Spring Fever!

Here in Texas we've experienced spring weather for quite some time. You can really tell it's spring when all the plants are blooming like crazy and there is green growth everywhere!

My lemon balm is crazy right now! Thank goodness the chickens love it and it smells incredible. Lemon balm, or Melissa, is excellent to grow anywhere in your garden. It's great to promote beneficial insects and deter pests. It's in the mint family.

I wanted to update you on some of our latest projects and with pictures because there have been so many this past year that the website doesn't do our backyard justice! So bare with me, I'm on my one week vacation from school, thank goodness! However the week isn't ever long enough, because the intensive six weeks classes can sometimes be pretty brutal. Just being honest and from me, you get nothing less. I don't sugar coat it, I'm sorry if that's what you wanted. This website is based on honesty.

Moving right along. I will attempt to blog more often, in my defense, I'm engaged in lengthy discussions online with school, so I will continue to share some of those blogs because often times I've done a bit of research and you may find them a lot more interesting since they are very informative in the food movement. My next class is vegetables to table, 5050.

Benefits of Using the Polyface Farm Model in Central Texas

Organic Red Hard Wheat growing in our largest garden bed and planted as the first crop to build the soil! We purchased this seed from Thayer Feed and Seed LLC at the Mother Earth News Fair in Kansas 2014.

There are many benefits to the Polyface Farm model. Joel Salatin isn't caught up in labels but believes in husbandry practices o f essence stewardship (Salatin, A New Old-Fashioned Food System 2015). His model aides the local community with access to affordable food and he shares his knowledge with those willing to learn how to incorporate biodiversity while turning a profit. Central Texas is a difficult region to be a "grass farmer." Land varies depending on the ecoregion and is a mix of rocky cavernous ridges, limestone, savannah, piney woods, and blackland prairies (Library of the University of Texas n.d.). Drought and a hot climate bring about other challenges that Salatin doesn't necessarily face in Virginia.

Salatin claims that his beef is "salad bar beef" because of the variety of leafy greens that are found in his fields (Salatin 2014). So every day he provides a different polyculture, diversified, paddock for nutrition which consists of dandelions, Kentucky blue grass, onion, narrow leaf plantain, wide leaf plantain, orchard grass, fescue, red clover, white clover, and buttercup (Salatin 2014). Although our region has the capacity to produce a variety of forage crops, different seasons really dictate what is grown but

rebuilding the soil is a necessity.

Native grass seed by Native American Seed company would be introduced to the grazing system because it's what the buffalo used to forage, is extremely hardy, requires minimal watering and does well in Central Texas. We have access to organic feed from a local mill just a few miles away so it is ethically important we purchase soybean free, Non GMO feed from Coyote Creek as the most sustainable option. However gleaning food from other farmers and businesses is another great sustainable feed source that works well in a zero waste system.

A mixed farming system is sustainable as long as the number of animals and crops produced stays in balance with nature and production demands. A grazing pasture management system must be in place on any farm with livestock. Efficiently maintaining a sustainable pasture requires incorporating the forage-producing capacity and stocking rate to achieve the target level of animal performance over time without causing deterioration of the pasture's ecosystem (David L. Greene 2002. 1).

Salatin grows on a large scale farming system and a smaller scale farm could; be more attainable; require less labor input; be more manageable; be financially feasible and sustainable. I also believe that food crops should be integrated in order to be more self sufficient. Salatin raises beef, chicken broiler meat, chicken eggs, rabbits, and pigs on between 100-500 acres (Pollan, Joel Salatin's Polyface Farm 2006). By reducing farm scale to accommodate smaller percentages of livestock while encouraging heritage breed diversification is imperative to the preservation of endangered species. In my experience, raising heritage

breed chickens in Central Texas creates more resilient food systems. Reducing farm size would allow the farmer to have a better quality of life. (Pollan, Joel Salatin's Polyface Farm 2006). There is a demand for access to healthy and affordable food in Central Texas as well as markets to sell value added products through CSA, farmers markets, and restaurants (Austin Energy Depletion Risks Task Force, Roger Duncan 2009).

Austin needs to minimize food security issues in order to be more sustainable but Austin only represents a fraction of Central Texas. Having access to a farm store and being able to visit the farm to understand where your food comes from plays a crucial role in establishing a better food system. Building a farm brand using a sustainable whole farm model will encourage community members to become a part of the food movement. Educational opportunities aid in the development of future farmers which is essential to making our bioregion more sustainable.

"When we say we are grass farmers, what we're saying is we are honoring and producing the most historically normal, carbon cycle, nutritive cycle, energy cycle that is solar driven in real time and actually builds soil like nature has done forever (Salatin, Episode 516 – Polyface Farm 2014)."

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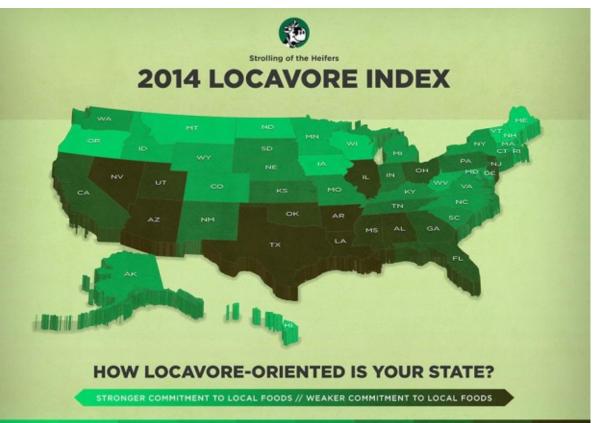
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Spring Ahead Locavores!

Sprin g ahead and becom е a locav ore (Strol lina o f the Heife rs, Inc. 2014) ! But appar ently **Texas** is last o n the locav ore index accor ding to this Vermo nt organ izati



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The Index is based on the number of farmers markets, the number of consumer-supported agriculture operations (CSAs), the number of food hubs — all—compared on a per-capita basis — and the percentage of each state's school districts with active Farm-to-School programs. Sources: USDA, Census Bureau, LocalHarvest.com.

TOP 10 REASONS TO BUY LOCAL FOOD

1 SUPPORTS LOCAL FARMS

Buying local food keeps local farms healthy and creates local jobs at farms and in local food processing and distribution systems.

2 BOOSTS LOCAL ECONOMY

Food dollars spent at local farms and food producers stay in the local economy, creating more jobs at other local businesses.

3 LESS TRAVEL

Local food travels much less distance to market than typical fresh or processed grocery store foods, therefore using less fuel and generating fewer greenhouse gases.

4 LESS WASTE

Because of the shorter distribution chains for local foods, less food is wasted in distribution, warehousing and merchandising.

5 MORE FRESHNESS

Local food is fresher, healthier and tastes better, because it spends less time in transit from farm to plate, and therefore loses fewer nutrients and incurs less spoilage.

6 NEW AND BETTER FLAVORS

A commitment to buy local encourages people to discover new fruits and vegetables, new ways to prepare food, and promotes a better appreciation of the pleasure of each season's foods.

7 GOOD FOR THE SOIL

Local food encourages diversification of local agriculture, which reduces the reliance on monoculture – single crops grown over a wide area to the detriment of soils.

8 ATTRACTS TOURISTS

Local foods promote agritourism — farmers markets and opportunities to visit farms and local food producers help draw tourists to a region.

PRESERVES OPEN SPACE

Buying local food helps local farms survive and thrive, keeping land from being redeveloped into suburban sorawl

10 BUILDS MORE CONNECTED COMMUNITIES

Local foods create more vibrant communities by connecting people with the farmers and food producers who bring them healthy local foods. As customers of CSAs and farmers markets have discovered, they are great places to meet and connect with friends as well as farmers!

on.

Although it's slightly outdated too, but Vermont is a tiny state and Texas is enormous so the fact that it's last on this chart is depressingly not surprising. At any rate size doesn't matter. Even though it clearly does to Vermont and y'all know the Texan saying, "everything's bigger in Texas!" But Texans probably aren't as concerned with the title of locavore as they are about doing what they've done for centuries, by living off the land. Keep it simple, support the community by buying from farmers you know or create your own food supply. You will find simpletons and sustainable homesteaders throughout this vastly and drastically different state with a variety of growing conditions in different ecoregions. I would say the Austin food system is doing well and on its way to getting better.

Do what you can to support your local community. Find out who the farmers are that live closest to you and find out if you can volunteer for them or join their CSA (community supported agriculture). CSA is when you sign up and pay dues to a farm of choice and they guarantee you a share of goods for a certain number of weeks out of their harvesting season. This is one of the best ways that you can support your local food system and help to create more food secure neighborhoods. By paying upfront for a share of the upcoming harvest, you help support the farmer before they plant the seeds that grow into the foods that feed us! Now you know what it means to join a CSA, muy importante!

If you aren't ready to make that kind of commitment just yet but are interested in gardening and having access to fresh produce, go to a farmers market and ask some of the local vendors what they like to grow! There are generally very good ideas that evolve and transform at farmers market booths and you can also learn exciting new ways to cook unique produce and other goodies too! It's what I love most about going to the farmers market or selling at one myself. It's amazing the things you learn while talking to the community!

You can also go to a local nursery, preferably not a big box chain store, and ask them for help on what plants would be best for your area! If you want to start growing your own food, just know that you are amazing and you can do it! Don't quit after your first try and don't tell yourself that you have a black thumb because a plant died. There are a lot of things to contend with which is why it helps to go the experts at the garden center and I've found that'll help you get started on the right path if you don't have any other options. Many of nurseries have free classes about gardening, especially in the spring! Another reason to buy and learn locally!

Agriculture extension services are one of the best free gardening, farming resources out there. Take advantage of them, every state has extension offices that offer a variety of courses. Texas has some outstanding courses for new farmers and ranchers. I attended the Texas Agrability Workshop in January in Georgetown, Texas. It was fantastic!

Catching up with you, as usual my nose is in my studies and my blogging falls by the wayside! We have also been working on a bunch of outdoor projects this winter and we can't wait to post pictures. We will be updating all of the Late Bloom Homestead photos since we have made drastic changes in the past year. You'll be shocked as

to the progress. We also have had our 2nd flock of heritage breed chicks for almost 2 weeks! Please join our Late Bloom America Facebook to see pictures and any videos that we've posted. I posted one today to show you the chicken brooder with the rainwater drip nozzle system that Davin built.

I'm studying Sustainable Food Systems now at Green Mountain College, for my Master of Science Degree. I'm almost in my 3rd week of Sustainable Agriculture Theory and Practice. The program is very intensive and unparallel to any program of it's kind in the US. You may see some of my postings as a spin off of my discussions at school since I spend quite a bit of time preparing mini papers for grades, aka "discussions" are mandatory usually 6 times a week. So you can see how bad my website is slacking in this arena!

Ole man Winter, I was happy to see snow, play in it, go cross country skiing, and learn about the food systems in Vermont a few weeks ago. I also attended the NOFA conference in Burlington. Some of the workshops that I went to included a commercial mushroom farming presentation, the benefits of growing elderberries by four different farmers, secrets for growing popcorn, ginger, and sweet potatoes. Some others too. I personally found the Mother Earth News Fair ten times more educational at a fraction of the price. But the NOFA conference food was spectacular all presented from the local foodies throughout the region. They had an ice cream social Sunday evening from a local creamery and I was able to get fresh coffee and]cream ice cream, man it was good, can you believe it in -15 weather! Ha!

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