



**Newsletter  
April 2010**

## **Café Now Open For The Season.**

We unlocked the doors fired up the grille on April 7<sup>th</sup> and with fresh enthusiasm greeted a new season. Full speed ahead and damn the economy. Someone great once uttered those words but I think it was torpedoes. It was wonderful to see so many of our loyal patrons and friends despite the continuing economic morass. As my late dad would say "better days are coming". One thing for certain you'll never leave hungry and you can feel good about leaving some of your hard earned money circulating in the local economy. In our commitment to offer more local products we have added Stage Coach Farm of Appleton to our list of offerings. They specialize in believe it or not water buffalo. I don't know how they feel about Maine's climate but they sure do taste great as a burger. . On another note I was always told never to discuss religion or politics but feel compelled to keep my customers informed about the upcoming vote in June to repeal the states latest scheme to broaden the sales tax to now include many services never before taxed and increase the meals tax to 8.5%. Maine does not have a revenue problem but like the rest of the nation does have a spending problem. I have a copy of the bill available for viewing at the café and will be more than happy to point out the shortcomings. This bill will not only hurt businesses struggling to survive but also again penalize all taxpayers of Maine. Please be informed and vote your conscious for the ballot question is very misleading in its wording. On a final note anyone who signed up to automatically receive a newsletter before April 1, 2010, please do so again. My forte definitely has nothing to do with technology and I zipped when I should have zagged so the e-mail list is floating out in cyber space somewhere. Sorry.

## **The Farm Front.**

The greenhouse is a sea of green with all the seedlings and is a wonderful place to spend some time and bask in the miracle of nature. Bluebirds are making bids on houses along the bluebird trail and several other species absent during the

worst of winter are showing themselves again at the feeders. To me real spring doesn't arrive until the swallows and they did in mass on April Fool's Day. Let's hope the day they arrived is not indicative of what's to come. It appears that we are three weeks ahead of last year. The raspberries are showing some green and the blueberry buds are ready to burst. This makes me extremely nervous as things can go horribly wrong really fast if extreme cold makes another run at the state. After two disastrous years in a row growing wise, statistically we are due for a great year. Unfortunately we were unable to join any local farmers markets but have been invited to become members at the Portland, Cumberland and Freeport markets. These markets are committed to expanding their presence with more farmers, variety and competition that will only benefit all who attend. So if you know of anyone that lives or travels through those areas have them stop by and say hi. I'll be updating the locations and days we'll be present at these markets as the season progresses. Locally you can find our baked goods and produce in season being offered at Fresh Off The Farm in Rockport, so please be sure to patronize their business if your in the area. Of course the best way still is to come directly to the farm. We still have a limited number of CSA shares available. So if you're looking for a summers worth of premium organic veggies without the aching back, sunburn and bug bites check us out. For more info see flyer below, go to our new CSA web page or feel free to drop them a line at [yoderheirlooms@yahoo.com](mailto:yoderheirlooms@yahoo.com)

## **Farm Stay Now Available.**

We are putting the finishing touches on a completely restored three-bedroom brick farmhouse that will be available for rent by the day, week or month for the upcoming summer season. Eat breakfast by the antique cook stove with a magnificent view of Appleton Ridge or take a leisurely walk through the gardens and raspberry patch to the onsite café.

Tour the fields and see where our organic produce is grown. Hike the many trails and take in the wildlife that abounds on this 100 acre working farm.

Sweet Season Farm is centrally located and only 25 miles from the coastal vacation destinations of Rockland / Camden. Please check back for an updated Farm Stay page or call 207-845-3028 for more details and available dates.

## **Quote Of The Month.**

**"The only difference between a tax man and a taxidermist is that the taxidermist leaves the skin.**

**Mark Twain**



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*Please help us grow and post in a conspicuous location.*

*Thank you for supporting our small family farm.*

# 2010 CSA

YODER HEIRLOOMS  
@  
SWEET SEASON FARM

- Ten week share (June-Aug)
- \$200
- \$20-25 in fresh vegetables every week
- over 150 varieties of heirloom / open-pollinated fruits, vegetables and herbs
- we grow using organic methods and apply no sprays
- pickUp is at the farm, which is home to a quaint café serving meals with local products
- call 207-845-2476 for more information  
yoderheirlooms@yahoo.com



## Anticipated Crops

- Arugula
- Beans
- Beets
- Broccoli
- Cabbage
- Carrots
- Chard
- Cucumbers
- Eggplant
- Kale
- Kohlrabi
- Leeks
- Lettuce
- Melons
- Onions
- Peas
- Peppers
- Potatoes
- Radishes
- Shallots
- Spinach
- Squash
- Tomatoes
- Strawberries
- Raspberries
- Blueberries

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