Thanks and goodbye from Briana

December 5, 2005
Categories: Uncategorized

Fall is often the time of year for transitions, and this fall has proven to be no exception for me. Most of you have already heard that I will not be at Hearty Roots next season, and that Benjamin will be taking on a new farming partner this winter. Miriam will be joining the Hearty Roots team for the upcoming season, bringing 8 years of farming and social justice work experience with her. I am confident that Benjamin and Miriam will continue to bring the produce, farm experience, and values that Hearty Roots was started with to you next year, and though I am sad to leave, I feel glad and excited that these two great people will be keeping it going.

I am thankful to all of you who helped and supported me in so many ways for the past two years while Hearty Roots grew from a crazy idea into a successful CSA farm. All of you helped me realize a dream, and I cannot thank you enough for that.

Many of you are probably wondering what I’m off to next . . . I’ve decided to take a step back from farming and grow food on a gardening scale again. Hearty Roots needs to keep growing in order to support two full time farmers, and I’ve realized that my love and passion for growing food is best cultivated in a space smaller than two acres, or even one. So I will be building a raised bed garden at The Phantom Gardener next year, as a display and educational area, as well as building my own dream garden in Greene County.

I have enjoyed growing food for all of you during the past two years, and I hope that I’ll still be seeing you around the area. Even though my physical home will soon be out in the Catskills, I will always feel that this community is my home in some sense, and I’m planning to spend a lot of time here, so I hope I’ll see you around!

Take care,
Briana
Happy New Year from Hearty Roots

January 3, 2006
Categories: Uncategorized

The summer seems long gone and the Winter Share is over. The growing season can be such as blur that it almost seems like a dream— I would almost believe that, if I weren’t still eating parsnips, turnips, butternut squash and potatoes stored in the cellar (some of you who joined the winter share might have a few things left in the fridge too).

Although there’s always something to do for the farm (right now it’s bookkeeping and taxes), I’m enjoying some down time in January: I can read up on botany and figure out the answers to questions that came up in the fields; sleep past dawn; and even take a few weeks of vacation (thanks to a generous chicken-sitter).

At the same time, I am excited for the upcoming spring. I’m thrilled that Miriam Latzer will be joining the farm in February, and we have been talking eagerly about new ideas for the upcoming season. We will be adding some CSA shares in both Tivoli and Brooklyn; expanding pick-up hours for our Tivoli CSA members; growing more of the salad greens that kept selling out all summer at Montgomery Place Farm Stand; and planting into new fields.

So when you pass by the farm and see a quiet blanket of snow, envision the explosion of green that will crop up in a few months— that’s what I’m doing, even if I am on “vacation.”

-Benjamin
A new farmer joins Hearty Roots

January 4, 2006
Categories: Uncategorized

Greetings!

I’d like to take this opportunity to introduce myself as a new face at Hearty Roots Farm. My name is Miriam Latzer and I will be working with Benjamin to help tend this amazing seed that Briana has lovingly planted. I bring 8 years of experience as an organic vegetable grower, many of which have been spent here in the Hudson Valley. I also hold a masters degree in regional planning with a focus on natural resources, which I hope will enable me to become an active participant in the on-going efforts to preserve farmland in Northern Dutchess County.

I look forward to getting to know each of you as individuals and join in the collective spirit that brings us together. Take care and enjoy the blessings of the winter season.

Cheers,
Miriam
Onion planting party a success!

May 12, 2006
Categories: Uncategorized

On Saturday May 6th we were thrilled to have dozens of farm members and neighbors come to the farm for our annual Onion Planting Party. With your help we transplanted over 17,000 onion and leek seedlings!

We really appreciate everyone’s hard work, we couldn’t have done it without you. For those who missed out on the fun - don’t worry there will be plenty more opportunities to help out.

A few photos from the event are above- click here to see more great photos.
Shares still available, onion seedlings, & Daikon recipe!

March 12, 2007
Categories: Uncategorized

Hi folks-

Farm Share memberships are still available at all of our sites as of March 2007. Click here to download the membership form and sign up!

The snow is beginning to melt here, and we started the onion and leek seedlings in the greenhouse this week; in another week or so we should have about 37,000 tiny green shoots poking out of our seedling flats! They will be planted in the first week in May; stay tuned for the date, because as always will invite everyone to join us on the farm for onion transplanting day.

We just received a great hand-written Daikon greens recipe from one of our Brooklyn members, Ruby Baron. See the image below!

-Benjamin & Miriam
Hearty Roots is growing! Seedlings, new land, and save the date!

April 8, 2007
Categories: Uncategorized

Things are in full swing at Hearty Roots; plants are thriving the the greenhouse (those are arugula and beet sprouts in the photos), and we took advantage of last week’s mild weather to begin tilling the soil and to plant spinach, pea, beet and scallion seeds in our fields.

We are also very excited to announce that we are expanding our land base this season. In addition to our home base in Tivoli, we have rented an additional 20 acres of prime vegetable land on the property of the Greig Farm, a mile south as the crow flies. Last week the conditions were perfect to plow 9 acres of that land, on which we will grow our mid- and late-season crops this year. We will also plant cover crops there to boost fertility for the future.

One crop that will be on the new land is our Onions; please save the date of Saturday, May 12th for our annual Onion Planting Party, when we invite you to come pitch in as we transplant thousands of little seedlings into our new soil! Details to come.

Shares are still available at our Tivoli, Woodstock and Brooklyn locations; please tell your friends!

-Benjamin & Miriam
Onion Planting Party this Saturday, May 12th!

May 9, 2007
Categories: Uncategorized

This Saturday, May 12th, from 11am - 5pm. 227 Pitcher Lane, Red Hook, NY 12583

Come one, come all to the annual Hearty Roots Community Farm Onion Planting Party!

This year we are excited to be planting the onions into one of the new fields that we are renting on the next road south of the farm home base. Visit us at 227 Pitcher Lane in Upper Red Hook (just west of Route 9, on the property of the Greig Farm). We will be planting from 11am - 5pm; come for as many or as few hours as you wish. Snacks and water will be on hand; feel free to bring a picnic!

The event is open to all, so go ahead and bring friends, family, and kids (but please leave your pets at home).

We hope to see you in the fields!

– Benjamin, Miriam, KayCee and Owen
Tens of thousands of onions in the ground!

May 18, 2007
Categories: Uncategorized

Thanks so much to everyone who came out to the annual Onion Planting Party this past Saturday. Together the farmers and dozens of members, friends and neighbors planted over 30,000 seedlings!

The beginning of the season is just a few weeks away, and we are still looking for more members in Tivoli, Woodstock and Brooklyn—please tell your friends!

-Miriam, Benjamin, KayCee & Owen
Farm Newsletter: Week 1

June 2, 2007
Categories: Uncategorized

Welcome to the 2007 Hearty Roots CSA season. We are excited to be welcoming back returning members and are looking forward to getting to know our many new members. Hearty Roots is growing and there is change all around us. The most significant change is an additional piece of land that we are leasing. Last year we cultivated 3 1/2 acres of land. With this we sold 110 shares serving 125 households in two sites. This year we are cultivating 8 acres of vegetables and managing 16 acres in cover crops (below is information about cover crops). This year we hope to sell 215 shares to close to 300 households and we have added two additional sites. In addition to Tivoli and Williamsburg, we now have distribution sites in Woodstock and in Prospect Park/Sunset Park, Brooklyn. What hasn’t changed is our commitment to growing a wide variety of delicious and nutritious vegetables that come straight from our farm to you!

Cover crops are grown to protect and improve the soil, not to harvest. Cover crops have the potential to improve soil tilth, control erosion and weeds, and maintain soil organic matter. They can reduce compaction and increase water infiltration which decreases leaching of nutrients. Cover crops retain and recycle plant nutrients (especially nitrogen) between crops, provide habitat for beneficial microorganisms, and increase plant diversity. Examples of cover crops that we use are different varieties of clover, buckwheat, tritacale (a cross between wheat and rye) and oats. With our additional land we are able to rotate the crops and let the soil rest some years. We will have some land in cover crops for a year and then grow vegetables on that land the following year while last year’s cultivated area will get a year off and be in a cover crop.

About this newsletter:
This newsletter will help you stay connected to what is going on at Hearty Roots Farm. We will have monthly reports from the farmers, Miriam Latzer and Benjamin Shute, and they will give you a farmer’s eye view of how the season is progressing. We will have monthly reports from Owen O’Connor, a Hearty Roots employee, and he will keep you up to date on local zoning changes, land regulations, and pertinent topics that affect farming and the environment in Northern Dutchess County. We will bring you a monthly member’s report, with a member from each of our four sites reporting on their experiences with Hearty Roots, CSA, and eating locally. Your newsletter editor, KayCee Wimbish, will be keeping you up to date on the politics of food, important legislation, local food movements, and whatever else I find of interest and relevant. If you would like to share a recipe, add your two cents, or offer feedback, please email me at danceordie@gmail.com. If you know any vegetable related jokes, send them my way and I will include them in the newsletter. We all look forward to a great season.
Newsletter Week 2

June 9, 2007
Categories: Uncategorized

Farmer Miriam Latzer fills you in on what is going on at the farm...

The big excitement this year is farming on two different parcels of land! The increase in acreage has allowed us to really plan a careful crop rotation and make the most of our cover cropping. But, it takes a lot of preparation to get a field that has been in sod for 5 years into shape for planting vegetables. So, we direct seeded and transplanted our earliest crops into our “home base” on West Kerley Corners.

Meanwhile, on our new acreage we were busy plowing under the sod. In fact, we were hopping on the tractor with morning temperatures so low the engine wouldn’t start without a quick shot of ether.

At this point in the season we have several acres of plants in the ground at the new location and things are going well. We are moving plants out of the greenhouse in rapid succession. Eggplants and Peppers are next up this week... and they can’t wait to be released from their cells. Both of these solanaceous plants have made the journey from a “speed tray” (long plastic troughs that hold a little dirt and lots of seeds) - to “32’s, which are trays with much larger cells that hold a lot of dirt. All of our seedlings stay outside and get used to the elements before they go in the ground and then... the weeding begins!
Farm Notes from Owen

June 15, 2007
Categories: Uncategorized

Farm Notes by Owen O’Connor. Owen will give members a monthly report on land use issues affecting Dutchess County. Here is his first installment.

The Hearty Roots crew farms two pieces of property in the Town of Red Hook, in Northwest Dutchess County (the mailing address is Tivoli). In Red Hook, as in much of the Mid-Hudson Valley, land use is a hot topic. People are concerned about over-development, but there is disagreement over how to prevent the private-property land system from producing misplaced and excessive building.

Land-use issues are deeply connected with land ownership. The Red Hook community can articulate its goals for the land, but many of the decisions about the land in the hands of those that currently own it. Red Hook has articulated some of its hopes around land-use: two significant surveys, one in 1990 and the other in 1999, show Red Hook residents highly favoring farmland preservation, groundwater protection, and keeping the Town’s rural character. A dance occurs, where policy makers, groups and individuals try to reconcile the community’s goals with the needs and wants of the land owners.

There are 417 private properties in Red Hook that hold significant amounts of open space. These properties contain 15,991 acres in total, including much of the forested land and all of the farmland. While there are 3,574 households in the Town of Red Hook, our undeveloped land is owned by 287 families and corporations. If all of those landowners were Red Hook families, that would mean that 8% of the families control all of the towns privately-owned open space. But 98 of the property owners list their primary address as outside the Town of Red Hook (only 21 of these list the adjacent towns of Rhinebeck or Germantown as their address). Also, 12 of the owners with Red Hook addresses are private corporations, both profit and non-profit. So Red Hook’s undeveloped lands are in the hands of less than 5% of Red Hook’s families, a handful of local corporations and many outside families and corporations.

Even if more people had claims to our farms and forests, it is not at all clear that private ownership of productive land serves the well-being of the community. Many individuals make their land decisions according to what will bring the greatest financial gain (some are in a financial situations where they have to base their decisions on these criteria). The result is that the short term interests of an individual can cause long-term damage to a community’s resources. In next month’s newsletter, we’ll look at what efforts have been made to resolve this conflict, and see what is ahead for the town.
Newsletter Week 4: The Farm Bill

June 26, 2007
Categories: Uncategorized

Farm Notes by KayCee
A new farm bill is currently being debated in the House of Representatives and in the Senate. The Farm Bill is an omnibus legislation that is debated every five years. The 2007 bill is due to be approved in September. It is a huge piece of legislation that affects how people in this country and around the world grow, receive and eat their food. As we are all part of the food system, it affects us all, either as producers, consumers, recipients of food stamps or people who care about the environment. The information below will give you an introduction to the Farm Bill. Historically, the farm bill supports large, conventional producers. We want to see a farm bill that supports and encourages local and organic producers and protects the environment. Educate yourself and reach out to your elected officials if you feel compelled to do so.
Farm Bill 101

Whether you buy food at a grocery store, a farmers market or a cafeteria, the next Farm Bill will affect what you eat. Throughout 2007, Congress will debate policies that determine what food is grown in the United States, how it is grown, who grows it, and who can afford to eat it.

What is the Farm Bill?

Click here to get the PDF

The Farm Bill sets up the funding structure for agriculture, food stamps, rural development and agricultural research in the United States. It’s divided into ten chapters, called titles.

The first chapter of the farm bill deals with the “commodity crops” - corn, wheat, sorghum, barley, oats, rice, cotton, soybeans and most other oilseeds (canola, sunflower, etc.). A variety of loans and government payments (called subsidies) are available to farmers who grow these crops. Farmers who grow “specialty crops,” a category that includes fruits, vegetables and ornamental plants, are not eligible for these loans and payments.

Commodity crop subsidies are the subject of much controversy. According to some critics, these payments create hardships for farmers in the United States and around the world by encouraging overproduction of staple crops. However, subsidies are only one component of the problems with our farm and food policy, the side effect of decades of agricultural policies designed to drive crop prices as low as possible.

How Did We Get Here?

The structure of our food system is no accident - it has been shaped by years of policies designed to bring down the price of U.S. farm products, with the hope that lower prices will mean that U.S. exporters will be able to increase sales to other countries.

The 1930's - The New Deal established programs to stabilize farm prices by managing the supply of major agricultural products like corn
and wheat. The government required farmers to take a certain portion of their lands out of production each year. This helped to counteract farmers’ tendencies to plant as much as they possibly could, which created a surplus and drove down prices. The government also maintained reserves of staple grains, and purchased farmers’ surplus in high-yield years. Then, if U.S. farmers had a rough year caused by drought or pest infestation, the government released the surplus.

The 1970’s - Policymakers saw trade as the way of the future and encouraged farmers to produce as much as possible and to export their entire surplus. This worked for several years, in large part because the Soviet Union experienced a run of low crop yields, so U.S. farmers did export large quantities of grains at a good price.

The 1980’s - The global price of commodities collapsed. U.S. farmers, who had become dependent on exporting their crops, were hit hard. But policymakers kept their faith in trade and said that if U.S. crop prices dropped low enough, U.S. exports could undercut foreign competition. They believed that they could make up for low prices with high volume, ignoring the fact that high volume drives prices down even more.

As U.S. crop prices decreased, so did the global price of crops, because other countries’ exporters all set their prices based on U.S. numbers. A vicious cycle began - U.S. commodity traders would reduce the price of their grains to try to sell them in other countries, and the other countries would lower the price of their own crops to compete with the United States, and so on .... Prices continued to fall.

1996 - The “Freedom to Farm” Act marked the end of policies intended to control supply and stabilize farm prices. This bill eliminated the requirements that farmers keep some of their land idle. The government stopped keeping reserves of grain; instead all of the grain produced was put on the market. Even the system of loans to farmers was reworked in a way that failed to stabilize prices and encouraged overproduction.

1997 - One year into the Freedom to Farm Act, farm prices were collapsing. To quell criticism, Congress authorized emergency payments to farmers, which reached $20 billion in 1999. However, these payments could not make up for the decline in prices - even with the payments, U.S. net farm income declined by 16.5 percent from 1996 to 2001.

2002 - In the 2002 Farm Bill, instead of addressing the cause of the price drop, Congress voted to make these “emergency” payments permanent.

Who Wins? Subsidizing Agribusiness

Farm policies that permit the price of crops to fall below their cost of production actually give indirect subsidies to industrial animal
production and food processing companies. Government payments make up the difference between the low price paid by agribusiness and the farmers cost of producing the crop - preventing a widespread failure of farms during low-price years.

As a result of farm policies that encourage overproduction and push crop prices down, it costs more to grow grains than to purchase them. Traditionally, farmers raised livestock and also grew the grains used to feed the livestock on their farm. Factory farms, however, must purchase grains to feed the thousands of animals they raise on one site. Therefore, the subsidy payments that are given to commodity farmers to help make up for low prices are also an indirect subsidy to factory farm operators, who do not have to pay the full price for their animal feed.

**Just Getting Rid of Subsidies Won’t Fix It**

One popular theory is that U.S. subsidies are the cause of low commodity prices around the world. If the U.S. would only get rid of its subsidies, it is argued, then farmers in the developing world would have a better chance at making a living.

While it is true that the United States exports crops below the cost of production, which hurts farmers in developing world, the anti-subsidy argument ignores the fact that U.S. subsidies were implemented in 1997 in response to falling crop prices. In other words, subsidies were the result, not the cause, of the low prices farmers receive for their goods.

Subsidies don’t fix everything. The payments go mostly to the largest players - the top one percent of subsidy recipients get about $83,000 per year, while the average program crop farmer only gets about $1,200 per year. And the top 10 percent of farm program recipients received 71 percent of farm subsidies between 1995 and 2002.

But without addressing the underlying causes of low crop prices, removing subsidies will do little to raise global farm income. Several studies have modeled the impact of eliminating U.S. and European Union agricultural subsidies, and found that over the next 15 years, global crop prices would be anywhere from 3.7 percent higher to 3 percent lower than their current value. On the other hand, U.S. net farm income would decrease about 25 to 30 percent, a total of about $15 billion.

The National Family Farm Coalition (NFFC) has developed the Food from Family Farms Act as a model for a return to supply management and price stabilization. Under the NFFC proposal, farmers would own and store reserves of grains that they could sell when prices are high, and keep off the market when prices are low. And if crop prices got too low, farmers could give up a portion of their crops to the government as payment for their loans. This return to a system of grain reserves would keep some crops off the market and keep prices from sliding even lower.
Additionally, the government could require farmers to set aside a certain portion of their land as a supply management tool in order to prevent over-production of staple crops. Additional acres would be included under an expanded version of the existing Conservation Reserve Program, which takes fragile land out of production.

**Restoring Competition**

Because just a few agribusiness and grocery companies hold most of the power in the food system, they are able to pay farmers a low price

![Grocery Store](image)

for their farm products at one end of the food chain and charge consumers a high price for their groceries at the other. If the next Farm Bill is going to get to the heart of the problem, it must include measures to restore competition and reduce concentration in agricultural markets – in a Competition Title. By preventing the ownership of livestock by meat companies, requiring better contracts for livestock growers, and providing consumers with country of origin labeling of food, a Competition Title could start to even the playing field.

**“But is it WTO compliant?”**

Rather than worry about finding ways to make U.S. farm policy compliant with future expansions in global agricultural trade rules, policymakers would do better to take a serious look at the track record of the existing World Trade Organization Agreement on Agriculture. Since the Agreement went into effect in 1995, member countries have been required to reduce import taxes, called tariffs, on agricultural goods. As a result, developing countries have been flooded with crops like corn and soybeans from the United States that can be produced on mega-farms with heavy machinery, and the United States has experienced a sharp increase in imports of produce from corporate-owned plantations in developing countries with lower labor standards. In both cases, small-scale farmers who don’t have access to the export market have lost out, and agricultural diversity in each country has diminished.

The next Farm Bill should embrace the principles of “Food Sovereignty.” In contrast to the WTO’s emphasis on increasing global trade, the concept of food sovereignty is based on local agricultural production. Under food sovereignty, farmers produce first for the local, then national markets, with export markets at the bottom of the list. In contrast to the push towards uniformity of laws under the WTO, food sovereignty promotes local autonomy and the rights of countries to develop their own food and agricultural policies based on the needs and cultural traditions of their populations.

**The Next Farm Bill should:**

- Establish Policies to manage the supply of agricultural commodities.
• Include a Competition Title to restore fairness and transparency to the livestock sector.
• Provide funding for farm to cafeteria programs, organic transition and public research on plant and animal breeding.
• Maintain the Conservation Reserve Program and expand the Conservation Security Program so farmers across the country can participate.
• Restore the implementation date for Mandatory Country of Origin labeling for meat and produce.
• Establish a permanent system for disaster payments to farmers in the event of crop losses from a natural disaster


For More Information

• Take action at www.foodandwaterwatch.org and join our email lists to get regular updates on the Farm Bill and other food issues.
• Read the Food from Family Farms Act at www.nffc.net
July 10, 2007
Categories: Uncategorized

Farm Notes from Farmer Benjamin Shute

We’re just past the summer solstice— the longest day of the year— and you can really see the effects on the farm. With more sunlight, plants grow noticeably faster. Funny things happen when the day length changes so dramatically; for example, we transplant a new planting of head lettuce into the field every two weeks or so, so that we have a steady supply to harvest all summer long. But two of our plantings, which were put in the ground two weeks apart, are now both the same size— the younger lettuces caught up to the older ones because they have been growing so fast with all the extra sunlight.

The bigger crops are growing even faster than the lettuces, since they have more leaves to photosynthesize the available sunlight. The tomato plants are keeping us busy with their quick growth, because we have to continually tie them up to the stakes that we have in the ground for them (we stake the tomatoes to keep their leaves off of the ground; this prevents disease and makes picking easier. By the way, there are already green tomatoes on the plants and we hope to have ripe tomatoes in a few weeks!)

And what’s growing even faster than the tomatoes? The weeds! Many weeds have evolved to out-compete other plants by growing as quickly as possible. So we are spending a lot of time battling the weeds so that they don’t rob our veggies of nutrients, light and water. We hoe them, yank them, mow them, whack them, and sometimes even ‘flame’ weed them with a big propane torch— but there is never an end!

Actually, there is an end; the first heavy frost, still months away, will knock back many weeds, and the first heavy snow will leave us with a clean slate. It seems a long way off, but the passing of the solstice reminds us that from here on out the days are getting shorter, already counting down to winter.
Hearty Roots Newsletter

July 16, 2007
Categories: Uncategorized

Farm Notes by KayCee
Locavores!

Locavore was a term coined by a group of people in the San Francisco area who decided they wanted to only eat foods grown, harvested, and produced within 100 miles of where they live (www.locavore.com). The locavore idea is gaining momentum across North America as a political, environmental, and healthful act. Most food items that we Americans consume travel 1500 miles to get to us. In this time of rising oil prices, climate change, and general political instability, using all that energy to get food to us is a troubling act. You have made a decision to get your vegetables locally and seasonally, but what about the other things you eat and drink? The locavores started eat local challenges that usually last a week or a month. When you sign up for one you commit to only consuming food items that come from within 100 miles of where you are. The next eat local challenge is for the month of September. That is one delicious month; the end of summer and the beginning of fall! Being situated in New York might not be quite as advantageous as being in California, but you are within 100 miles of Long Island, Hudson Valley, New Jersey, and Pennsylvania. You can easily get dairy, eggs, meat, wine, and vegetables from within this radius. I have recently discovered some local grain growers and millers at the Union Square Farmer’s Market which is a huge bonus. Try using local maple syrup instead of sugar (abolitionists tried to get the United States to only sweeten with maple syrup due to cane sugar’s deep dependency on slavery). The folks at the 100 mile diet have put together 13 reasons to eat locally, you can check it out here:

http://100milediet.org/why-eat-local/

The same people have created a program that enables you to see a map of the 100 mile radius of where you live. This can help you plan and figure out where you can look for locally grown goods. Click here to see the map:

http://www.100milediet.org/map/

Obviously, there are many things that are impossible to get from within 100 miles (olive oil, chocolate, coffee, black teas, etc), and no one is suggesting that you give it all up. But by being increasingly aware of where your food is coming from you can reduce your ecological footprint, help keep local farmers in business, and create a strong regional economy all the while supporting local growers and producers and connecting to the seasons.
Read more here:

Farm News from Owen Part 2

July 20, 2007
Categories: Uncategorized

of Red Hook takes action on land issues

The Town of Red Hook has taken a number of steps to negotiate the rights of private landowners with the goals of the community. Like most towns, Red Hook has zoning laws. The zoning laws dictate that only a certain number of houses can be built per acre and that different kinds of development are allowed only in specific areas. In 2002, the zoning laws were revised to require that houses built on important farmland are clustered to reduce their impact. Beyond the zoning laws, the town has attempted to mitigate the development of farmland through the Purchase of Development Rights and the Community Preservation Fund programs.

In 2003, the Town of Red Hook issued a $3.5 million bond to buy farmland development rights. In a Purchase of Development Rights program, the community pays individual landowners to put a conservation easement into the deed of their property. The farm can no longer be developed, and the tax-payers of the town share the price of this common good. It has been shown repeatedly that these programs pay for themselves by preventing an increased tax burden on the town in the future (from the costs of serving and educating new residents).

Recently, voters passed a referendum calling for a Community Preservation Fund. This fund can be used to purchase farmland development rights and achieve other community land goals. The funding for the program comes from a tax on real estate transactions. If a property sells for more than the Dutchess County median (about $350,000), there is a 2% tax on the difference between the county median price and the selling price of the property. People purchasing more expensive properties contribute more to the fund. Those who buy properties under the median, or who do not purchase property, pay nothing.

While both programs help to preserve what is left of the town’s productive land, they are just a start. The money from the Purchase of Development Rights program has protected 376 acres, and the rest is already allocated to specific properties awaiting approval. The Community Preservation Fund will continuously generate money to protect farms, but at a somewhat slow rate. Much farmland is left vulnerable to development pressure.

After a year a half of research and discussion, a task force with representatives from the Town of Red Hook and the Villages of Tivoli and Red Hook reported back to the Town Board on their recommendations for a more comprehensive plan to address Red Hook’s land issues. The plan calls for the creation of a new zoning
area called the Agricultural Business District, conservation subdivision within that district, a concentration of
development around the town’s village centers, and a Transfer of Development Rights program that would
build up the village centers while preserving the town’s farmland. For more information, go to Redhook.org
and scroll down to find “Inter-Municipal Task Force Update.” The Task Force’s recommendations could make
real comprehensive improvements in Red Hook’s future. They provide ways to balance development with
conservation and the needs of farmers with the goals of the community. The decision on whether these
recommendations are implemented is ultimately up the Town Board. Citizens concerned with Red Hook’s
future would be wise to pressure the Town Board to support the Task Force’s recommendations.
Farm Notes from Williamsburg members Sarah and Steve

July 28, 2007
Categories: Uncategorized

Farm Notes by Steven and Sarah, members of the Williamsburg, Brooklyn CSA. They have been members for three seasons. Their daughter, Willamina, has been a member for all of her almost two years.

Our farm share

The first spring after we moved into what is called EWIP—The East Williamsburg Industrial Park—we made a determined effort to take our little backyard & grow veggies in it. The soil may have been contaminated, and the streets certainly plagued by renegade trash haulers, but nonetheless we seeded and watered our backyard.

Nearly every plant came up. And nearly every plant eventually succumbed to an invasion of plant-loving feral cats. We ended up with a handful of strange cucumbers, loads of mealy tomatoes, and luckily a farm share that has lasted now for 3 seasons of beautiful, consistently wonderful produce.

We find great pleasure in this coop arrangement. It simplifies our lives that are otherwise consumed by work & our baby. The share is also a way to express our affection for this world by affirming a sustainable way of farming. We appreciate being a part of the process, and love seeing our toddler, nourished in the womb on the farmshare veggies, now learning to eat them by the spoonful.

We have made it to the farm twice as a family. The first time Willamina was only a month old. It was our first road trip, and we decided to pick up our share in Tivoli en route to Vermont. A brief tour and a look at the chickens turned our 4-hour trip into a 10-hour adventure, that in the end still felt worthwhile.

This past weekend we finally made it upstate again for the garlic harvest. The task loomed large in the early afternoon as we forked
the earth, pulled the garlic stems, and revealed the garlic root.
Each time we lifted a plant we were amazed by its size & perfection.
And while the rows seemed endless the community pulled through and finished the task.

Seeing the farm operate in person, and just meeting people at the garden, has made us realize that we are part of something that has grown tremendously. When we wrote our first check to the coop we didn’t know that were planting a seed of sorts that would continue to grow and flourish for one, two, and now three seasons. We had a great time harvesting garlic & running through your fields, sharing an apple from your trees and the wonders of dirt and wild flowers with our daughter. Thank you, Hearty Roots, for being there for us.

-Sarah Lippin & Steven Garrelts
Farm Notes by Miriam

August 8, 2007
Categories: Uncategorized

The Popillia Japonica (aka Japanese Beetle) has shown up in droves here at Hearty Roots Farm, and elsewhere throughout the Hudson Valley. This lover of tender eggplant leaves is also quite fond of basil, but the most shocking damage is the complete destruction of our entire soy bean crop. Sadly, we will not be able to offer you edamame this year.

Click the link below to see an image of soybean destruction.

http://www.ent.iastate.edu/imagegal/coleoptera/scarabaeidae/japanese_beetle_soybean.html

Scouting the rows we have found as many as 12 climbing on top of each other at the same time. Many plants supported upwards of 50 beetles before succumbing to their voracious appetites. We tried (in vain) to trap these flying foes using a unique hour glass shaped bag that allows the bugs to fly in but prevents them from flying out. The beetles are attracted to the bags by an adhesive strip doused in pheromones, which we attach to the bag as bait.

The bag is then suspended from a fence post near the host plants. In the case of our soy bean crop we could have swapped out filled bags every day. Eventually, it was clear we could not win, and that to continue to try and save the soy beans was futile.

By keeping the plants – rather than tilling them into the soil we hope that we are turning our failed crop into a trap crop, keeping the beetles away from other plants. So far, we have seen only limited damage to other plants on the farm.

Given the natural cycles of most insects you might wonder why we don’t plant soybeans again. However, our window for replanting has come to a close. If we were to replant, the beans would not mature in time for harvest this season.

Perhaps next season the beetles will not be as prolific – we’ll see!

-Miriam
Farm Notes by Benjamin

September 11, 2007
Categories: Uncategorized

Our Growing Practices

There has been much in the news about breaches of trust between producers and consumers of food, medicine, and other products; imported fish tainted with chemicals, lead-paint toys, killer pet food, etc. In nearly all of these stories, there has been a common thread of a long, opaque supply chain— not only is it impossible for consumers to know exactly what’s in an item, but in many case producers along the supply chain don’t know what’s in the materials that they’re handling and then passing along.

One of the benefits of having a relationship directly with Hearty Roots Farm is that you are one short step away from the source of your food. If you are at all uncertain of how your veggies are being grown, you have the opportunity to ask the people who grew it; you even have the opportunity to come to the farm and see it being grown!

You probably already know that we grow our food using organic methods; we use no chemical pesticides or fertilizers, and we aim to improve our soil and ecosystem through our practices. Here are some more details about how we manage our soil’s fertility on the farm, so you know exactly what’s going into your food:

Our most important tool for maintaining fertile soils is our use of cover crops. By planting oats, rye, clover, vetch, and peas in our fields when they are not in crop production, we are able to use the sun’s energy to harvest carbon (i.e. organic matter) and nitrogen from the air. We then till those cover crops into the soil, where the organic matter and nitrogen become available to our crops. This is by far the cheapest way for us to build our soils; rather than trucking in organic matter (such as compost made somewhere else) or nitrogen (such as manure), we let our fields produce their own.

However, vegetables have high fertility requirements, so cover cropping doesn’t always provide everything we need. We add nutrients to our soil through a few outside inputs. At the beginning of the season, we spread soybean meal and some mineral powders on our fields. Soybean meal is high in nitrogen, and is relatively cheap (it’s what is left over when processors press soybean oil out of the beans). Because it is an organic product, it releases nitrogen slowly to our crops over the course of a few seasons, unlike chemical fertilizers which would be more likely to leach out into our water table. Mineral powder (namely sulfate of potash) provides Potassium to our crops; some farms might also add Phosphorus, but our soils are sufficiently high in Phosphorus naturally, so we don’t need to add any.
During the season, we also give our vegetables a “boost” by adding small amounts of blended organic fertilizer (consisting of mineral powders, composted chicken manure, bone meal, peanut meal and feather meal); and we spray our seedlings in the greenhouse with some liquefied fish to give them a jolt of nutrients. In the long run, we hope to build our soils up through cover cropping to the point where we don’t need to add extra nutrients; however, our fields were cut for hay for years before we began growing on them. This process repeatedly draws organic matter and nutrients out of the soil without replacing them. It will take years of careful organic management to restore our soils’ natural fertility. We’re off to a good start, but until then we must rely on some outside inputs to keep our veggies growing.

So no more mysteries on your plate! You now know every single item that we’re using to feed the plants that are feeding you.
Farm notes by KayCee

October 9, 2007
Categories: Uncategorized

I love my job at Hearty Roots. It is amazing to me that I get to spend my days outside, working with my body and my hands making food grow, surrounded by mountains, weather, color, beauty and wonderful people. Farming is tangible and satisfying in a way other jobs I have had just aren’t. I can stand behind this job politically as well, as I am a small part in creating a more just and responsible food system. And if these weren’t reasons enough for me to love working at Hearty Roots, there is lunch program, one of my absolute favorite things about the job.

If you have read this newsletter closely (you are breaking my heart if you haven’t been), then you have witnessed lunch program being referenced. I am sure you have been asking yourself, “Just what is this lunch program KayCee so frequently mentions?” Wonder no more.

There are four of us working full time on the farm. Each one of us has a day of the week when we prepare lunch for everyone else. Miriam cooks on Mondays, I cook on Tuesdays, Owen has Wednesdays, and Benjamin is chef ju jour on Thursdays. The chef of the day stops working a bit early to prepare lunch and then at 1:00 we all gather to eat. On many days we have already been working for 7 hours by the time lunch comes around, so it is naturally a well-deserved break. But there is something so much more to sharing the literal fruit of our labors together, to having a meal lovingly prepared, and to just sitting down and really relaxing for about an hour together. The four of us spend an inordinate amount of time together, but it is at lunch when we catch up on farm gossip and news, share the latest joke, recount tales of past weekends or evenings, and just generally enjoy each other’s company. We eat amazingly healthfully as our vegetables are showcased and often supported with some grains or beans. It is always exciting when we get to have the first fennel or sweet potato or tomato of the season.

It is a rare occurrence to take the time to eat in a home, on real plates, enjoying the mid day break. In my former job as a teacher I had about 20 minutes to eat my lunch out of tupperware while cleaning up kids’ spills, slicing their oranges, and diffusing social disruptions. Eating was not about the food or the company. How wonderful would it be if every office, school, or workshop created some sort of lunch program? It greatly improves one’s quality of life and reminds us how important and valuable good food and good people truly are.

And what about Fridays you ask? We used to eat burritos next to Montgomery Place Orchard Farm Stand after delivering vegetables to them. We dined al fresco, getting to meet up with friends and CSA members at this local gathering place. Now the burrito stand is closed and we are forced to find other places to dine on Fridays. Eating out still is fun, but I always look forward to Monday’s lunch program.
Awesome Farm!

March 15, 2008
Categories: Uncategorized

We are very excited that KayCee Wimbish and Owen O’Connor, who have worked with Hearty Roots for that past couple of seasons, are launching their own livestock farm this season!

Awesome Farm is renting land adjacent to Hearty Roots and raising chickens (for eggs and meat), lambs and turkeys this season- and maybe more in the future. This season, Hearty Roots hopes to offer our Farm Share members in Tivoli and Woodstock some of Awesome Farm’s bounty- however, there will probably not be enough to offer to Brooklyn members until 2009.

We’re extremely excited to have animals more integrated into the operations at Hearty Roots; chickens to peck at insects, sheep to fertilize fallow fields, not to mention the satisfying feeling of having other friendly creatures sharing the fields with us.
Onion Planting Party 2008

April 15, 2008
Categories: Uncategorized

Every year to kick off the season, we invite you all to join us transplanting onion seedlings. This year’s Onion Planting Party will be held Saturday, May 10th from 11am - 5pm at Hearty Roots Farm in Tivoli, NY (or in case of heavy rain, Sunday, May 11th). Join us for as few or as many hours as you wish. Onion planting is a great opportunity to get to know the members and the crew of Hearty Roots Farm and have fun in the dirt!

We will have water and snacks but please feel free to bring a picnic. No need to RSVP - and you are welcome to bring as many friends and family members as you wish, but we cannot allow dogs on the farm, so please leave your pets at home.

To find directions, look up 227 Pitcher Lane, Red Hook, NY. It’s a two hour drive from NYC up the Taconic Parkway.

Looking forward to seeing you in the fields!
Farm Notes

July 15, 2008
Categories: farm notes danny

by Danny

This last week on the farm has been a busy one. We have been doing a lot of cultivating. Recently we bought a one row and a two row cultivator for our electric cultivating tractor, an ACG (Allis Chalmers G series tractor). The winter squash has and our backs have been the happiest with the purchase of these oldy, but goody implements. A few passes per bed and all that is left to weed are the weeds in the row. And in these times of high gas prices it sure is nice plugging the tractor in at the end of the day.

The potatoes and corn both received good attention from us with the water and the weeding. They both are looking healthy with very little insect and weed pressure. It’s never too early to start daydreaming about future barbeques.

For the first time in a good while we had to irrigate. We watered in a new planting of carrots, a bed of herbs that included basil and parsley, kale, salad mix and some of the older established plants. The moving of pipe is a dance, from the physical moving of the pipe to the planning of the next placement and one after that. The physical moving of pipe usually involves one or two people. It’s always a balancing act, from leaping across the beds with pipe in hand to twisting and turning and setting down of pipe when a couple of us try to synchronize and move them together. Usually every thing goes smoothly, but every so often, like today, you have spend some time running around trying to stop a geyser or unplugging a clogged sprinkler. It’s a nice way to cool down and laugh a bit. Hope all of you are doing the same.
Garlic Harvest Party!

July 17, 2008
Categories: Uncategorized

The annual Garlic Harvest Party is this weekend at Hearty Roots Community Farm!

Saturday, July 19th, 11am - 5pm

Find us at our Pitcher Lane field, 227 Pitcher Lane, Red Hook, NY 12583

We’ll provide water and some snacks, feel free to bring a picnic and stay for as much or as little time as you’d like.

We’ll be digging the garlic out of the ground, tying it in bunches, and bringing it to our barn to hang up to cure.

Kids and friends welcome! Rain or shine! We look forward to seeing you there!
Farm Notes by Tracy

July 18, 2008
Categories: Uncategorized

We work hard here at Hearty Roots. Seven days a week, at least one of us is at the farm. Some days just watering, other days planting, weeding, tilling, keeping away the groundhogs, and harvesting. Perhaps the produce itself tells that story: of long days in the field. But our bright, sweet carrots and heavy, round beets also tell another story: Hearty Roots isn’t just about hard work. After hours you’ll find three of us coming home to the same house, and often most of us find ourselves in the same place. On Tuesdays there’s wing night (always better if shared), on Thursdays we show movies, and on the right weekend, some of us dance until wee hours, enjoying our late nights of the week.

I can’t speak for the rest of the crew, but farming for me is about the people I work with as much as it is about growing produce. Days aren’t filled with laughs, but they keep me going. I think our produce shows the satisfaction we feel at the end of our days, as well as the work we put into them. I love my job because I believe in good food, but also because summer season means many hours of hard work, and spending those hours with the right people makes or breaks the harvest.
Farm Notes by Benjamin

July 30, 2008
Categories: Uncategorized

Small sustainable farmers are all over the media lately. A few years back, Hearty Roots might have been in an occasional story in our local paper or a food related magazine. These days, we have literally been inundated with requests from filmmakers, TV and radio producers, and editors of books, newspapers and magazines. In fact, this week in Brooklyn we will have a crew from Japanese Public Television (NHK) filming distribution of the vegetables; this past weekend Stoneledge Farm, which is in a neighboring county to ours, had a film crew from ABC News documenting their Garlic Harvest for a national TV feature; and last week, I was invited to speak on the radio about the economics of small farming, on WNYC’s Brian Lehrer Show.

In the past few months alone, the New York Times has featured stories on young urbanites becoming farmers; corporate executives switching to the farm lifestyle; CSA in general; and people hiring gardeners to create their own organic CSA’s in their back yards.

Is this just a fad, or Is there something going on to merit all this attention? Judging by our experience at Hearty Roots, this is more than just media hype- we’re in the midst of a local food and farming movement whose growth is momentous. Hearty Roots has seen unprecedented demand for our CSA shares this season, selling out far earlier than we ever have before. We are seeing new farms pop up and hearing from many people who are excited about learning to farm. We’ve been forced to turn down many neighborhoods, restaurants and specialty stores interested in getting our produce, since even though we have grown our farm by nearly 100% each season, we are still unable to keep up with demand.

So what’s next? In order for this local food movement to keep up with the media attention, and demand from a locavore-savvy public, we need more farmers! Even in our area, which faces development pressure due to its proximity to NYC, there is lots of land that is currently growing low value crops like hay- land that could be used to grow higher value crops to meet NYC’s demand for fresh, local produce. It will be no easy task to achieve this: we need changes in local, state and federal policy; we need young people who are working for farmers now to have the tools they need to launch their own farms; we need to protect our existing farmland from development; and we need existing commodity farmers to diversify into direct-marketing. It won’t happen overnight, but now is the time to build our capacity for a strong, local, sustainable agricultural sector in the future.
Farm Notes by Miriam

August 1, 2008
Categories: Uncategorized

Hello Folks,

Talk this time of year tends towards the tomato. From expressing adoration for those lovely red orbs to cursing the blights that befall the plants, this solanaceous super star gets a lot of attention in August. For all the glory there is a price to pay in the form of endless trellising and ubiquitous copper spray. While methods for trellising are more varied than one might think (cages, weaving, high-tensile wire, etc.), nearly every “Organic” grower I know relies on the legal use of copper to suppress blight.

Most blights that effect tomatoes are soil-born. Every time it rains and dirt splashes the lower leaves of the plant the disease spreads. You can only remove so many leaves without causing “sun-scalding” (pale, hard patches on fruit). Even the use of mulch cannot completely stop the occurrence of blight.

With copper spray, copper ions are actually absorbed by the fungus or bacteria and link to the chemical combinations in their proteins, which disables them.

So, we don latex gloves and throw on a backpack sprayer and walk up and down the beds leaving a fine, blue mist in our wake. With a broken gasket on the lid of our sprayer and the requisite jostle to re-mix, there is always an unpleasant trickle of this concoction that drips down one’s back. But, don’t worry about us, safety regulations assert “Zero days to Harvest”, which means it’s even o.k. to eat the fruit on the same day of application.

I still wanted to prove to myself that our efforts are not in vain. Although human health issues are not in jeopardy, continued use of copper can have a deleterious effect on the soil over time.

Is it really worth it?

This season I set up a test to find out. Every two weeks we apply the correct amount of copper to nearly 40% of our total tomato crop. The remaining 60% is left untouched. Of that 60%, 20% are determinate varieties of tomatoes bred primarily for resistance to disease, rather than supreme taste. In other words, half of our yummy heirlooms have been treated and half of them have not.

So far, the results show that the blight has overtaken more of the lower leaves on the untreated plants to the point where they are unable to produce fruit on these lower sections. And, the blight continues to climb ever higher. This is no good. But, I will see the experiment out just to make sure.
Last week, I attended the monthly meeting of small scale growers in our area who are "Organic", "Certified Naturally Grown", or folks like us who never use chemicals but haven’t felt the need to bother with the paperwork 😊 I informed some farming friends of my experiment. They laughed and told me there was no need to test it out. Copper works. But, I was glad I mentioned it because I learned that "Champion", the copper brand we use, has recently been removed from the national organic list. (See OMRI, Organic Materials Review Institute for more details.) According to the certification board, as is usually the case, farmers are allowed to use up their remaining stores of a banned product as long as their next purchase conforms to the new standard.

In fact, I remember in 2003 when "Champion" brand copper spray replaced "Kocide" as the organic standard. The certified "Organic" farmer who I was working for eventually used up his bag of Kocide and diligently bought the new stuff – "Champion". When I asked him the difference between the two brands he shook his head. No idea.

Therefore, I put out the call to all of you!

Anyone want to research more about the "new" brand of organic copper (I haven’t even found the name of it yet)! and how it compares to "Champion"? Please consider this a sincere invitation! And don’t worry, our bag is going to last the rest of the season, so the due date for these findings is not until ’09! The reward? Our own delicious dehydrated tomatoes mailed out in wintertime to the first one who responds!

-Miriam
Farm Notes by KayCee

August 29, 2008
Categories: Uncategorized

At this point of the year, it is hard to imagine the season without tomatoes, peppers, zucchini, and the other bounties of the season. But alas, fall will come, frost will kill the plants, and winter will be upon us. And then what will you eat? Start preserving now to continue having local veggies throughout the winter. While nothing compares to a freshly sliced tomato, a big jar of tomatoes to put into your winter chili or to make a creamy tomato soup is a great pleasure. So get canning!

Basic preserving doesn’t require too much equipment: jars and clean lids, a big pot for boiling water and the jars, some good knives, and a chunk of time. I love making preserving dates because the work of peeling a bushel of peaches is a lot less daunting and a lot more fun when you are doing it with a friend. There are plenty of good books and even more websites dedicated to taking you step by step through the preservation process. A variety of methods can be used: freezing, canning, lactofermentation, root cellaring, and drying just to name a few. If it feels like you just can’t eat all that kale, blanch it and then freeze it. Look for tomato and fruit specials during this bountiful end of summer season.

Not only does preserving allow you to eat locally longer, it also reduces packaging, and reduces the amount of trips you have to take to the store.

Things I have preserved so far this season:
Rhubarb Sauce
Blueberry Jam and Sauce
Peach Jam
Tomatillo Salsa
Frozen Zucchini
Frozen Blueberries
Frozen Strawberries
Whole Tomatoes
Sauerkraut

Things I have plans for:
Frozen Roasted Red peppers
Salsa
Pickled Jalapenos
Frozen Kale
Canned Peaches
Lots more Tomatoes
Farm Notes, by Dana Gentile, Greenwood Heights CSA Member

September 7, 2008
Categories: Uncategorized

Living in the city I am removed from seeing how my food is grown and raised. With restaurants on every block I found myself not even making my own meals on a daily basis. I helped organize the Greenwood Heights CSA to be able to eat locally and support small farms with my community. Being part of a CSA has given me an understanding of where the food I eat is produced and how to eat with the seasons.

Last week I took a vacation from my eight-hour desk job and left the city for fresh air. I didn’t take a typical vacation that includes a beach or highly tourist community. Instead I took a vacation to volunteer on Hearty Roots Farm and Awesome Farm. I spent my days collecting eggs, herding sheep, weeding, harvesting, weighing, counting, and sorting the vegetables that arrive at distributions sites in Williamsburg, Greenwood Heights, Bay Ridge, Woodstock, and Tivoli. I worked all week next to the farmers that make our local source of vegetables and protein possible. This time spent out of the city and on a farm put me in touch with nature and helped me understand how farms work especially when they are serving local CSA’s. The people who grow our food are kind to the earth by using organic practices. They are constantly learning and improving their methods to be as productive as possible to provide us with the quality we desire yet they are completely aware of not abusing the land.

The farm workdays are long but there is group lunch that splits the day in half. One person from the farm leaves a little early to cook a delicious home cooked meal that the entire group shares in that person’s home. As we sit around a long dining table together, we talked about the challenges of the day, what the afternoon would bring and current politics. When we return to the afternoon duties, we are refreshed from the homemade lunch and eager to get back to work. As I began to weed tiny carrot plants in the afternoon sun, I looked closely at the small green carrot tops trying to separate them from the other green plants that grow around them. The fields are quiet and peaceful as we partake in conversations as we weed together. Hearty Roots Farm has an electric tractor that is even quieter than our conversations in the fields. This piece of farm machinery was not disruptive at all, which was most surprising.

As I spent the week getting to know the farmers during my volunteer vacation I began to think how important it is to see the farm in action. I’ve attended the last garlic harvest day as a way to be active in the CSA and to contribute to the production of our harvest while giving back to the land and farmers. Working in the fields gives a new appreciation to the food we eat. I saw first hand how our food is grown and the amount of physical work that is involved each day. Hearty Roots Farm and Awesome Farm
greatly inspire me and I feel appreciative to have learned from them. These are young hardworking farmers that spend their days making food that feed our communities.
Farm Notes by Miriam

September 19, 2008
Categories: Uncategorized

Hello Folks,

Feels like fall and we are busy planting our cover crops. Every year I look forward to feeding the soil after harvesting from it all season. This year we have experimented with buckwheat as a quick summer smother crop. And, good ol’ favorites such as Rye/Vetch and Oats/Peas. The grasses provide biomass and the legumes fix nitrogen when worked into the soil. Hopefully, by seeding now will help produce healthy produce next year and in the years to come.

Speaking of long term stewardship – Benjamin and Lindsey will be joined in matrimony at the farm next weekend!!!

I’m sure I am joined by all of you and our entire crew in offering heartfelt congratulations and best wishes. For those of you in Brooklyn, no worries about pick-up – one of the trusty crew will be making the trip down with produce even on the day of the wedding. And, a message for Tivoli members, please refrain from picking the wedding flowers - located on the hill to the north of pick-your-own and those near the white tractor shed.

Finally, I hope you are all continuing to enjoy the fruits of our labor!

Take care,
Miriam
Fall Harvest Party - Saturday October 18th

October 18, 2008
Categories: Uncategorized

Come one come all to the annual Hearty Roots Farm Fall Harvest Party!

Saturday October 18th, from 2pm - 6pm, at 433 West Kerley Corners Road in Tivoli, NY.

Bring a dish to share for the pot-luck, also please bring your own plate/utensils.

Activities include: Tours of the Farm Fields! Pumpkin Carving! Volleyball! Rotten Tomato Tossing! Horseshoes! and prepare to be flabbergasted at the flexible farmer feats of . . . The AgroBats!

Schedule:

2pm - 6pm: Games, potluck, drinks, merriment at Hearty Roots Farm HQ, 433 West Kerley Corners Road.

3pm Tour of the farm’s main production fields at main production 227 Pitcher Lane, Red Hook.

4:30pm Performance by the AgroBats!

6pm Sunset, then time to head home, or out to the Black Swan for a drink.
Red Hook’s harvest goes Four Seasons with new Winter Market

January 2, 2009
Categories: Uncategorized

Miss the farmers’ markets after Thanksgiving? No need to wait until spring, farmers and producers in the town of Red Hook are joining forces. A truly local winter farmers’ market will be hosted by the Elmendorph Inn, right next door to the Red Hook Tiberio IGA. The Red Hook Winter Market, the first of its kind, will feature items such as fruit, cider and produce from Migliorelli Farm and Hearty Roots Farm, meat and dairy products from Northwind Farm, Hudson Valley Fresh and Awesome Farm, woolen fiber from Hudson Valley Sheep & Wool Co., hot soup and prepared foods from Gigi Market, jams and jellies from Montgomery Place Orchard, fresh bread from Tivoli Bakery and more! Admission is free and we need your support to make this local market a success. Join us at the Elmendorph for Red Hook Winter Market on the second Saturday of every month in winter: December 13, January 10 and February 14. Doors will be open from 10am-2:00pm.
Hearty Roots Farm events 2009!

March 27, 2009
Categories: Uncategorized

Please join us for our farm events this season! All are welcome.

- Saturday, May 16th will be our Leek Planting Party. This year we’ll be focusing on leeks instead of onions, transplanting thousands of little seedlings from their greenhouse trays into the soil.

- Saturday, July 18th will be our Garlic Harvest Party. We will be pulling the bulbs of garlic out of the ground and hanging them to cure in the barn. This year we’ve acquired a tractor-mounted under-cutter that may make the whole process a lot easier- if it works as planned, we won’t have to hand-dig each bulb!

- Saturday, October 3rd will be our Fall Harvest Party. A time to just come visit the farm, meet fellow members, play games, eat good food and enjoy the beauty of autumn!
Leek (and potato!) planting party details

May 14, 2009
Categories: Uncategorized

Join the Hearty Roots farmers and CSA members for our Annual Leek (and Potato!) Planting Party

We need many, many hands to help us plant 10,000 baby leeks, and 14,000 seed potatoes! Enjoy working side by side with the farm crew and members from all the sites. Get your hands dirty. Be a part of planting food you will eat in the fall.

Additional good times include

Games for children | Raffle to win local goodies basket | Snacks and drinks | Visit to the Awesome Farm lambs

Details:
Saturday, May 16th from 11-5
Hearty Roots fields on Pitcher Lane in Upper Red Hook. We are located at 227 Pitcher Lane. Look for parking signs across from Gigi’s Market. Check the website for directions.
All ages, friends, and family welcome

Heavy Rain Date: Sunday, May 17th. Call the farm phone or check the website if you are in doubt.
Garlic Harvest Party

July 17, 2009
Categories: Uncategorized

The garlic harvest party is on for this Saturday, July 18th. We’ll be working from 11am - 5pm.

Garlic will be pulled from the field at 227 Pitcher Lane, Red Hook, NY. Then, it will be transported to our drying barn at 433 West Kerley Corners Road, Tivoli, NY.

There may be a few rain showers, but we plan to work regardless. If it is storming, plan to find us in the drying barn! Hope to see you there!
Visit us at the Red Hook Winter Market!

November 30, 2009
Categories: Uncategorized

Hearty Roots will be selling produce at the Red Hook Winter Market again this year. The market will take place at the Elmendorph Inn in Red Hook (near the IGA), on the following Saturdays, from 10am - 2pm: December 19th, January 16th, February 13th, and March 13th.
For further details, contact the market organizers at mckeanandny@yahoo.com.
Hearty Roots Farm events for 2010!

April 21, 2010
Categories: Uncategorized

We hope that you will join us for some farm events this season! Here's the lineup for 2010:

Spring Planting Party! Saturday, May 1st, 11am - 5pm (heavy downpour date = Sunday, May 2nd)

Join us as we plant onion seedlings and potatoes, and enjoy the opportunity to get to know the members and the crew of Hearty Roots Farm and have fun in the dirt! Join us for as few or as many hours as you wish, and feel free to bring friends and family, no need to RSVP. Water and snacks will be provided, but feel free to bring a picnic. There are a range of jobs to help out with, including very active (running up and down rows planting tiny onion seedlings) and the more sedentary (separating out seedlings from their trays at the end of the row), with plenty of options for kids.

Get the farm off to a good start this spring by helping to get some plants in the ground!

In the event of light rain, we'll be right out there planting. In the event of heavy, heavy rain, we will postpone until the next day—check www.heartyroots.com for details if the weather is bad.

Garlic Harvest Party! Saturday, July 17th, 10am - 5pm (heavy downpour date = Sunday, July 18th)

We will be pulling the bulbs of garlic out of the ground and bundling them to hang and cure. Join us for as few or as many hours as you wish, and feel free to bring friends and family, no need to RSVP. Water and snacks will be provided, but feel free to bring a picnic.

There is nothing like pulling a fresh, pungent bulb of garlic from the ground! Chances are there will be some bulbs that can go home with you to add some just-dug garlic flavor to your dinner.

In the event of light rain, we'll be right out there harvesting. In the event of heavy, heavy rain, we will postpone until the next day—check www.heartyroots.com for details if the weather is bad.

Fall Harvest Celebration! Saturday, September 25th, 2pm - 6pm (heavy downpour date = Sunday, September 26th)

No work required! A time to come visit the farm, meet fellow members, play games, eat good food, and enjoy the beauty of autumn. We will have cider pressing, good music, and fun for adults and kids alike.
If you’re so inclined, bring along a pot-luck snack to share- but be sure to come whether you have something for the pot-luck or not, there will be plenty of snacks to go around so don’t hesitate to show up at the last minute.

In the event of light rain, we’ll be go on with the show. In the event of heavy rain, we will postpone until the next day- check www.heartyroots.com for details if the weather is bad.

Directions

To find directions, look up 227 Pitcher Lane, Red Hook, NY. Follow the signs to park your car or bike on the south side of Pitcher Lane. It’s a two hour drive from NYC up the Taconic Parkway.
Metro-North/Amtrak/Trailways Bus can get you close enough to ride a bike, taxi or local bus to the farm.
If you’d like to stay the weekend in Tivoli (great hikes to be taken, baked goods to be eaten, drinks to be imbibed), let us know and we can try to arrange camping space!

We hope to see you there!

Our member Craig McCord described a previous spring planting party:
”As if by magic, it’s the end of the day and the end of the process.
Sixteen thousand onions planted in (almost) perfectly straight rows...a tired and dusty, but happy, collection of hardy workers say their good-byes...They all drive away knowing the next time they see those onions, it will be the middle of July as they pick up their weekly box of CSA vegetables. It was a good day’s work.”
Read the full article at:
This blog has moved

March 10, 2011
Categories: Uncategorized

This blog is now located at __FTP_MIGRATION_NEW_URL__. You will be automatically redirected in 30 seconds, or you may click here.

For feed subscribers, please update your feed subscriptions to __FTP_MIGRATION_FEED_URL__. 
Hearty Roots Farm events 2011

July 12, 2011
Categories: Uncategorized

Schedule of Farm Events for 2011

We are excited to invite you to join us for these days of collective work and celebration at the farm! We welcome the farm’s members and friends to Hearty Roots to get better connected with the soil where your food is grown. We have two Work Parties, at which you have the opportunity to get your hands dirty and participate in a planting or harvesting project on the farm. In the fall, we have a Harvest Party, a time to celebrate the season, enjoy the surroundings of the farm, and get to know the farmers and other members.

All events take place on the farm at 223 Pitcher Lane, Red Hook, NY. For our members from the city, we urge you to organize car-pools or even a van or bus to get to the farm. Amtrak comes close enough to the farm to take a taxi ride here, as well.

Our events are all-ages friendly, and we will provide water and snacks. Feel free to bring lunch, or buy it at Gigi Market, right on the farm. We remind you to bring sun protection and work gloves if you want them, and please do not bring your pets. If an event is postponed due to weather (only in the event of heavy rain) we will post notification at heartyroots.com and on the farm’s voicemail.

Potato Planting - Saturday, April 30th. Heavy rain date: Sunday, May 1st. 10am – 5pm (come for as much or little time as you wish)

The growing season begins! Celebrate the arrival of Spring and the approaching CSA season by joining us for a day of planting potatoes at the farm. Potato planting is accessible to all ages, a great way to make the connection between seed and food, and a wonderful chance to hang out at the farm as it wakes up after a long winter. The day is also a great opportunity to connect with fellow farm members and chat with the farmers about what is in store for the coming months.

Garlic Harvest - Saturday, July 16th. Heavy rain date: Sunday, July 17th. 10am – 5pm (come for as much or little time as you wish)

From its planting last fall, through weeding, watering, picking early green shoots and flowery scapes, Hearty Roots garlic is finally ready for harvest. Come help us bring in this season’s fiery crop, taste different garlic varieties, and explore the farm in its full mid-summer glory.
Harvest Party - Sunday, September 25th, rain or shine.

Gather with us to celebrate the joys and toast the challenges of the growing season. Our crew will be hard at work constructing creative farm games and booking lively local musicians (let us know if you and/or friends would like to play) for an afternoon of fun and frolic. Bring a dish to share for a delicious pot-luck dinner, relax and pick herbs and flowers or take a farm tour and get acquainted with the inner workings of Hearty Roots. Come share the beauty and bounty of late summer on the farm.

Stay Tuned....

We are still in the process of planning a few more community events this year. Plans are in the works for a local farm summer concert upstate and a meet the farmer/city-farm workday in NYC. If you have additional ideas of fun farm related events or gatherings please let us know.
Storm report from the Farm

August 30, 2011
Categories: Uncategorized

After Tropical Storm Irene swept through NYC on Sunday, it continued right on up over the farm. Though it seems that the city got through it without too many problems, communities to the north have suffered a lot more.

At Hearty Roots, the main damage from the storm came from the heavy rains - about 9”, which is basically two months worth of rain in 24 hours. Fortunately, we farm very well-drained soils, so most of our crops coped with the deluge relatively well. A few parts of the farm, lower pockets where rainwater drains from the rest of the fields, experienced the “ponding” we see in the photo of lettuce above. When you can see your vegetables’ reflection, that’s not a good sign! Those lettuces are probably a lost cause- the leaves will rot in the field. But the good news is that this was one of the worst affected areas of the field, and at least you can still see the tops of the lettuces- some other farms around here can’t say as much. And we were fortunate that no streams spilled their banks into our fields; when this happens, it is advised not to harvest any crops that have been flooded, due to the possiblity of bacterial contamination from the floodwater in the streams.

The main problems we face now are:

- the water table is so high that the roots of many plants are still waterlogged. They need air in order to get nutrients from the soil, so they won’t be happy until things dry out a bit more. But with streams still running extremely high, the water table isn’t likely to drop back to normal levels right away.

- there is an increased risk of plants getting diseases, like blight and rot, when we have such wet conditions on the farm. That doesn’t make them risky to eat, just less productive.
some of our crops, such as the last of the melons and the tomatoes, are prone to splitting and cracking when they get such a huge dose of water. If you have splitting fruits in your share this week, try to use them quickly, they are still perfectly good but won’t store well.

And, as I write this, we’re still experiencing a power outage from a tree blown down on the power lines down the road. I’m writing thanks to a backup generator.

While we expect to lose some crops, we hope that most things will survive fairly well and that you will continue to have bountiful CSA shares for the remainder of the season.

Preparations for the storm

We spent Friday and Saturday of last week running around the farm preparing for hurricane winds. Because we farm rented land, we don’t have much sturdy infrastructure like barns to store things in. Our main storage area is a big greenhouse with open ends—not a great shelter from a hurricane! We actually took the plastic off of some of our tomato greenhouses, to prevent them from blowing away (see above), and stashed lots of water-sensitive items like cover crop seeds in our delivery truck and in neighboring barns.

On Sunday afternoon I went to check on the fields, but couldn’t get there because the gravel road was flooded. Of course, so were the town, county, and state roads!

We got off easy
We were lucky. Many communities in the Catskills (right across the Hudson river from us) and up in Vermont have been truly devastated by the flooding. Some CSA’s will be having a very difficult autumn- but we hope that the Community Supported Agriculture system will play a positive role in all this, allowing farmers who might otherwise have literally gone broke to get through this fall and plant again next year, when mother nature will hopefully be more cooperative.

Thanks for the words of support many members sent us before and after the storm!

-Benjamin and the Hearty Roots Farm crew
Join us for the annual Fall Harvest Party on Sunday, September 25th

September 16, 2011
Categories: Uncategorized

Here at Hearty Roots, one of the highlights of the year is when our members, family and friends come to the farm to celebrate the harvest. Although our fall crops took a turn for the worse with the double-header storms, we know that there’s still plenty to be thankful for – especially for the dedicated and supportive community that’s shared eight incredible seasons with us.

Please join us at the farm (223 Pitcher Lane, Red Hook, NY) on Sunday, September 25th, from 2pm - 6pm for the Fall Harvest Party. This year we’ll have cider-pressing, face-painting, a farm tour (4pm), good food, potato sack races, music, pumpkin carving and good company. _This is not a work party!_ This is a hoe-down, quite literally.

If you’re interested in helping out, please bring a pot-luck dish to share. But if you don’t get around to it or have the time, please please come anyway, there will be plenty of snacks to go around.

We hope to see you there!
Join us for our Harvest Celebration this Sunday, September 25th, Rain or Shine!

September 23, 2011
Categories: Uncategorized

The forecast is uncertain for this weekend— a good chance of sun and clouds, with a possibility of some showers— but rain or shine, we will be celebrating the harvest at 223 Pitcher Lane, Red Hook, from 2pm - 6pm. We will have music from Louis Munroe and Liv Carrow, a farm tour (4pm), cider pressing with Montgomery Place apples, games for kids, a potluck (bring something to share if you like, don’t worry if you can’t), cold beer from Keegan Ales, and pumpkin picking! If it rains a bit, we have sheltered space to enjoy food, drink, and company until the showers pass.

We look forward to seeing you at the farm!
Red Hook Winter Market

November 16, 2011
Categories: Uncategorized

Hearty Roots will have produce for sale at the Red Hook Winter Market. We'll keep bringing greenhouse greens, and winter veggies until we are sold out for the season.

The Winter Market takes place two Saturdays a month, at the Elmendorph Inn in the village of Red Hook.

The year's dates are: November 19, December 3, 17 & 31, January 14 & 28, February 11 & 25, March 10 & 24, April 7

Hours are 10am - 2pm.

You will also find local farmers selling meat, eggs, dairy, fruit and specialty products.

Hope to see you there!
Hearty Roots Farm Events 2012

May 31, 2012
Categories: Uncategorized

We’re announcing our farm event schedule for the season; all are welcome, bring your friends, kids, and neighbors:

![Image of people at the farm]

Sunday, June 10th, 2pm - 6pm: Leek planting party!

We will be transplanting our leek seedlings into the field. This will be a relaxed event, feel free to come and put some leeks in the ground, or just have a picnic if you’re not in the mood to dig your hands into the dirt. Come for as much or as little time as you’d like; there will be a tour of the farm fields at 4pm. Location is our main field at 227 Pitcher Lane, Red Hook, NY 12571

Saturday, July 7th, 10am - 5pm: Garlic harvest party!

We will be pulling our crop of garlic out of the ground and hanging it to dry in the barn. Feel free to bring home some fresh garlic with you! Come for as much or as little time as you’d like; there will be a tour of the farm fields at 2pm. Location is our main field at 227 Pitcher Lane, Red Hook, NY 12571.

Sunday, September 30th, 2pm - 6pm: Fall Harvest Celebration!
No work, all play. We will be celebrating the harvest with music, cider pressing, games for kids, a potluck feast, and more. Location TBA.
Garlic Harvest event CANCELLED due to heat

July 7, 2012
Categories: Uncategorized

Temperatures are forecasted to be in the high 90’s today, that’s just too hot for mid-day garlic harvest. We don’t want members passing out in the field! So we are cancelling today’s garlic harvesting.
The pick-your-own garden will still be available to you all day, currently there are herbs and flowers to be picked including basil, thyme, oregano, and sage, you might even find a cherry tomato or two! Also we will hold a tour of the farm fields at 5pm, so please feel free to join us for that.
Sorry for the change in plans, but it’s just not safe to hold this event in the high heat. We ourselves don’t event work during the hottest part of the day in those temperatures– when it’s that hot, we work in the morning from 5am, then take a mid-day break during the heat, then finish up some work in the evening.

Thanks to those of you who were planning to join us, please make sure our fall harvest party is on your calendar, Sunday September 30th!
Farm party this Sunday, September 30th!

September 24, 2012
Categories: Uncategorized

You are invited to join us for music, games, food, and farm tours at Hearty Roots. The party will be at the NEW FARMLAND that Hearty Roots now owns, just a few miles north of our current vegetable fields.

When: Sunday, September 30th, 2pm - 6pm (check our web site for possible postponement in case of severe weather)

Where: Our new land at 1822 Route 9, Germantown, NY (4.5 miles north of Pitcher Lane, where our current farm fields are)

Food: Feel free to bring a potluck snack to share, but don’t worry if you can’t: there will be plenty of farm snacks, local ale, and freshly pressed cider for all!

Schedule:

2pm - 6pm Farm games, snacks, pumpkin carving, cider pressing, visiting the chickens. Don’t miss the famous rotten-tomato-toss.

4pm Tour of the new farmland

5pm Music by Pocatello — Guitar, Banjo, Mandolin and the voices of Emily, Sasha (both Hearty Roots crew alums) and Liv. http://www.pocatellomusic.com
If you are coming from out of town, we invite you to pitch a tent and camp at the farm on Sunday night!
Farm Party today!

September 30, 2012
Categories: Uncategorized

We spent yesterday cleaning up the barn so we will have plenty of space to celebrate, indoors and outdoors, even if there is a quick rain shower.

We’ll use the hand-crank cider press to squeeze Montgomery Place Orchards apples (thanks Talea!), and then simmer it up into delicious hot cider.
You can try your hand at threshing and winnowing dried beans grown by our crew manager Jordan, using a 100-year-old wooden fan mill!
Pumpkins are waiting to be carved, the rotten-tomato-toss is set up, and horseshoes will be played.
We are cooking up some farm-fresh snacks, and feel free to bring along something of your own to share if you like. We’ll have ale from Keegan brewery.
And at 5pm we’ll enjoy the music of Pocatello!

Bring your friends and family! All are welcome. You can share the facebook event page at https://www.facebook.com/events/157761694362032/

When: Sunday, September 30th, 2pm - 6pm

Where: Our new land at 1822 Route 9, Germantown, NY (4.5 miles north of Pitcher Lane, where our current farm fields are)

Schedule:

2pm - 6pm  Farm games, snacks, pumpkin carving, cider pressing, visiting the chickens.

4pm  Tour of the new farmland

5pm  Music by Pocatello — Guitar, Banjo, Mandolin and the voices of Emily, Sasha (both Hearty Roots crew alums) and Liv.  http://www.pocatellomusic.com
The chickens this morning, excited to see you at the farm party!
Hurricane Sandy update

October 29, 2012
Categories: Uncategorized

Note to CSA members in Red Hook, Woodstock, Kingston, Inwood/Washington Heights, and Riverdale: this week’s CSA pick up is cancelled due to the storm. Check your email for details on re-scheduling. Thanks and stay safe!
Post-storm report

October 31, 2012
Categories: Uncategorized

The farm has weathered the storm with no serious damage. A few downed limbs and a brief power outage, but the chickens, greenhouses, and crops are all fine.

Our CSA deliveries for Wednesday October 31st are cancelled, check your email for details on rescheduling. As of now, our CSA delivery to Brooklyn on Saturday November 3rd will go ahead as usual.

We are wishing the best to our CSA members who are without power or otherwise affected by the storm, and to any farmers who did suffer damage!

-Ben, Lindsey, and the Hearty Roots crew
CSA Shares are now available for 2013!

January 17, 2013
Categories: Uncategorized

We invite you to join our CSA for the upcoming season. We are busy ordering seeds and making preparations to ensure a great bounty, and we want to share it with you!

Details are on our CSA page.
New greenhouse on the farm

April 8, 2013
Categories: Uncategorized

We spent a lot of time this winter putting up our new greenhouse on the farm, where we are raising our vegetable seedlings. After many many years using space in off-site greenhouses, we are very excited to have our own, with everything set up just as we want it to produce super healthy plants. Top quality seedlings lead to top quality veggies!
Eggs available at the farm! Also at Montgomery Place Orchard farm stand.

May 24, 2013
Categories: Uncategorized

We have added a small fridge outside of our barn where you can come buy eggs until the CSA season begins. We’re at 1830 Route 9, Germantown, NY. Eggs are $5 / dozen, on the honor system, please bring exact change.

You can also buy our eggs as well as lots of other great items at the Montgomery Place Orchard farm stand (corner of Rt. 9G and Rt 199 in Red Hook), currently open on weekends.
Spring crops

May 24, 2013
Categories: Uncategorized

It was a slow start to spring, with much cooler temperatures than we had during last year’s unusually warm March and April, and almost no rain at all until now.

Garlic is getting big! We will harvest some of it as green garlic for the early CSA shares.

Cool and dry kept us busy irrigating, and meant that the plants are growing a bit more slowly than usual. But it has allowed us to keep on top of weeding, which means we should see an abundance of good produce once the plants take advantage of warmer weather and rains.
We cover our melons with a tent of fabric to warm things up, and to keep bugs off.

Our CSA season begins in just two weeks! We are excited to get harvesting, the lettuce, spinach, green garlic, radishes and cooking greens will be the first things ready.

Jeff getting ready to prepare the soil using the disc harrow.
Shares are still available at our Hudson Valley CSA pickups (Clermont, Red Hook, Kingston and Woodstock) so please sign up or spread the word!
Fall Harvest Party

October 1, 2013
Categories: Uncategorized

Join us at the annual Hearty Roots Farm Harvest Celebration on Saturday, October 5th!

1830 Route 9, Germantown NY

2pm - 6pm

Pumpkin carving - Live music - Cider pressing - Farm tours - Games - Potluck snacks

We hope you will join us!
Harvest Party Schedule

October 4, 2013
Categories: Uncategorized

We are excited for tomorrow’s Harvest Party! Weather is looking good, temperatures in the 70’s and partly cloudy skies.

Things get going at 2pm, with activities throughout the afternoon. We’ll be having a little campfire at the end of the day, feel free to stick around at 6pm to close out the festivities.

The farmers will be preparing some food, but we are also seeking pot-luck snacks so bring something along if you can, and don’t sweat it if you can’t.

Here’s a map of tomorrow’s activities with a schedule below. We look forward to seeing you on the farm!

Schedule
All day: Pumpkin picking; Food + drink; Cider pressing; Walk the veggie fields; Pick flowers + herbs in the PYO garden; Check out the tractors; Visit the chickens; Help prepare garlic for planting.

Music: Live music throughout the day, by farm friends from near and far.

3pm: Hayride!
4:30pm: Learn about the chickens
5pm: Tomato toss
6pm: Campfire
Thanksgiving Shares available

November 15, 2013
Categories: Uncategorized

We are excited to be offering an optional Thanksgiving Share again this year!

Click here for details about a share on the farm (Hudson Valley)

Click here for details about a share in NYC

What?

The Thanksgiving Share is a one-time bonus delivery of fall favorites, perfect for a Thanksgiving feast, and also great for storing well into the winter. Click the link above to see what will be included.

Where?

Thanksgiving Shares will be available for pickup on the Farm (1830 Route 9, Germantown) or at one of our NYC sites.

When?

The pick-up day will be Saturday, November 23rd.
Sign-up deadline is Wednesday November 20th.

We are thankful for your membership in the farm! Warm wishes for this Thanksgiving holiday.
Winter Share available in Riverdale

November 22, 2013
Categories: Uncategorized

We are offering a one-time Winter / Hannukah Share to be picked up at our Riverdale (Bronx) location on Wednesday December 4th.

Details are here http://www.heartyroots.com/csa/manage/riverdale-winter/
Sign up is available for the 2014 CSA!

February 8, 2014
Categories: Uncategorized

We are now accepting sign-ups for this season’s CSA shares.

For our on-farm and Hudson Valley locations, you can sign up now by mail, and our online sign up will be available soon.

For our NYC locations, please contact the appropriate local group to inquire about sign up details.

We hope you will join us!
Baby chicks, and CSA signups!

February 27, 2014
Categories: Uncategorized

There are two things on the farm right that are springing to life right now (despite the icy snow) in anticipation of the summer:

- We have a new batch of baby Aracauna chicks that we are nurturing so they will grow up healthy and begin laying eggs in June;
- Our online CSA sign-ups have begun for our Hudson Valley CSA sites, sign up now so you can get the best veggies this summer! Many of our NYC sites are also open for signup.

CSA sign up here;

Baby chick video here:

Post by Hearty Roots Community Farm.
Membership is still available for the 2014 season!

May 30, 2014
Categories: Uncategorized

Harvest begins in June, but it’s not too late to sign up for a share in the 2014 season.

The produce in the field is looking great and we will continue to sign up members during the season, at a pro-rated price once the harvest season has begun, until we are sold out. Sign up online and you can begin getting fresh, delicious vegetables next week!
Fall Harvest Party 2014

September 27, 2014
Categories: Uncategorized

Come to the farm on October 5th for music, games, food, and good company!

When: Sunday, October 5th, 2pm 'til dark

Where: 1830 Route 9, Germantown, NY
All day: Cider pressing, music, pumpkin carving, food, drink, pumpkin picking

3pm: Hayride
4:30pm: Visit pigs + chickens

5pm: Kids’ tomato toss

6pm: Campfire

Food: Feel free to bring a potluck snack to share, but don’t worry if you can’t: there will be plenty of farm snacks, local ale, and freshly pressed cider for all!

Camping: You are welcome to camp at the farm on Sunday night; or if you’d like to come up to the Hudson Valley Saturday and camp here Saturday night before the harvest party, let us know and we can arrange that too.

Directions: If you are coming from NYC, we are a 2 hour car ride up the Taconic Parkway. It’s also possible to get here via Amtrak (to Rhinecliff station) and a 20-minute cab ride.
Thanksgiving Shares are now available!

November 11, 2014
Categories: Uncategorized

Sign up now for a Thanksgiving Share, a bountiful delivery of vegetables to be picked up on Saturday, November 22nd (the Saturday before Thanksgiving).

Click below for details:

- On-Farm Pickup
- Brooklyn, NY Pickup
Winter Share in Riverdale / Washington Heights

December 2, 2014
Categories: Uncategorized

We are pleased to be offering a one-time Winter Share delivery to Riverdale and Washington Heights in NYC.

The date of delivery is Wednesday, December 10th. You can get all the details and sign up here.
Sign up for Hudson Valley CSA shares is now available!

February 19, 2015

Categories: Uncategorized

Now is the time to sign up for shares at our Hudson Valley locations: on the farm in Clermont, or in Red Hook Village, Woodstock or Kingston. Members can switch between locations during the season for your convenience.

Click here for details!
Farm Open House + Potato Planting, April 26th

April 20, 2015
Categories: Uncategorized
Come by the farm on Sunday, April 26th, 2015 for an open house, 11am - 3pm. We will be planting potatoes in the ground (a great activity for kids, all day); going on a hayride (12 noon and 2pm); visiting the pigs + chickens; and there will be beets, eggs, pork and maybe even some greenhouse greens for sale. Feel free to bring friends along, this can be a great introduction to the farm for folks who might want to join the CSA.

**All events are at the farm at 1830 Route 9, Germantown, NY 12526. Kids are welcome! Feel free to just drop by for a quick visit, or stay for the day. We have a bathroom and drinking water on the farm. If the weather looks questionable, check our web site for updates. Please do not bring pets.**
Farm Events 2015

April 20, 2015
Categories: Uncategorized

We invite you to join us at the farm for the following events this season:

Sunday April 26th
11am - 3pm
FARM OPEN HOUSE + POTATO PLANTING
(click here for details)

Sunday July 12th
GARLIC HARVEST PARTY
Help us pull garlic out of the fields and bring it to the greenhouse to cure.
(more details to come)

Saturday Sept. 26th
FALL HARVEST CELEBRATION
Music, Games, Farm Tours, Food, Fun!
(more details to come)
** All events are at the farm at 1830 Route 9, Germantown, NY 12526. Kids are welcome! Feel free to just drop by for a quick visit, or stay for the day. We have a bathroom and drinking water on the farm. If the weather looks questionable, check our web site for updates. Please do not bring pets. **
There’s still time to sign up for 2015!

June 4, 2015
Categories: Uncategorized

We began our CSA harvest this week and the season is off to a great start.

It’s not too late to sign up for this season! Your share price will be pro-rated to compensate for any weeks that you have missed.

Click here to see current prices and to sign up.
Garlic Harvest Party, Sunday July 12th

July 11, 2015
Categories: Uncategorized

We hope you will come join us at the farm on Sunday, July 12th, for our annual Garlic Harvest Party.

Come for as long or as short a period of time as you’d like. Come to lend a hand with the harvest, or just to visit.

Schedule:

12pm - 4pm: Garlic Harvest in the fields (pulling garlic from the ground gathering it up and bringing it to the greenhouse to dry)

12pm - 4pm: Our new Farm Store will be open, you can buy extra veggies, pork, and/or stew hens! The Pick-Your-Own garden will also be open for picking, there are herbs and flowers galore.

2pm and 4pm: Hayrides, taking a tour to the veggie fields, pigs, and chickens.
Fall Harvest Party! Saturday Sept. 26th

September 24, 2015
Categories: Uncategorized

Fall Harvest Party!
Saturday, September 26th
2pm - dark
1822 Route 9, Germantown, NY 12526

We invite you to the farm for this year’s Fall Harvest Party on Saturday!

A schedule of events is below, along with the menu of food that will be available from Sasha Pearl of the Nothing Special food truck.

Please feel free to bring kids, friends, a picnic. If you are coming from far away we invite you to camp out at the farm (bring your own tent). Drop us a line if you plan to camp.

Please, do not bring pets.

We’ll see you soon!

Ben + Lindsey and family, along with the crew: Brian, Chloe, Critter, Dave, Kate, Jenny, Tim and Wes
Schedule of Events

2pm – dark:
- Cider pressing
- Visit the chickens and pigs
- Games for kids
- Pick in the Pick-Your-Own garden
- Pumpkin picking + carving / decorating
- Garlic shucking (help get garlic ready to plant!)
- Farm Store open to buy extra veggies, pork, eggs, chicken

Hayride + farm tour at 3pm, 4pm, 5pm

Live music from Bear Stevens and Tivoli Hootenanny

Campfire at dusk

Good Eating

Sasha Pearl of the Nothing Special food truck will have farm-fresh prepared food available for purchase, please bring cash!

Menu:
chorizo
winter squash rosti
farro and leeks
salad
bread with herb butter
apple crisp
switchel
Winter Share available!

December 14, 2015
Categories: Uncategorized

We are offering a one-time Winter Share of our certified organic vegetables!

Shares will be available as follows, click on your location for details and to sign up:

- On the Farm Saturday, December 19th, 10am - 12 noon
- Washington Heights, Manhattan (at the Mt. Sinai Jewish Center) Monday, December 21st, 6 - 8pm
- Upper West Side, Manhattan (at Rutgers Church, 73rd and Broadway) Monday, December 21st, 4 - 8pm
2016 CSA sign-up coming soon!

February 1, 2016
Categories: Uncategorized

We will open CSA sign ups for 2016 in early February. We look forward to a great season!
CSA sign up is open!

February 22, 2016
Categories: Uncategorized

Sign up is open for our Hudson Valley CSA sites: Clermont (on the farm), Woodstock, Kingston and Red Hook Village.

Details are here
Some of our NYC sites have begun sign-up, others will be signing people up soon.

We hope you will join us this season!
First CSA pick-up is soon, but shares are still available!

May 27, 2016
Categories: Uncategorized

We are getting ready to harvest the first vegetables of the season!

CSA members who are on a “weekly” or “Bi-weekly: Week A” schedule can pick up the first share the week of May 31 - June 4.
CSA members who are on a “Bi-weekly: Week B” schedule can pick up the first share week of June 7 - 11.

We do still have some shares available, click for details.
Garlic Harvest Party on Saturday July 16!

July 15, 2016
Categories: Uncategorized

9am – 1pm on Saturday, July 16, 2016.

We will be pulling our garlic plants out of the field and moving them into the greenhouse to cure. Doing the work in the morning means the temperatures will still be in the 70’s, should be a nice day!

Hayrides around the farm at 11am and 1pm, and pick flowers and herbs in the garden while you’re here.

Come for as long or as short a time as you’d like!
Hearty Roots in the NY Times

July 20, 2016
Categories: Uncategorized

In this morning’s New York Times (front page of the Food Section, with a teaser on the front page of the paper!) writer Julia Moskin wrote an article about the proliferation of services that may call themselves CSA’s, but do not share the principles around which the Community Supported Agriculture movement was founded.

I was pleased that she interviewed me for the article, and honored that a couple of quotes made it in there. Mostly she got me sounding disgruntled about these delivery services – fair enough – but for most of the half hour we spoke, I was talking positively about all the great things about CSA!

So I wanted to take a moment to THANK YOU for participating in a true CSA and let you know why I think it’s so important. The principles that make CSA special are:

- **Direct connection** between farmers and members. This means you know how we grow the food and who we are, and we listen to you and your preferences as we plan the crops for the season. It also means there is no distributor taking a big cut and controlling the price in a way that makes the farm vulnerable.

- **Shared risks and rewards**, so that, on the risk side, if a freak hailstorm wipes out a planting of squash, we work together to deal with the problem rather than the farm diving into debt, or going under (we want our farm to be here to feed your grandkids!). On the shared rewards side, when there’s a windfall in the fields, it’s more heirloom tomatoes for everyone. (with these non-CSA delivery services, a windfall goes to the venture capitalists who back them).

- **A responsibility by the farmers** to transfer the CSA members’ support of the farm business into **proper care for the environment** and **just working conditions for farmworkers**. We aim to grow food by honoring the values that you, our members, will be proud of.

So take a moment to **read the article** and consider **leaving a comment** on the NY Times web site explaining why CSA is important to you.

We thank you for making a commitment to our farm through CSA, and we pledge to keep working hard to make it well worth it!

*Your farmers,*

Ben and Lindsey + family, along with Wes, Kate, Christopher, Amanda, Colleen, Nico, Gilberto, Michael,
Hannelore, and Cora
Harvest Party Today, Saturday October 8th!

October 8, 2016
Categories: Uncategorized

Today! Saturday October 8th!

Our annual Fall Harvest Party
2pm - 6pm

We are excited for a wonderful day! Great weather for carving pumpkins and enjoying the first fall colors.

Cider pressing
Visit the chickens and pigs
Games for kids
Pick in the Pick-Your-Own garden
Pumpkin picking + carving / decorating
Garlic shucking (help get garlic ready to plant!)

Hayride + farm tour at 3pm, 4pm, 5pm
Thanksgiving Shares now available

November 13, 2016
Categories: Uncategorized

Thanksgiving shares are available, to be picked up on Saturday, November 19th.

Click here for details about the on-farm Thanksgiving Share

Click here for details about our Thanksgiving shares in Brooklyn

Happy Thanksgiving!
Sign up for the 2017 season begins soon!

February 11, 2017
Categories: Uncategorized

During this snowy weather at the farm, we are busy updating our sign-up information for the 2017 season. We will begin accepting sign ups in the next few days. We will be accepting new members at all locations.

Thanks and we are looking forward to a great season!

-Ben + Lindsey and family and the Hearty Roots crew
Sign up now for Hudson Valley CSA sites!

February 20, 2017
Categories: Uncategorized

Our sign up for our Hudson Valley CSA 2017 season is now live! (and sign up for some of our NYC sites is available now, and others are coming soon.)

Click here for details.

When you join our Hudson Valley CSA, you can choose to pick up your share weekly or bi-weekly, from any of our 4 locations: on the farm in Clermont, in Red Hook Village, in Woodstock or in Kingston.

We offer lots of flexibility, if you need to switch pick up locations from week to week or take a vacation in the middle of the season.

It's going to be a great season, we hope you will join us!

-Ben + Lindsey and family and the Hearty Roots Crew
Farm Events for 2017

May 3, 2017
Categories: Uncategorized

Spring Celebration
Saturday, May 27th, Memorial Day Weekend

Kick off spring and join us at the farm for our Spring Celebration! We will be hosting a Tomato Seedling sale and breaking ground for our new Children’s Garden. Come see the farm, visit the animals, & have a picnic just days before the CSA starts. We will also have eggs for sale, and possibly some early salad greens and overwintered carrots.

The Seedling Sale will include over 25 varieties of organic heirloom tomato seedlings for sale. Pick from Cherries, Paste, Slicers, Beefsteaks, Heirlooms and Hybrids! These tomatoes are perfect for your backyard, for a pot on your porch, or in your garden. All seedlings will be ready to plant and our resident tomato experts will be excited to answer any care & growing questions. Join us in the Hearty Roots parking lot from 10am-3pm.

This year are thrilled to be adding a Children’s Garden as an extension of our existing Pick Your Own Garden. Come help us make this a reality! Earlier volunteers can help put together our raised beds and volunteers later on can help us plant! We encourage children to be a part of the planting process so they can watch their plants grow all season long! 10am-1pm.

Garlic Harvest Work Party
Sunday, July 16

This year, our Garlic Harvest Party will be a morning of volunteering followed by a lunch hosted by the farmers of Hearty Roots. We will spend the morning, beginning at 9am, harvesting our garlic and laying it out on our greenhouse benches. Volunteers can help us by pulling garlic, collecting & boxing garlic, or laying it out in our greenhouse. Lunch will be comprised of our farmer’s favorite seasonal recipes. We ask our volunteers to work with us for at least 2 hours if they plan on joining us for lunch at 1pm, where we will feast and rest in the shade.

Fall Harvest Party
Saturday, October 7th

Our Harvest Party is a family friendly celebration of the growing season. We come together each fall to eat, drink, carve pumpkins, toss tomatoes, peel garlic, ride the hay wagon, visit the animals, listen to live music
and catch up. Swing by if you’re local or make a weekend out of it if you’re coming from the city! Camping is available & there are lots of wonderful Pick-Your-Own apple farms nearby for your fall favorites.

Pick-Your-Own Garden Community Work Days
Saturdays 6/24, 7/22, 8/26, 9/23

We want our CSA Member Pick Your Own Garden to be a space for beauty, community, education, and joy. So this season we are hosting four Community Garden Days, where we can come together as farmers & gardeners & eaters, to care for our garden. Tasks will vary based on the time of year but will include trellising, weeding, & pruning. Come work with us! Ask us growing questions and to spend time with your hands in the soil. We hope this will be a wonderful opportunity for our members & our farmers to spend time together, creating connections with each other and with the land. Join us anytime during the hours of 10am - 1pm in the PYO.
Spring Celebration! Saturday, May 27th

May 19, 2017
Categories: Uncategorized

Join us for our Spring Celebration!

10 am - 3 pm // May 27th, Memorial Day weekend

Meet the farmers - Shop for tomato plants
Help build & plant our new Children’s Garden
Have a picnic - Take a Hayride
Visit the pigs & chickens

Schedule of Events:

Children’s Garden Community Build: 10am - 1pm
Tomato Seedling Sale: 10 am - 3 pm
Hayrides: 11am and 1 pm

Tomato Seedling Sale
Can’t get enough of our tomatoes? This summer, you can grow your own too! Tomatoes are the perfect plant for the home gardener because they will be happy growing in a pot on your porch or as a part of your garden.

We will be selling over 15 varieties of organic tomato seedlings, in all shapes, sizes, and colors! Choose from a variety of tomato types: Cherries, Paste, Slicers, Beefsteaks, Heirlooms and Hybrids in black, orange, red, green, yellow, pink and stripes.

The Hearty Roots Crew will be working the sale to give our expert farmer advice and to help you choose the perfect tomato plant.

Children’s Garden
Community Build

We are excited to break ground into the newest addition to our Pick Your Own, our Children’s Garden! Come participate in the planting process so that your children can watch their plants grow all season long. We have lots of fun ideas for the kids garden: a kids-only farmstand; a giant pumpkin; kid-friendly veggies like mini cucumbers; and you can bring your own ideas, let’s build this together!
Fall CSA shares now available at P.S. 87 in Manhattan!

August 25, 2017
Categories: Uncategorized

We are excited that we will be offering our Fall Share at P.S. 87 again, our third season offering a farm share for the fall school semester!
We are now accepting sign-ups for our Vegetable, Egg and Fruit shares, to begin on Wednesday September 20th.

Click here for details!
Fall Harvest Party! Saturday, October 7th

October 2, 2017
Categories: Uncategorized

Please Join us! Saturday October 7th!

Our annual Fall Harvest Party
2pm - 6pm

We are excited for a wonderful day! Great weather for carving pumpkins and enjoying the first fall colors.

Cider pressing
Visit the chickens
Games for kids
Pick in the Pick-Your-Own garden
Pumpkin picking + carving / decorating
Garlic shucking (help get garlic ready to plant!)

Hayride + farm tour at 3pm, 4pm, 5pm

All are welcome!
Thanksgiving shares now available

November 3, 2017
Categories: Uncategorized

Our Thanksgiving Share is now open for sign up!

Pick up is on the Farm or in Brooklyn on Saturday, November 18th.

Click here for details on our on-farm Thanksgiving Share and to sign up.

Click here for details on our Brooklyn Thanksgiving Share and to sign up.
CSA still available for 2018!

May 30, 2018
Categories: Uncategorized

Harvest season is just a few weeks away, but it's not too late to join us for the 2018 season!

heartyroots.com/csa
Farm Market Grand Opening!

August 18, 2018
Categories: Uncategorized

We are holding the grand opening of our Farm Market on Saturday, August 18th, from 2-6pm. Join us for samples of products, refreshments, a tomato tasting and more!

The Market will be open weekly from Wednesday - Sunday, 10am - 6pm.

For sale we have our own organic vegetables, our own pasture raised eggs, and many other farm products including:

- **Fruit** from local farms including Mead Orchards and Fix Brothers
- **Bread** from Sparrowbush Bakery
- **Dairy** including cheeses + yogurt from Chaseholm Farm and milk from Ronnybrook Farm
- **Grains** including flours and corn meal from Farmer Grown Flour in the Finger Lakes
- **Lamb Fleece**s from our neighbor Jennifer at Gansvoort Farm
- Fermented products including **Sauerkraut** from Hawthorne Valley, **Hot Sauce** from Poor Devil Pepper Co., **Pickles** from Real Pickles
- **Meat** including items from our own farm and Chaseholm Farm
- **Honey** from Tousey's and **Maple Syrup** from Hubbell Homestead
- **Cold drinks** because farmers need one after a long day
We invite you to visit us at the Market!
Farm Market - fall hours

October 3, 2018
Categories: Uncategorized

Our Fall Hours at the Farm Market are as follows:

Wednesday - Friday 11am - 6pm
Saturday - Sunday 10am - 4pm

Hope to see you at the farm!
Farm Market - Winter Hours

December 10, 2018
Categories: Uncategorized

Our Winter Hours at the Farm Market are as follows:

Through December 23rd

Thursday - Friday 11am - 6pm
Saturday - Sunday 10am - 4pm

Dec. 24th - January 4th

Closed for holidays

January and February

Open Saturdays only, 10am - 4pm

Hope to see you at the farm!
Hudson Valley CSA shares now available for 2019!

March 13, 2019
Categories: Uncategorized

We are now accepting sign-ups for our CSA shares at the farm and at our Hudson Valley locations of Red Hook Village, Kingston, and Woodstock!

Please click here for all the information and to sign up online.

Sign-up for our NYC locations will be coming very soon.

We hope you will join us this season!

-Ben + Lindsey and family
The Great Tomato Seedling Sale!

May 10, 2019
Categories: Uncategorized

We will have a huge variety of organic tomato seedlings for sale, along with other plants and accessories like pots, soil and organic fertilizer.

Friday May 10th + Saturday May 11th
Saturday May 18th + Sunday May 19th
10am - 4pm

At Hearty Roots Farm Market, 1822 Route 9, Clermont, NY 12526