

# BFF

BALLFIELD FARM

# Newsletter

Ballfield Farm is a neighborhood program of The Pittsburgh Project

## Meet A Member



### Justin Carroll and Terra Nonack

As brand new, first time members of the farm, Terra and Justin have found their comfort zone at BFF. Having recently moved back to Pittsburgh, they first heard about the farm from a teacher at their son's school. Since they are growers and farm enthusiasts, joining just made sense! This season they are most excited about the garlic that is growing and all of the scapes that they have been able to enjoy. In the past, it has been challenging for them to grow while trying to watch their kids, but being at the farm allows them to work and have other 'eyes' watching over their little ones. Justin and Terra live in Manchester on the Northside.

## This Week's Tasks

July 24th – July 30th

### This week's tasks include:

Watering hi-tunnel, mounding potatoes, weeding leeks, garlic, tomatoes, peppers, tomatillos, cutting grass, cleaning up herb garden

**Harvest:** Parsley, garlic chives, kale, salad greens, snap and snow peas, mint, chard, basil

### Upcoming Schedule:

**Tuesday, July 24th 6-8:30pm**

*Opener: Frank Battista*

**Friday, July 27th 9-11:30am**

*Opener: Nate Twichell*

**Saturday, July 28th 9--12:00pm**

*Opener: Charles Chapman*

**Friday, August 3rd 5:00pm--8:30pm**

**Potluck and Pool Party**

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](http://www.ballfieldfarm.org), email [Info@ballfieldfarm.com](mailto:Info@ballfieldfarm.com) or show up at any scheduled workday.

## Harvesting Tip

### Harvesting Onions

Onions should be harvested about 110 days after planting, depending on the cultivar. Onion harvest time should be early in the morning when temperatures are not too hot. To harvest, carefully pull or dig onions up from the ground with the tops intact. Gently shake the soil from around the bulbs. Once harvested, it is critical to properly cure and store the onion. To dry (or 'cure') onions, spread them out on a clean and dry surface in a well-ventilated location, such as a garage or a shed. Onions should be cured for at least two to three weeks or until the tops necks are completely dry and the outer skin on the onion becomes slightly crisp. Cut tops off to within one inch after drying is complete. Store dried onions in a wire basket, crate or nylon bag. Most onions can keep for up to three months if dried and stored properly.

## In The Ground



### Black Aztec Corn

Black Aztec corn was a valuable nutritional crop for ancient Aztecs over 2000 years ago. According to experts, this variety was introduced to North America in the 1860s. These seeds are pretty rare and can generally only be found in catalogues with expansive heirloom varieties. The actual cob is slender and matures in about 75 days. The most common use of this corn is for blue corn meal, but it can also be consumed like any other sweet corn if harvested early. You will find Black Aztec Corn in Infield Row 8 at the farm.