

Johnson's Backyard Garden, Fall Session Week #1
October 6th, 2007

Fall Season Starts TODAY October 6th!

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1. New Farm Website

We are really proud of our new website www.johnsonsbackyardgarden.com. Our foreman Brad's girlfriend, 'Auli'i did a great job on the site development. Although it is still a work in progress, it contains a lot of information and gives a complete listing of all crops that are growing.

2. Fall Planting and Farm Update

Things are busy at the farm. Now is the time to plant a lot of fall crops in Texas and foreman Brad, the interns, farm volunteers and I are working like crazy. We have been shaping raised beds and transplanting broccoli, cauliflower, cabbage, brussels sprouts, kale, kohlrabi and direct seeding a lot of other crops. Also, currently growing is a whole field of 1500 tomato plants. We have 10 different varieties of tomatoes growing and we just started eating the first red tomatoes this week. The sweet peppers, eggplant, okra, squash, zucchini, cucumbers and tons of other summer crops are growing well.

We are expanding production at the farm and have ordered a number of pieces of new equipment. This list is actually getting pretty long. This week we have been busy assembling equipment! We will post pics on our website soon. Also today we are moving in and setting up a new mobile home for workers on the farm.

3. New CSA Pickup Locations Added

For this Fall we have added a new south pickup at 3704 Rocky Ford Drive (roughly Slaughter and Brodie). If you would like to change your pickup location for the Fall CSA,

please e-mail us and we will make sure your CSA share is delivered to the location you choose.

4. Fall Potluck and Open House - Saturday November 3, from 1pm till Dark

Mark your calendars and plan to attend our open house and potluck at the farm. It has been a just over a year since we moved here and planted our first crops. We would like you to come and checkout our progress and celebrate with us! Potluck is open to everyone, no need to be a CSA member. Bring a dish to share, and your own tableware (plates, eating utensils). We'll have ice tea, water, bring your own beer! Bring along your lawn chairs and blankets, too. The potluck and live music will be held outdoors under the pecans. We will have a play area for the kids and you are welcome to walk the farm and see what we have going on. We are located at 9515 Hergotz Lane, 5 miles east of Austin, near the Austin Bergstrom International Airport.

5. Dai Due Supper Club at the Farm

The following is an excerpt from the Dai Due website;

Saturday, October 27th, Johnson's Backyard Garden. Somewhat a misnomer, this is actually a 20 acre plot on the sandy loam above the Colorado River, just east of Austin. This dinner will also be in our favorite place, under pecan trees and use our favorite ingredients the beautiful vegetables grown on site. Brenton Johnson's farm was recently featured on the cover of Edible Austin, and is a model in sustainability and form. The meal will mostly feature products from the farm, including the beef steers that graze the open pastures. 4 courses, family style. Come early and walk the farm at sunset. 6:30 pm, BYOB, just east of Austin, \$55 per person. Outdoors. Live music. \$55 per person. Outdoors. Live music.

To signup: <http://www.daidueaustin.com/blog.php>

6. Recipe Database - Call for Recipes

In development on our webpage is an extensive recipe database for the crops that we grow. If you have any favorite recipes please email them to us with a source or individual to credit.

7. Farm Highlighted in Edible Austin

It was a surprise was that Ada and I are on the cover of Edible Austin this month! On our webpage is the link to the write-up on our farm The Garden that Grew.

8. How to Sign-up

If you would like to sign up for our CSA, you can print out a signup form from the join tab on our website and send it in with your payment. We are working to take credit card payments soon. As soon as we are full and no longer taking memberships I will update the website. Note there is a typo on the signup form. Bi-weekly membership is \$150 for 10 weeks not \$145. I plan to fix this latter today.

9. We Need Your Help Spreading the Word

We are working to expand our CSA membership. Our website has a pdf flyer that you can printout and post around town. We appreciate you and any organization you represent

publicizing our CSA in any way you can - a newsletter soon to go out, mention in an email flyer soon to be on its way, forwarding of this email to your members/friends, or posting or mentioning us where you can. Your help in growing our CSA and family farm is appreciated.

10. New Baby Boy!

On August 21, Beth and I had our fourth child. James Robert Johnson. Beth has already threatened me with bodily harm if I call him Jim Bob. He was born a healthy 8 lbs 14 oz. We now have two boys and two girls.