

Hello team--

March 19, 2008

Can we call you team? It feels like we've been at this long enough to call us a side. As a team, we stand for something old, even anachronistic. We stand for what we stand on, the soil, living earth, and what comes of it without much tampering. So team, we have a lot more roots to eat. In news this week, seeds and salad plants are moving in a clear and forward direction from a week of decent sunshine. We will have microgreens for box 9 and salad, spinach and micros for week 10. Our onions, kale, collards and leeks are up in their flats in the greenhouse. The winter always treats us to forgetting that seeds, hardly discernable from the dirt and detritus we sow them into, turn into green, make us smile and then sate our bellies.

Well, if you've been paying attention to these newsbriefs you'd be thinking as were we, that this was to be a serious breakthrough week: more color and more diversity in the boxes. While between sowing and erecting greenhouses and moving in our intern family we dedicated ample time and equipment to harvesting more roots, we were disappointed about our yields. We were able to gather plenty of sunchokes which, upon tasting, are succulent and absolutely the sweetest they will be this year. If you've tried these and were not impressed (or were expressed, GI speaking (if you don't understand this reference you are just fine)) try them again. I for one, was so excited about these the first couple of times eating them that I overdid it and suffered. This year I've eaten more modestly without trouble.

When we got to digging the carrots and parsnips we were met with a huge field, once filled with carrots, with lots of vacancy. The deer have been busy, working through the snow, and we were caught smugly counting our chickens before.... So as not to divide the meager harvest too thinly we had to ration away from our last delivery, Fennville. We promise to make it up to Fennville with some luxury other than carrots before the end.

Keep on team. I'll writing this content on a meal of Providence farm chicken, rutabagas, onions and rice. It was as good as any this year and it left us asking for nothing.

Almost forgot, we have goats now and one is due to kid this week. Friday we go to pick up a couple of nice cows of a great organic dairy in Indiana. We look ahead to a good supply of milk and experiences, both of which we seek to share. If any of you have time and interest in milking and using milk come out and see us about it.

Take Care for now and check out our website as it develops—[eatersguild.com](http://eatersguild.com)

Regards,

LLI