

Farm Update: An Exciting New High Tunnel Adventure



February and March will be busy months on the Farm! Work is beginning on the first production fields, just south of the Showcase Garden, that will be seeded for a spring harvest of cabbages, broccoli, and cauliflower. Even more exciting is the implementation of a high tunnel! Located along the backside of the farm, the **high tunnel** will allow the Farm to produce more crops, and tomatoes and peppers will be the first planted.

High tunnels are structures that stand as unheated, plastic-covered structures offering a growing space with more environmental protection and control that allows farmers to create a more optimal environment for crops.

Did You Know: It's Good to Mix Plant Varieties in Plant Boxes



Including a mix of plant varieties in your garden bed like vegetables, flowers, and herbs are good for both insects and plants. Here's why:

1. Provides Habitat for Pollinators
2. Improves Soil Health
3. Enhances Microbial Diversity
4. Increases Stability and Resilience



Peach Tree Flowers

Look What's Growing at The Farm



Loquat Fruit

Cultivating Collaboration

Welcome to Angeline, Bobby!

As operations at the Farm continue to blossom, so does our team. Meet Bobby Dileo. Scouted from the New England area, Bobby has several years of experience working at small-scale vegetable farms and field production in the Northeast. He is looking forward to the warmer, year-round farming at Angeline and working side-by-side with Alex to continue bringing the Angeline Farm to life.



RECIPE

Bobby's Garden Stir Fry

Not only can Bobby farm, but man, can he cook! Here's one of his go-to recipes for using whatever garden veggies you have on hand.



INGREDIENTS:

- Boneless Skinless Chicken thighs (cut to one inch)
- 2 cloves of garlic
- 1 medium onion
- Carrots (diced into bite size portions)
- Fat free chicken broth
- Soy sauce
- Broccoli florets
- One bell pepper
- Corn starch
- Cooked rice
- Add in additional veggies as desired.

INSTRUCTIONS:

- 1.** Prepare your chicken in a skillet over medium-high heat with your crushed garlic. Cook until chicken is browned.
- 2.** Add in onions and carrots with a 50/50 mix of chicken broth and soy sauce. Cover and let cook for 5 minutes.
- 3.** After 5 minutes, you can add in your bell pepper and broccoli. Cover and let cook until your chicken is no longer pink in the middle.
- 4.** To thicken the sauce, slowly add in cornstarch while whisking with a fork. This should help to get the sauce to a more desirable consistency.
- 5.** Serve over rice and enjoy!

ANGELINE
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Welcome Center
Wednesday - Friday, 9:00am - 6:00pm
Saturday - Sunday, 10:00am - 5:00pm


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Café & Market
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