

Notes from Jason and Cree...

Listening to it in the wake of his passing, it was a powerful moment of intense and emotional listening while driving home in the pitchness of black – just me, and the road, and his music – the best memorial I could have asked for despite the strong emotions and wellspring of tears the song invoked in me.

The musicians, the storytellers and writers, are the poet singers of life, giving us so much with words, wisdom and emotion through their skill, honesty and authenticity. We, the devoted listeners and readers watch as one by one, the greats pass away, Wallace Stegner, Prince, Merle Haggard, David Bowie, John Denver, Glen Campbell, and many others.

I do not pretend to hold some special connection to any one of these special creatures - despite the fact that I was deeply and irrevocably in love with John Denver, or the fact that a few weeks prior to Prince's death, while doing spruce grouse research in some far off remote stretch of woods, I cranked the radio to do my research transect while listening to a never aired Prince concert, one of the best field days of my life! Or the fact that this Glen Campbell song somehow magically saved itself for my ears for this very moment in time, a fitting and emotional memorial. No, we do not hold that right to bear special connection to these greats, regardless of their influence on our lives. Rather, we can simply say thank you for all they have given, all the gifts they have shared. For all that Glen Campbell's music has added to my life, I was grateful to be brought to tears by his passing.

If so inclined, please listen to this song. It's lovely -- www.youtube.com/watch?v=bvQ77PoNJ6E

These Days...originally written by Jackson Brown at age 18, wow! Beautifully redone by Glen Campbell

Well I've been out walking. I don't do that much talking these days. These days...

These days I seem to think a lot, about the things that I forgot to do,

For you - and all the times I had the chance to.

And I had a lover. It's so hard to risk another these days. These days...

Now if I seem to be afraid, to live the life I have made in song. Well it's just that I've been losing, so long.

I'll keep on moving. Things are bound to be improving these days. These days...

These days I sit on corner stones, and count the time in quarter tones to ten.

My friend, don't confront me with my failures. I have not forgotten them.

Know Your Farmers! Cree & Jason Bradley, Joe Holtz, Ruby Mountain, Gunnison & the Chickens!

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Travel northeast on Hwy 61 past Two Harbors to Hwy 3 (just past Betty's Pies).

Turn left on Hwy 3. Travel 8 miles to the farm at address #2955 (farm) and #2995 (house).



Mediterranean Snow Peas



1 1/2 tsp butter 1 T water
1 clove garlic, minced 1 T oil
1/2 tsp Italian seasoning
1/2 lb snow peas, trimmed
1 tsp fresh lemon juice
salt and ground black pepper
Melt butter in skillet, cook garlic until fragrant. Stir in seasoning, peas. Add water, cook until peas are bright green and tender. Add oil, lemon juice. Add salt, pepper.



Harvest Week 6 - What's In Your Basket!

Please be sure to wash your produce before enjoying it. Thanks!

- Peas: Oregon Giant Snow Pea (found in gallon ziploc) and Sugar Snap Pea (found in quart ziploc), eat the whole pod.
- Beans: Royal Burgundy (purple) and Carson Yellow Wax (we call these the Vikings bean mix, though we laugh because the Packers get the last laugh. When cooked, you will know why!).
- Chinese Cabbage: Joi Choi.
- Swiss Chard: Rhubarb Red.
- Onions: Green-topped yellow.
- Potatoes: Norland Red.
- Kohlrabi: Winner.
- Cucumbers: Summer Dance and/or Jade (high tunnel grown).

(continued on the next page...)

Photo: The field is still looking robust and healthy with good rains aiding crops!



Harvest Week 6 - What's In Your Basket!



Photo: Our neighbor Steve Thorne, helping with the snow pea harvest. He put in 5.5 hours on peas!

it seemed somewhat cruel and definitely unusual for peas and beans, two of the most time consuming crops, to come into production at the very same time (usually peas would be wrapping up by now, the harvest growing slim, as beans come on). It was a tremendous load of peas (only a start on the beans), and we thankfully had a volunteer helping hand, Steve Thorne, a neighbor for whom Joe has been building a house for just a mile or so up the highway from us. Steve heard Joe fretting about the double-whammy of pea and bean harvest all week and decided he could help. Thank you Steve!

Notes from Jason and Cree...

Driving home late Wednesday evening, a sky pitch dark after thunder bursts of storms, I listened with a certain melancholic delight to my Glen Campbell album. It was a perfect listen at the end of a perfect day of field work, a tribute to the late great...

The album, purchased this past October, a \$6 find at a Pennsylvania gas station on our drive home from an epic road trip with puppies to New York City for Ruby's eye surgery, I sang Galveston (oh Galveston!), Wichita Lineman, and the other fantastic songs of the find. *(continued on the next page..)*

Photo: Melissa Gaylord and Nancy Carlson, past CSA members, surprised us with a visit on Friday to help pick some beans. Yea!



- Summer Squash: Green Elite (green zucchini), Gold Rush (gold), Grey (mottled greenish-gray), Safari (green with stripes), Sunbeam (yellow with stripes), Horn of Plenty (yellow crooked neck), Benning's Green Tint (green scallop) or Sunburst (yellow scallop).

We've been patiently waiting for summer crops to come on. Finally, we've made some progress and are happy to share crates this week with plenty a-new! After a 3 man and 1 woman 17.5 hour combined harvest of snow and sugar snap peas alone, the work unable to start until Friday due to 2" of rain that fell Thursday, standing water in the field,

Balsamic Grilled Zucchini

Zucchini is a type of summer squash! Note, for most recipes, unless shape or a specific color is important, zucchini and summer squash, regardless of their color, are interchangeable. Use them freely!

2 zucchinis, quartered lengthwise 2 teaspoons olive oil 1/2 teaspoon garlic powder

1 teaspoon Italian seasoning 1 pinch salt 2 tablespoons balsamic vinegar

Preheat grill for medium-low heat and lightly oil the grate. Brush zucchini with olive oil.

Sprinkle garlic powder, Italian seasoning, and salt over zucchini. Cook on preheated grill until beginning to brown, 3-4 minutes per side. Brush balsamic vinegar over the zucchini and continue cooking 1 minute more.

Notes from Jason and Cree...

As Jason listened with curiosity, trying to decide if the folksy country music with the occasional symphonic blends, was a bit corny or some of the smoothest tunes he's heard, he asked, "How do you know these songs?" In my disbelief of his question, I asked, "How do you not know these songs?" It was a perfect album, a boost to our morale with the long haul drive, a second trip made to New York in just a few weeks, and for something so simple - a special album, the special feel it created - Glen Campbell became an integral part of our New York memories.

...only a few miles from home this past Wednesday, the album was on its last song. As Glen started singing, "Well I've been out walking," I recognized the song as a Jackson Brown song, finely redone with beautiful acoustic guitar finger picking, an added hint of minor notes and orchestral accompaniment, the sadness so evident in this masterful remake. I listened intently, this particular song not just whimsical, compelling one to sing along, like so much of his music, but seemingly holding a special message and meaning to his listeners, to himself.

During our New York trip, we never got to the end of the album, we never heard this song. Every other song yes, but for whatever reason, a gas stop or a puppy walk perhaps, we stopped listening just before this song played, and didn't resume the listen when we returned to the vehicle. It was a new song for me, I never knew he did this remake later in life, the poignant message no doubt having to do with the progressing symptoms of Alzheimer's and Aphasia and the contemplations of his life. *(continued on next page...)*

Photo: Checking gypsy moth traps this week, my day ended with a sunset upon Lake Jeanette up the Echo Trail.

A beautiful ending to a perfect day of work.

