



From The Fields of Foxdale Farms

Volume 2 Issue 1

We are excited to share updates from the farm, progress on the crops, and some of our favorite recipes and homesteading tips!

For the upcoming season....

What a difference a year makes! Last year at this time we had one of the driest May's on record. At the farm, we recorded just under 0.4 inches of rain for the entire month. This past May, we had over 7.3 inches of rain. It was a tough spring in 2023 with constant watering just to keep the plants alive, and it took them a while to catch up once we started getting regular rain showers.

These past few weeks have been busy times at the farm as we planted the rest of our crops in the ground including later sweet corn, some more tomato and pepper plants, and late potatoes. We are trying something new with our last batch of potatoes. We planted them upright in wire cages with alternating layers of straw and soil/compost mix. Will be a huge spacesaver if it works out!



The early crops are coming in, thanks to steady rain, hard work, and always some luck. Some of the greens are a little behind - like kale and broccoli - but should be ready in a few weeks. It is also the start of berry season, and we can't wait for fresh strawberries, raspberries, and blueberries!

At the stand....

Jams & Jellies

- Peach Jam
- Strawberry Jam
- Red Raspberry Jelly
- Grape Jelly
- Cherry Jam
- Apple Jelly
- Assorted pepper rings, jelly, sauce

Flowers & Trees

- Chestnut Tree
- Butternut Tree
- White Oak Tree
- Veggie Plants
- Daylilies
- Hydrangeas

**Baked goods
every Saturday!**



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Our focus on the farm now is keeping the crops watered, fertilized, and as weed free as possible. As the young pumpkin plants come up, it is always touchy for the first 2-3 weeks keeping the bugs off them to give them a good start. We planted an extra batch of sweet corn this year, and the earlier plantings are coming on strong, and should be well past knee high by the 4th of July!



We also planted more daylilies this year and have some mums started in their pots. It is hard to believe the tiny sprigs will be so big and full of color in a few short months! Our Christmas Cactus are growing nicely too – we will have two sizes and assorted colors this year.

Everyone says how time flies and with so much going on around us, at times it seems the days, weeks, and months go by working for that vacation, holiday, or special event. It is important to take the time and enjoy the beauty of the moment or day. Make sure to take a pause to just listen, smell, and enjoy the moment. At the farm, we can sit on the deck, or pause on the still tractor and hear the birds talking in the background, the cows down the valley, or the stillness and calm in the air. Enjoy the beauty of each day – even if just for a moment!



"One is nearer God's Heart in a garden than anywhere else on earth" - Dorothy Frances Gurney 'Gods Garden'

Kitchen Corner

It is early in the season, but one vegetable that everyone always has extra of is zucchini! Instead of letting them sit in the office breakroom, take them home and try new recipes out. Don't forget, you can always shred it, drain some water out, then freeze it to make bread and cookies later. Besides cutting it up and boiling it, we also fry it, use thick slices on kabobs, grill it with other fresh vegetables and use it in several recipes. Try this one out and let us know how it tasted!

Combine 3 large eggs, 1 cup grated parmesan cheese, ½ cup canola oil, 1 tablespoon minced fresh parsley, 1 minced garlic clove, ¼ tsp salt, and 1/8 tsp pepper. Mix 3 cups sliced zucchini, 1 cup bisquick, and 1 chopped small onion. Stir the last 3 ingredients in your mix, pour in 9-inch pie pan, then bake for around 30 minutes at 350 until lightly browned. Slice and enjoy!