

Av 5783 - Tishrei 5784 (August - October 2023)

Upcoming Events

Come see the farm. Sign up for events at the links below. We're hosting many events in the next few weeks, then taking a pause for the Jewish high holidays.

Tuesday August 1, 10am-1pm: Volunteer to Plant Fall Crops Tuesday August 1, 7:30-9:30pm: Queer Tu B'Av Dance Party Thursday August 3, 8-10pm: "40 Days of Teshuvah" Film Screening Sunday August 6, 1-4pm: Volunteer to Plant Fall Crops Sunday August 13, 6:30-8pm: New Year for Animals: a Dinner Fundraiser Sunday August 20, 2-4pm: Book Club on "A Darker Wilderness" Sunday September 3, 1-4pm: Volunteer to Weed Fall Crops Tuesday September 5, 10am-1pm: Volunteer to Weed Fall Crops Sunday September 10, 2-4pm: Book Club on "A Darker Wilderness" Wednesday September 20, 5:30-7:30pm: Build a Sukkah

Featured crop: Amaranth

This year at Yesod, we joined the Seed Travels growers network organized by The Garden's Edge in partnership with Qachuu Aloom. The network is made up of growers across Turtle Island, all growing an ancestral variety of amaranth stewarded by the Achi people of the Rio Negro valley in central Guatemala.

The people of Rio Negro suffered a violent displacement in the Guatemalan civil war in the early 1980s, and this seed carries their stories of resilience.

Amaranth is known by many names, and is used by many different cultures all over the globe. It's edible as either a hearty green or a cereal grain, and can be used for dye. The Seed Travels growers network connects communities of many different cultures across Turtle Island, using shared love for amaranth as a connection point for building resilient networks of seed solidarity.

You can read more about Seed Travels here. Keep an eye on Yesod's website and social media for a public event around the amaranth harvest this fall. The date will be announced after the seeds get closer to ripening.



Image description: Amaranth greens harvested in late June / Tammuz.

Eggs and Milk

This month, we donated our 100th dozen eggs to Food for Fairview. We keep a small flock of 14 hens and a rooster (we lost one to a predator this past month). It's a joy to eat eggs, serve eggs to guests, and still share abundance with a local food pantry. Food for Fairview is open on Monday afternoons at the Fairview Community Center next to the elementary school.

We just finished our transition in milking goats from Bella to Latte. Bella arrived at Yesod already in milk, and after adjusting to her new home and routine, she was dream to milk. We've decided to dry her up to give her body a break from producing milk. Latte gave birth to two adorable babies this spring, and we began milking her once her babies were old enough to spend nights alone. Latte's udder is easier to milk than Bella's was, but she is more fidgety and mischievous on the milk stand. A guest who visited this winter taught us how to make cheddars, and we've made lots of cheese from Bella and Latte's milk.

You can taste our eggs, and fresh and aged cheeses, at our upcoming farm-to table dinner.



Image description: A hen and a rooster lean in to say hello.

Chickens and Goats at Pasture

We love our friendly poop machines. The chickens have been moving between our future herb garden and future vineyard, scratching around the heavily-established grass, finding bugs, eating our kitchen compost, and giving their nutritious manure to the soil. We love watching what they rush to eat first each month when they're brought to a new pasture. We've been noticing plants grow from seeds we feed our chickens. The food that they don't eat has grown into corn, oat, wheat, and sunflower plants.

The goats have been enjoying multiflora rose, honeysuckle, goldenrod, juncus, grasses, and clover. None of our farmers have had the opportunity to manage grazing at this scale before,

and we have been experimenting. We track how long the goats are at pasture, for how many days, and then watch the rate that plants regrow. We take "before" and "after" photos and make sure that each section has at least 4 weeks to re-grow. Our goats go to pasture around three days a week, usually for 2-5 hours each time.

You can meet our goats and chicken on the tour before our farm-to table dinner on Sunday, August 13.



Image description: The baby goat Cardamom makes a new friend.



Yesod Farm+Kitchen seeks collective liberation with land through Jewish farming and mutual aid. As diasporic Jews, we steward 15 acres of Cherokee homeland in Western North Carolina. We grow relationships and nourish community.