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## TV SHOW UPDATE

Things are coming along for the Home-Scale Forest Garden TV show with the Watertown WPBS Station!  
[Watch the promo video.](#)

We are beginning to raise funds from private donors, companies, and foundations to fund the initial 6 to 8 episodes. If you are interested in learning more about this philanthropic opportunity, please reach out to Peggy Brouty-Benton at [pbrouty@wpbstv.org](mailto:pbrouty@wpbstv.org) or 315-782-3142 ext. 301

Thank you again for your continued support!

## RESERVE YOUR GRASS-FED BEEF

**Stock your freezer with certified organic and 100% grass-fed beef!**

Our beef is local, Wellesley Island born and raised. It's chemical-free and has delicious, distinctive flavors that you can't find in the grocery store!

**Bulk beef must be reserved before our butcher date on December 30th!**

[Full details and pricing are in this flyer.](#) Email us at [organic@crossislandfarms.com](mailto:organic@crossislandfarms.com) if you are interested.



If you'd like smaller portions, we are well stocked at the farm, including a nice assortment of steaks and a few roasts, including briskets. Please call ahead to make sure someone will be available to help you.

## RESERVE YOUR GRASS-FED GOAT



Our goat is also Wellesley Island born and raised, chemical-free and tender, juicy, and delicious! Our certified organic, 100% grass-fed goat is natural, low fat, and high protein meat.

**Goat must be reserved before our butcher date on November 16th!**

[Full details and pricing are in this flyer.](#) Email us at [organic@crossislandfarms.com](mailto:organic@crossislandfarms.com) if you are interested.

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## HOGS FOR SALE

If you're interested in raising Large Black hogs, we have registered Large Black breeding stock for sale.

Please reach out to us at [organic@crossislandfarms.com](mailto:organic@crossislandfarms.com).

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## FALL TOURS IN THE ENCHANTED EDIBLE FORESTS

We've had November weather in October over the last few days: cloudy, windy, rainy, and even a little sleet. Nevertheless, this intrepid group of master gardeners from St. Lawrence County Cooperative Extension came for a tour of the Edible Forest.

You can tour as well!



raspberries, and goji berries as well as an assortment of herbs and perennial vegetable leaves.

As I write this, there is an amazing flush of **oyster mushrooms** growing out of an elm stump I inoculated with sawdust spawn about 5 years ago. This stump fruits reliably every fall and spring when the conditions of temperature and moisture suit it.

**Call or email to schedule a tour:**

315-482-3663

[danibaker@crossislandfarms.com](mailto:danibaker@crossislandfarms.com)

\$25/person, \$50 minimum.

Group rates are available.



## KEEP UP WITH THE GARDEN

[Check out my blog](#) for a glimpse of the edible forest through the seasons.

Podcasts and videos about the garden are also available there.

Read the Blog

## UPCOMING EVENTS

### Off-site: Book Reading

Thursday | November 17th | 6pm-7pm

Location: Pulaski Library

Sponsored by Tug Hill Tomorrow Land Trust

RSVP by November 16th at the library or [online here](#).

### Online: EFAO Conference 2022

December 6th-8th, 2022

Location: Online

I will be virtually presenting: "Perennial Vegetables for Your Farm or Garden" on the 7th at 2:30pm.

[More details and registration information.](#)

### Online: NOFA/NY Winter Conference

February 2nd-5th, 2023

Location: Online

I will be virtually presenting: "Native Perennial Food Plants for Your Edible Landscape"

[More details under "Gardening + Homesteading Workshops".](#)

### Off-site and Online: NOFA/Vermont Winter Conference

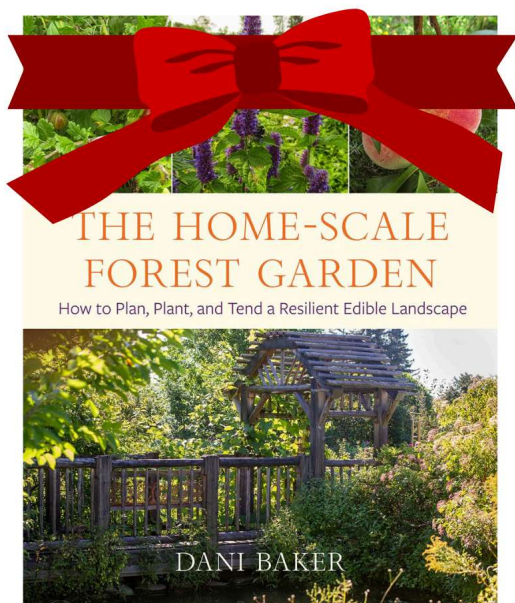
February 18th, 2023

Location: University of Vermont in Burlington and Online

I will be presenting: "Perennial Vegetables for Your Garden"

[More details here.](#)

## GIFT A BOOK FOR CHRISTMAS



Christmas is coming up quickly!

What better gift for your gardening friends and family members than a copy of *The Home-Scale Forest Garden*?

You can [order the book](#) from a variety of venues or purchase directly from me at [Cross Island Farms](#) if you'd like a signed copy. Please call ahead to ensure I will be there.

(If you purchased the book through Amazon and enjoyed it, please consider writing a review.)

Dani Baker

Owner [Cross Island Farms](#) | Creator [The Enchanted Edible Forest](#) | Author [The Home-Scale Forest Garden: How to Plan, Plant and Tend a Resilient Edible Landscape](#)

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