

# DERI FARM NEWS

<http://derifarm.com/newsletters/>

## What's in this Newsletter

- This is the last week of shares!
- Eggs will be available all winter
- We will sort out the balance for those who ordered eggs shares and are still owed several weeks
- Pumpkin Fest at Skyline Farm on Oct 24 from 3-5 PM
- Source for local pork, beef and turkeys!
- Flower wrap-up

## Pumpkin Fest at Skyline Farm

**October 24, from 3 - 5 PM (Volunteers Needed!)**

On October 24 from 3-5 PM, Skyline Farm is holding it's annual Pumpkin Fest. It's a fun event for kids and possibly childish adults! Some of the activities planned for the event are horse drawn wagon rides, donuts on a string eating competition, candy in a haystack and cookie decorating. Skyline Farm's Pumpkin Fest is a smaller event compared to some of the other area pumpkin events which makes it a great way to meet other members of this community. The entry fee is \$10 per car (pile in those neighbors and kids). Also, I know that the organizers are looking for volunteers to help set-up, run events and clean-up. If you have a couple of hours to help out, please let me know!



A sample of the winter squashes to be given out in this week's share. With the cold and wet spring, some crops (such as winter squash) have a reduced yield, though just enough to give everyone a share.

## FARMER'S CORNER

### End of the Season

Now that we have had a couple of solid frosts and many of the fields are bare, it is time for the season to wrap-up. This week is the last week of distribution, so Friday, October 16 is the last day. I will be sending out an email with a survey in the coming weeks that I hope you take the time to fill out so that I can improve your experience for future years. I will send out the results of the survey as well as some of the data on share values for the season in my first ever shareholder annual report!

As you know from the earlier newsletters and even the national news, this year presented some difficult challenges for many farmers across New England. In spite of this and other issues with a first year of vegetables in a former hay field, I am happy with what we have given out for shares over the past four months. Again, I plan to give a summary in a couple of weeks of what was given out as I further ruminate on the season. Keep an eye out for future ramblings from me!

Your farmer,  
Justin



## THE SUMMER IN FLOWERS

### A look back on the season

Despite the wet start, we were still graced with the colorful exuberance of over 40 varieties of annuals. Of these 32 grew well and 3 were extremely poor performers. The Chantilly Snap Dragons were drowned in a record breaking rainy June, and the Envy Zinnias never quite lived up to their name of being “green” but hey they were still cute. As with any farming, the more I learn about the land, the soil and the subject, the better the flowers will grow. We look forward to continuing with the flowers and welcome feedback on what worked and what didn’t for next season. We hope you enjoyed the flowers as much as we did.



Ageratum ran wild, a vigorous performer!



Asters performed sporadically, maybe next year they will improve!



Flowers ready to be bunched for the flower shares. This bouquet used unique varieties of sunflowers, Asters and a Purple Carrot grown for its unique stems.



Beautiful and exotic Ceosia, a favorite for Bees, we found them sleeping inside nestled in the early in the morning dew



Zinnias (a favorite of the Japanese Beetle) did well blooming into fall.



Rudbeckia grew tall vigorous stems and a sea of blooms.

## Local Pork, Beef and Turkeys

Many people have been searching for local sources of various meats. I’ve found a couple local sources with quality meats that I want to share with you. First of all, if you are interested in hamburger, my neighbor (and also the North Yarmouth fire chief) Clark Baston has hamburger available immediately. He is selling it at \$4 per pound. If you are interested, let me know how many pounds you’d like and I can arrange to have it available for you to pick up here at Deri Farm when you collect your share (sorry, but I can’t deliver the meat.) I believe Clark has a couple of other beeves he is planning to send to the butcher in the next month or two. So, if you’re interested in buying a half share of beef, I think something can be arranged, just let me know.

Another source of great pork, beef and poultry is Little Creek Farm (run by Brenna Chase) in Brunswick. Her website is <http://littlecreekfarm.me> and she is at Brunswick farmer’s markets. All of her animals are

raised on pasture and this is the time of year to buy her products as now the pigs and cattle are moving on to greener pastures. She offers cuts of pork and beef but also has an interesting offer of “family packs” which give you a 10% discount. For example, a “Family Pack Pork (small)” comes to about 10# for \$65 and includes: bacon, sausage, ground pork, pork chops, country-style ribs and ham hocks. She has other selections for pork, beef and a combination of the two. Again, if you are interested, I can send you further information or you can contact her directly. If enough people show an interest in family packs, I’d be happy to put together an order with her and collect it so that you can pick it up here at Deri Farm.

With Thanksgiving coming up fairly soon, you should have your local turkey lined-up as soon as possible. I believe both Little Creek Farm and Clark Baston have a few turkeys that are available.