

Dear Friend,

I am constantly reminded of how fortunate I am to be surrounded by a team filled with such integrity, dedication, hard work, and altruism. My team at RTB continuously strives to be their best selves. David Brooks says that she who radiates inner light “doesn’t build her life by being better than others, but by being better than she used to be.” My teammate, Ashley Brister or a.k.a “All Day Ashley”, due to her work ethic, fits this description beautifully. She has kept this farm and many local people fed with her nutritious food for the past two years. Ashley is RTB’s vegetable farmer and agripreneur and is the sole proprietor of **Ashley’s Produce**. We’d like to share a short clip entitled [Ashley’s Potatoes](#) and celebrate Ashley’s work at RTB and on this planet.

Catch the fermentation fervor at our upcoming **Connector Series: Farm Food & Fermentation**. As a thank you to all those hard working farmers that grow our food and the community members that support local food; we are offering a discounted rate for CSA members at *any* farm in the region. Just click on the RTB CSA Member rate to receive the discounted price to attend these workshops - Fermenting Vegetables, Brewing Herbal Sodas and Transforming Dairy. In addition, as one of our core values is around accessibility, we are offering scholarships to those that want to learn about this and have barriers to funding. Spaces are filling up fast – register now or contact us at [lizw@roundthebendfarm.org](mailto:lizw@roundthebendfarm.org)

Lastly, our next Open Farm Day is on September 19th from noon - 6pm. Come for a tour or buy some fresh veggies (maybe some potatoes too!) and some grassfed beef and pasture raised non-gmo pork.

With gratitude,



Desa VanLaarhoven  
Director  
Round the Bend Farm