

Dear Friend,

We welcome you to come and enjoy in the summer bounty during our monthly Open Market Day - Saturday, July 26th, 12 - 6PM. The highlights include:

- cucumbers, swiss chard, kale, squash and a few other vegetables for sale, maybe even tomatoes and string beans from produce farmer Ashley Brister.
- Non-GMO pork in various cuts from Livestock farmer Geoff Kinder.
- Farm Tour's at 2pm and 4pm, both start at the barn. They are a great opportunity to get to know the farm and hear about our future goals.
- Meet Moolatta, Milkshake's new calf and month old piglets!

With these long, summer days comes harvesting and planning for the winter ahead. Two of the most effective and enjoyable ways to prepare for the winter are making ferments and haying. Desa and Geoff were recently featured in an article in the Standard Times, talking about how to get the most out of your harvest through the art of fermentation, check out the article [here](#). After three-days of hard work, the Round the Bend team was able to put-up enough hay to feed the livestock for up to two months this coming winter. Harvesting perennial grasses is a wonderful thing!!

With gratitude,

Elizabeth Wiley
Program Manager
Round the Bend Farm - A Center for Restorative Community