



Rare Earth News



May 8th

Greetings one and all! We've been occupied since mid February working inside our greenhouses with seedling production. The next phase of our spring start-up will be getting everything transplanted both outdoors and inside our greenhouses. Last month's newsletter you may recall I was elated to get an early start outdoors and wouldn't you know shortly after I made the announcement we got hit with one last blast of snow mixed with rain. (photo at right.) I should know better than to boast about an early start with the typical unpredictability of our springs. I can't help sharing the good news when everything falls into place ahead of schedule. I should probably keep my optimism tucked into my hat. Not everything always goes according to plans when farming. Last months foul weather delayed our progress a bit but since the last week in April and now into May we're catching up on our work. We're still not free from the threat of frost with our average last frost date being May 15th. We're careful not to transplant anything too sensitive to cold or freezing temperatures but there's plenty we can plant that tolerates cooler temperatures. How great it'll be once again to be eating our own home grown food.

The nations E. Coli outbreak in late April from Romaine lettuce grown in Arizona has



April 17th

Renewed your subscription yet? [Click here.](#) [Sign me up for 2018!](#)

Note: Click on the "returning member" link in the green box at the top of the sign-up web page.





been just another reminder to us all how nice it is to know where your food comes from. Incidents like these reaffirm many of our long time concerns about food produced on an industrialized scale. It's clear that mass production has had its purpose in our modern society, but it's regrettable that we had to resort to those same measures with food production. Factory style farming has managed to produce an abundant supply of inexpensive food to stock our shelves and to put a meal on our table. However, convenience, availability, and low cost has at times come with a much higher price tag on food when our health is compromised. It would be irresponsible to say an outbreak could never happen on a small scale farm like ours, but a likelihood of that occurring is greatly reduced when food is grown on healthy soils and on a much smaller scale. High levels of beneficial bacteria in soils can actually combat and keep the toxic pathogens in check. If a balance is not maintained between the beneficial organisms and the bad ones, there becomes a higher risk of bad bacteria like the e-coli 0157:H7 to flourish and reach levels that are dangerous to humans. Many of the practices we employ here are not routinely performed on farms operating on large acreage. Operating on a smaller scale allows us to do things like with soil management that are not physically and fiscally possible with a larger operation. Every time there's an incident with a food borne illness it puts us all on alert. After the danger subsides we go back to the grocers for our food supplies. This recent incident is just another confirmation to the importance of supporting and acquiring your produce from a well known source. We know that's not possible for everyone and virtually impossible for all of us during the winter months. However, when the growing season returns to Wisconsin why not buy from Rare Earth. This season marks our 28th year sustainably growing and providing safe and healthy fresh produce to our local community. Thanks you for supporting us all along the way. Our next newsletter will be published with our first delivery scheduled for June 28th. Take care everyone and eat well!

“What’s frustrating more than anything is when chefs start to cut corners and believe that they are incognito in the way they send out appetizers, entrees and they know its not 100 percent but they think the customers can’t spot it.”

Gordon Ramsay



Order extra Maple Syrup

Our first delivery will include a quart of maple syrup from our family farm producers in Dorchester, Wisconsin. If you're like most of us who love real maple syrup you'll probably want to buy more to get you through the year.

Ordering syrup and making payments can be done online by clicking on the link below. Orders must be all in by May 25th. Your order will be delivered to your pick up location on our first delivery day scheduled for June 28th. Thank you!

Order now by clicking here: [Maple syrup](#)

Here's Something New & Improved for 2018!

The interest today in online shopping is a thriving market for virtually everything under the sun including food. Online shopping for food sales is expected to climb to be 20 percent of the total grocery retail business by 2025.

A big change in our program this year is we're going to have more produce available on our webstore to allow CSA members to place orders for extra produce.

Here's the plan;

- All additional purchased items will be packed into our regular shipping boxes along with the produce included with our weekly CSA vegetable assortment.
- When you place an online order your custom box of food will be clearly labeled with your name, and placed at your pickup site so it will be easy to find.
- An email message will be sent out Friday evenings during our delivery season. A list forecasting what's to be included in the upcoming delivery will be in the message. A link in the message will direct you to our online store where you can place an order for any extra items you may need for the week.
- Some items may only be available through our webstore. (e.g. cilantro).

Online store hours for placing orders:

Friday evening at 6:00pm to Saturday evening 10:00pm.

If you have other family, friends or neighbors that are not an active CSA participant your welcome to order produce for them and have it packed along with your own special delivery. It's a great way to introduce new people to the farm.

Hope you'll give shopping online with us a try this summer. Thank you!



What's been going on at the farm these days.



← Propagation greenhouse filled to the brim with young seedlings waiting for field transplanting.



Celery seedlings graduating to their more spacious individual cells. →



← More transferring of young seedlings from germination trays to an individual cell where they'll size up for transplanting.



Broccoli plants exhibiting the "Lotus effect". Find out what means by clicking on this link:

https://en.wikipedia.org/wiki/Lotus_effect



Cleaning up →
tools after a good
barn cleaning ses-
sion.

← Inspecting
our new
honey bees
looking for
the queen.



Unlike transplanting our crops outside with machinery, planting inside our greenhouses is all done by hand. Composting, setting irrigation, and planting inside a greenhouse is fun at this time of the year when it's warm and feels like summer. The plants shown in the pictures are romaine lettuce. These should be ready by the first delivery in late June.