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Round the Bend Farm launches new venture in vegetables

What would you rather do: eat food that has travelled days to get to your plate or eat local, fresh, food picked on a daily basis? Brian and Sue Feddema know that people want their food to taste great, be good for them and come from local farmers. They know it is important to know just where food comes from and how it is grown.

At Round The Bend Farm, on Jane Street near Kettleby, they have a 28-year tradition of providing farm-fresh vegetables and fruits to their customers, and are known for producing a great tasting turkey. They have a passion for growing healthy, tasty crops.

This June they are launching their own Community Supported Agriculture (CSA) program, also known as a food share program. Available will be full and half shares with or without eggs.

?We always choose which vegetables to grow for their taste,? says Brian. ?The old heritage varieties have the best taste and a lot of the time they have natural bug and disease resistance, so this is what we grow.?

It may seem early to think about growing, but their Early Bird Garden is already planted.

?Starting in a greenhouse gives us the advantage of having fresh vegetables well before the regular growing season,? Brian added.

With 36 years of farming experience, Brian still feels there are new things to do and learn. He is looking forward to a summer full of fresh vegetables and continuing their CSA into the winter with a revised list of produce.

To become a member of their CSA it is best to sign up online. To get the most out of the program sign up before the season begins, but signing up can also occur all season long.

?Our CSA will start the week of June 16 and runs for 22 weeks ending the week of November 10,? Brian said.

Participants will get a weekly supply of fresh fruits and vegetables including asparagus, peas, green onions, radishes, English cucumbers, rhubarb, beans, beets, carrots, beefstake heritage and cherry tomatoes, romaine, Spanish onions, sweet corn, potatoes, garlic, broccoli, cauliflower, zucchini, cabbages, Brussel sprouts, turnips, kale, leeks, celery, cooking onions, parsnips, winter squash and pumpkins, strawberries, raspberries, blueberries, apples, plums, peaches, nectarines, pears, watermelon, and cantaloupe. Fresh vegetables and fruits are added as they become seasonally available.

Most of the produce will be grown at Round The Bend Farm and by other farmers who share their farming (methodology) practices. Brian believes that as stewards of the land, healthy farming practices makes for healthy soil which in turn makes for healthy vegetables. Before the crops are planted, the fields are fertilized using manure from their turkey barn. Crops are carefully hand-hoed, weeded and rototilled all season long and when it is dry crops are irrigated.

If you are interested in joining their CSA, or need more information, visit their website: www.roundthebendfarm.com.

According to Sue Feddema you can sign up here as well. You can choose to purchase a full share for $29 a week, a full share with eggs for $33.50 a week, a half share for $20 a week or a half share with eggs for $22.50 a week.

Your weekly box can be picked up at Round The Bend Farm, Friday, 3-7 p.m. and Saturday, 9-5 p.m. There will also be delivery to Aurora, King City, Richmond Hill, Thornhill and surrounding areas: Thursday afternoon. Schomberg, Newmarket and surrounding areas: Wednesday afternoon. Nobleton, Kleinburg, Woodbridge, Maple and surrounding areas: Friday afternoon.

Being a part of a Food Share Program is a great way to eat fresh, seasonal food. ?It allows you to know where your food comes from, how it is grown and as such supports your local farmers,? Sue says.