

GREETINGS FROM CROSS ISLAND FARMS



WHAT WON THE GOLD



Dani's book, *The Home-Scale Forest Garden* has won a 2023 GardenComm Gold Laurel award! This submission was among 54 entries evaluated by a team of distinguished judges with both gardening and communications expertise.

The emblem of the award will be on the cover of the book's second printing slated to be published before year's end!

WHAT'S IN SEASON



On the perennial front, aronia and elderberry bushes are loaded with ripe fruit which are chock full of anti-oxidants and other beneficial substances! Both need to be cooked to be palatable, but make great jams, juices, pies, syrups and wine! To visit the enchanted edible forest to pick some of your own, just call or

On the vegetable front, the Farm stand table inside the front porch is loaded with tomatoes, zukes, potatoes, and garlic while the fridge holds onions, leeks, kale, chard, carrots, gourmet beans and some of those healthful berries.

WHAT'S NEW IN THE EDIBLE FOREST



When the staff at WPBS pitched the *Home-Scale Forest Garden Show* to a representative of the Square Foot Garden Foundation, she suggested that the foundation would be more generous in sponsoring the show if the show featured a square foot garden.

Dani did a little research and learned that this four foot by four foot raised bed garden would appeal to gardeners with limited growing space, so she created three square foot garden beds and populated them with an assortment of perennial herbs, vegetables, and edible flowers. Although experimental at this stage, this perennial square foot garden promises to be an exciting new addition to the Enchanted Edible Forest.

WHO'S VOLUNTEERING AT THE FARM

We've hosted a number of volunteers this season to help with farm chores and learn about our organic practices.

College last spring and is spending his three weeks with us trying to figure out what to do next. So far Jason has been spending his time harvesting potatoes, carrots, and tomatoes, installing a trellis along the Square Foot Garden, helping David move the cows and chickens around, and doing some general maintenance of the Enchanted Edible Forest.



WHAT'S RIPENING SOON



Beach plum bushes are loaded with fruit just starting to ripen. By next month they should be ready to pick and to transform into a delicious, viscous jam renowned from the coast of Maine to Cape Cod.



Gather your friends, family or garden club to take a tour of the Enchanted Edible Forest with its creator, Dani. See, smell and taste edible flowers, leaves and berries and learn about the principles that make the garden abundant and sustainable. Right now the roses are blooming. Did you know their flowers are edible with a delightful perfumed aroma and sweet taste? The chef at the Wellesley hotel loves to use them to garnish his dishes.

WHAT'S COMING UP

At 6 p.m. on Thursday, August 17, Dani will be presenting a talk at the IRLC learning center at the **Redwood Hills Preserve off of Stine Road in Redwood** on the topic: **Native Perennial Food Plants for Your Edible Landscape.**

On Saturday, September 23rd, Dani will have a table at the 2023 **Adirondack Harvest Festival**, located at the **Essex County Fairgrounds, Westport, NY.** If you are in the area, stop by and say hi!

HAVE A RESILIENT REST OF AUGUST!

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