

## Quarry Farm Newsletter #12 August 30, 2019

This week's box:
Beans, beets,
cucumbers, Hakurei
turnip, Italian spinach,
kale, lettuce, parsley,
peas, peppers,
strawberries, tomatoes
and zucchini.

In the picture, Ronaldo and Daria in front of a

new compost structure.

## Composting

Meet the composters. Well, two of them, Ronaldo and the biggest smile on Quarry Farm, Daria Zovi. There are lots more of them, and the tractor is involved, but composting is the heart and soul of Quarry Farm.

When Daria took on Quarry Farm, it was a quarry which means that the topsoil had been stripped off, the underlayers had been used to create roads and housing sites, and the quarry had been stripped bare. Over the years, Daria has brought in fertility in different ways, building up the soil in areas that seemed best suited for farming. Ongoing composting at the farm means that there is new fertility being added to the beds every time they are replanted which is why new crops, even late in the season, display a terrific spurt of growth.

Every two weeks, Quarry Farm brings in a pick-up load of horse manure from the Therapeutic Riding Association. This is mixed with weeds, old plant material, and a biodynamic preparation is stirred and then added to the mix. Then the pile is covered and monitored for temperature. To stay in line with organic standards, the pile must maintain a temperature of 55 C for four consecutive days. After two weeks, the pile is turned again thanks to the tractor and recovered. A month later, it is ready to be added to the garden beds to support new seedlings or as a side dressing on older plants. It is the mainstay of Quarry Farm, and every year, these composting practices will improve the fertility and the tilth of Quarry Farm.

Time is ticking and a week from Saturday is not far away.

Come enjoy this terrific Farm to Table Dinner from 5:30 to

8:30 at Quarry Farm. Daria will have tickets available for
sale when you come pick up your box on Friday. Support the
Root, support the farm and enjoy a delicious al fresco
dinner.

All the best from the Quarry Farm Team