



In the Share

Squash, grab bag
Beets/Carrots choice, 1 bag
Brussels sprouts, 1 bag
Leeks, 1 bunch
Broccoli, 1 bunch
Radishes, 1 bunch
Mustards/Kale/Chard choice,
1 bunch
Herb choice, 1 bunch

Laurel Blomquist

As a second year intern, I had high expectations for myself. I had experienced so many new things my first year, I thought that this year would contain fewer surprises. I couldn't have been more wrong!

Experiencing the changes in the weather alone was enough to keep my head spinning. It's hard to remember because of the amazing weather we've had lately, but we started the season working in a constant downpour. I knew this would affect the crops, but it also greatly affected our workload and the timing of certain tasks, namely weeding and transplanting.

Another big change for me was participating in the CSA harvest on Wednesday. The pressure to get the harvest done and packed early fills me with anxiety and excitement every week.

Then there were my new duties, as a second-year intern: driving the tractor and seeding cover crops. The tractor was scary at first, but less intimidating than I thought, and I look forward to driving my own some day. The cover crop seeding, on the other hand, turned out to be much more difficult than I had anticipated. Running through the soft, newly tilled, bumpy soil was challenging to me and amusing to my fellow interns,

(continued on the back)

The Intern Insider

Laura Jasiczek

This summer on the farm has been one of the best since I was a kid. Working with Claire, Jake and all the fabulous interns has been as enlightening as it has been entertaining. I not only learned many valuable lessons about farming, I met 15 wonderful people I'm happy to call friends.

Megan Bjella

My experience as a farm intern has exceeded my expectations-- every aspect of the internship has been an educational opportunity and I have been continuously impressed at Claire and Jake's ability to simultaneously bestow a sense of urgency during work-time while being patient and precise in their instruction on essential farming tasks. Throughout the season, we have been given more and more responsibility leading up to this solo week, and I think we have all learned a lot-- not only about how to run a successful organic CSA farm, but also more generally about the importance of growing food sustainably in urban areas. I have come to feel even more strongly about the importance of growing my own food-- or at least, knowing my farmer. I loved seeing how the land evolved each week, and stood in awe of the productivity of the farm and its ability to feed so many people.

Rosemary Clark

Wow. What a season! This internship has been a fantastic learning experience for me: from basic vegetable cropping techniques, to farm classes, to exploring the limits of my physical capacities (just how many mosquito bites can I tolerate?). Okay, maybe that last wasn't quite as fantastic. But it all pales by comparison to the opportunity to engage in some of the best farm philosophy conversations I've ever had. Claire, Jake, and my fellow interns and volunteers have blown me away with their astonishing depth of ideas and passion for this subject. What an amazing framework for an apprentice farmer to build on.

Maria Davis

My experience at Troy Community Farm will stick with me the rest of my life as I have experienced the true joy of growing food for the greater Madison area. The friendships, educational experience and privilege to work with Jake and Claire are the highlights to my internship in 2010.

Jenna Tulman

We are at an important place in history. Americans are starting to understand that convenience, while nice in the short term, will often have long-term negative effects. We have built our farm industry, not to mention national farm subsidies, around ConAgra and the like.

Recipe

Between weeding and harvesting—and especially during the hour before lunch—we talked a lot about food on the farm.

We all have very different tastes and preferences; strong opinions about certain vegetables inspired frequent recipe sharing and sometimes-heated discussion. The tomato tasting (Urban Roots #12) was testament to this diversity. As the season rolled out, I discovered that Claire and I seem to have the exact opposite taste buds. I am crazy about bitter mustard greens, winter squash, and Brussels sprouts. These may be some of her least favorite. I don't care for summer squash or kale, while others adore the stuff. But we all have one thing in common: we love fresh, organic food, and we have equally high standards for it all—from field to table. Below is (in my opinion) a great way to eat one of my favorite harvests: pumpkin. I think it is best covering cheese tortellini!

—Stephani Pescitelli

Pumpkin Pasta Sauce

1 small pie pumpkin
1 acorn or small butternut squash
1 cup of vegetable broth or milk
Fresh sage and thyme
Extra virgin olive oil
2 garlic cloves, minced
Salt and pepper to taste

Roast pumpkin and squash at 350 degrees until soft. Meanwhile, heat olive oil in skillet and simmer garlic on low. Chop a generous bunch of sage and a little thyme, stir into oil with garlic. Remove skins from squash and pumpkin and combine with garlic, oil, and herbs in food processor. Add more oil as needed. I sometimes use plain yogurt to improve texture. Heat on stove with vegetable broth or milk, whatever your preference. Enjoy!



Thanks for a great season!

Next Year!

First CSA pickup for 2011 - Thursday, June 2nd

2011 is our 10-year farm anniversary! We hope you will join us again for this momentous season. Claire will send the 2011 CSA brochure in January. Look for it in your e-mail. The early bird sign up deadline will be 1 March 2011. The share prices will be the same as they were in 2010. Returning members who sign up by the deadline will be guaranteed a spot!
It's worth it to sign up early!

(continued from "In the Share/Laurel Blomquist") who watched me stumble from afar. However, my real mistake came when I accidentally spread the seed too close, which made for a thick carpet in certain patches, but used so much seed that I ran out with much of the farm left un-cropped. As you know, organic farming relies on returning fertility to the soil. I panicked as I realized what a huge mistake Claire allowed me to make in the name of my education, firmly planting the emotion and experience in my memory so as not to repeat it on my own farm. She even turned my error into a learning experience for all by challenging my fellow interns to come up with solutions to the problem.

Claire and Jake's understanding and patience while we all make our mistakes (and learn from them!) is only one of the many benefits of working here at the farm. I can only hope to emulate them at some point in my future as a farmer-educator.

(continued from "Intern Insider/Jenna Tulman") We need a new mentality that allows for diversity, creativity, and flexibility. In a time when we cherish all things "local", but still crave the benefits of international goods and cuisine, we need to find new, affordable ways to grow good, healthy, organic food. Farms like Troy Gardens are incredibly necessary to that process, because without places that will both set an example *and* educate the future generation, no meaningful change would be possible.

Troy Community Farm

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