

BFF

BALLFIELD FARM

Newsletter

Ballfield Farm is a neighborhood program of The Pittsburgh Project

Meet A Member



Derek and Katie Long

Veterans from Observatory Hill, Derek and Katie and their 4 kids have been members of the farm for the past 7 years. Since the beginning, the farm has been a safe place for them to grow and produce alongside more experienced members who have helped them build their confidence as urban gardeners. Snap peas are their favorite crop and they look forward to them every year. Having been around so long, the Long family now believes that it is possible for anyone to start a garden if they really wanted to!

This Week's Tasks

June 12th – June 18th

This week's tasks include:

Watering hi-tunnel, planting beets, weeding garlic, weeding orchard area, mulching paths, planting cucumbers and corn

Harvest: Parsley, garlic chives, New Zealand spinach, kale, salad greens

Upcoming Schedule:

Tuesday, June 12th 6-8:30pm

Opener: Marcie Biron

Friday, June 15th 9-11:30am

Opener: Katie Long

Saturday, June 16th 9--12:00pm

Opener: Glo Ely

Sunday, June 17th 2:30--5:00pm

Opener: Charles Chapman

Ballfield Farm (BFF) is a neighborhood project collectively growing organic food together on Pittsburgh's North Side. All are welcome to become members. Members pay a small yearly fee and commit to 6-12 hours of work per month. For more info on membership, please visit www.ballfieldfarm.org, email Info@ballfieldfarm.com or show up at any scheduled workday.

Harvesting Tip

How to harvest Okra

Typically, okra is ready to be harvested 60 days after being planted. After the first harvest, you should remove the lower leaves to help speed up production of the remaining fruit. When harvesting, you want to pick okra that is between 2 to 4 inches long, and you should harvest regularly (like every 1 or 2 days). When you wait too long to pick okra, it becomes too tough and chewy to be enjoyable -- although it's technically still edible. To harvest, cut the stem just above the cap with a knife. (Note that if the stem is too hard to cut, the pod is probably too old and should be tossed). Remember to wear gloves when cutting the okra because most varieties are covered with tiny spines that will irritate your skin. Okra can be stored in the freezer for months by putting uncut, uncooked pods into freezer bags. Some people also can okra to preserve it longer.

In The Ground



Aunt Molly's Ground Cherry

Group cherries are a farm favorite! These wrapped treats ripen to golden yellow inside of their protective husks. Ground cherries like warm temperatures since they are a part of the tomato family. Aunt Molly's ground cherries are Polish varieties that are most notable for their clean flavor. Some say the flavor is comparable to pineapple and vanilla. You can find ground cherries in the 2nd row of Right Field at the farm.