

GREETINGS FROM CROSS ISLAND FARMS

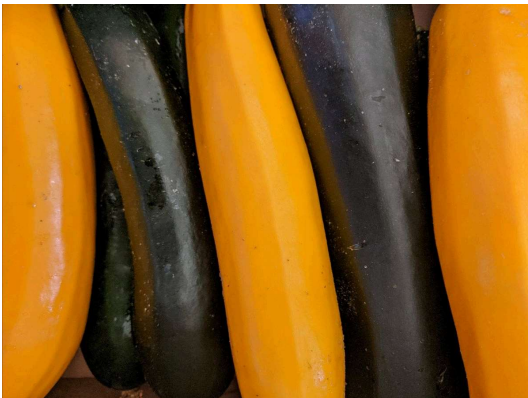


BREAKING NEWS!!



We just learned of a very substantial donation from Deb and Dick Macsherry to WPBS for the production of *The Home-Scale Forest Garden Show*! Thanks to their generosity and that of a host of other donors, we are half-way to our goal! We hope to complete our fundraising and begin shooting by early spring, 2024!! If you would like to contribute to this exciting undertaking, please contact Deborah Bleier, Director of Development at WPBS, Watertown: 585-703-5130

WHAT'S IN SEASON





The self-serve Farm stand inside our front porch is well-stocked with currants from the edible forest, and chard, kale, heirloom onions, garlic, rainbow carrots, green and yellow zukes, “Red Gold” potatoes that taste like butter without butter and very soon, tomatoes! We also are well stocked with cuts of our certified 100% grass-fed beef, goat sausage, and we also have pork sausage, bacon and Canadian bacon. Best to call ahead for meats to be sure someone is there to help you.

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.

For example, Shaoxuan, originally from China, arrived two weeks ago after graduating from Wesleyan University. So far she has helped David move his herds of goats and cows, weeded and harvested in the vegetable garden, pruned, weed-whacked and harvested berries in the Enchanted Edible Forest, and managed the farmstand while I was out of town. Here she is harvesting our crop of gourmet heirloom pole beans trellised on strings.



WHERE DID DANI DEBUT

I spent a weekend in Erie Pennsylvania presenting at the Mother Earth News Fair attended by 2500 gardening and homesteading enthusiasts from all over



My talk on “Native Perennial Berries for your Edible Landscape” was very popular, with a standing room only crowd and people sitting in the aisles.

WANT TO PICK BERRIES



Want to pick fresh berries in a magical garden? Right now we have mulberries and a few gooseberries. We expect to have more raspberries in a couple of weeks. We just finished harvesting black currants which are very high in vitamin C. In Europe they constitute a staple juice like orange juice in the States. They also make a wonderful jam and are used to flavor gin. Call Dani to reserve your U-pick adventure.

HOW ABOUT A TOUR OF THE EDIBLE FOREST

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 day lilies are blooming. Did you know their flowers



WHAT'S COMING UP

At 7pm July 25th and 26th, I am giving two zoom presentations at the NOFA Summer Conference in Worcester Massachusetts.

The NOFA Summer Conference is the annual summer gathering of the Northeast Organic Farming Association.

For more information visit www.nofamass.org/nofa-summer-conference

HAVE A JUBILANT REST OF JULY!

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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