

# BFF News

BALLFIELD FARM

Ballfield Farm is a neighborhood program of The Pittsburgh Project

## Meet A Member



### James and Laura Gyre

James and Laura Gyre, along with their children Raven and Violet, are new members to the Farm. They love Pittsburgh for its beautiful green spaces, its vibrant art scene, and its world-class techno. They enjoy gardening and have planted cherry and apple trees at their home in Brighton Heights. James and Laura have a wide variety of artistic skills from woodworking to web design, and we're excited to have them to the farm this summer!

## In The Ground



### Cascadia Snap Peas

Cascadia Snap Peas are a must-have main season variety with heavy yields of juicy, thick-walled pods. Bred and developed by Jim Baggett of Oregon State University, this variety matures in 60 days and reaches a peak of about 3" long with sweet, wrinkled little peas in them. Resistant to most disease, Cascadia Snap Peas are planted in Center Field Rows 2, 3, and 4 at the farm.

## This Week's Tasks



April 23rd — April 29th

### This week's tasks include:

- Sifting and Moving Compost*
- Watering and weeding*
- Assembling row signage*
- Mulching paths*
- Mowing grass*
- Preparing rows and planting onions, leeks*
- Harvest: garlic chives, sorrell, spinach**

### Workday and Community Schedule:

**Saturday, April 23rd 9-12pm**

Led by Charles Chapman

**Tuesday, April 26th 9-11am**

Led by Sara Hillegass

**Saturday, April 30th 9-12pm**

Led by Aaron Martin

## Workday Calendar Recipe of the Week

We are excited to announce that because of the influx of new members to the farm this year, we will be having (4) workdays each week for members to participate in! Please note the day and time for each workday and when we are planning on having that first day start. Also keep in mind that members may attend any workday that fits best with their schedule.

**Saturdays: 9am-12pm starting April 2nd**

**Sundays: 2pm-4:30pm starting May 8th**

**Tuesdays: 9am-11am starting April 12th**

**Thursdays: 6pm-8pm starting May 5th**

### Roasted Red Pepper and Tomato Soup—submitted by Arielle Bateman

- 2 large red bell peppers
- 2 tbsp olive oil
- 2 garlic cloves, chopped
- 2 stalks celery, chopped
- 1 carrot, chopped
- 1 onion, chopped
- 1 28-oz can fire-roasted tomatoes
- 2 cups vegetable broth
- Salt and pepper to taste



Char the peppers under the broiler or over an open flame. Set them aside to cool. Heat oil and add garlic, onion, carrot, celery, and tomatoes as well as salt and pepper. Cook for about 10 minutes. Seed and peel roasted peppers and add them to a food processor (or use an immersion blender) along with cooked veggies and broth. Purée the mixture till smooth.