, **McDougal's Farm LLC** will be joining other sustainable farms in the area to showcase the different farming techniques and methods used in sustainable farming. You will have the opportunity to visit different types of farms, such as dairy, potato, grass fed beef, vegetable, hydroponic and an apple orchard. Tour times will be at set times throughout the day. There will be a minimal fee and tickets will be sold in advance. *NOTE: We are hoping they will be available for purchase when our greenhouse is open. We will keep you posted with any changes as this is all still in the works.*