



CSA NEWSLETTER

WEEK 16 - 9/22/2026



The most salient reason my parents are selling the farm is their age. Agriculture overtime is another reason they decided it is time. It is forcing GTF and any future owners to reduce production.

Agriculture overtime is a complicated issue with good intentions and mixed real-world results. It sounds good and in a perfect world, farm workers could enjoy more money for their hard work. The reality is more complicated for both farm owners and employees. Obviously, it is hard on farm owners having to pay more, while the price of produce hasn't increased enough to make up for it. However, it is also affecting farm employees with their hours being forced to be reduced. In 2023, the threshold for overtime was 56 hours, last year in 2025 it was lowered to 48 hours and starting in 2027 it goes down to 40 hours.

The 2 main goals of agriculture overtime are more money and a better work life balance. However, it is limiting people's farm hours and putting real strain on farm owners. Last year, at the 48-hour threshold the farm paid almost \$100,000 in overtime. As far as work life balance goes people are getting second jobs or starting their own small businesses to maintain their income levels. They are still working just as long hours if not longer hours. Marianna and Bridget have started Fontaine Farm where they grow, make and sell beautiful boutiques. Palemon has started Landscaping tree and garden services. Zani has started her own food cart, Plato Al Pueblo.

Now some of you may ask why we simply don't hire more people? There are a few reasons. First and foremost, many GTF employees have worked at GTF for many years, many employees are in the 20-year club, and a few have been here for 30 years, so they are highly skilled and highly paid. The second is if the farm adds just a few employees the farm would be required to provide health insurance costing \$600,000 to 800,000 which would effectively end the farm. Agriculture overtime had good intentions, but the real-world results are more complicated. In the future, when and if the farm makes a more reason return and the employees get more equitable income, including overtime, then everyone will pay more money for their vegetables.

Haylee Eveland

CAJUN CORN AND KALE SALAD

Ingredients

- 2 quarts water
- 4 ears sweet corn
- 1 bunch kale
- 2 teaspoons salt
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 tomato, diced
- 1 small onion, minced
- 1 clove garlic, minced
- ¼ cup extra virgin olive oil
- 2 tablespoons lemon juice
- 1 ½ Cajun Spice Seasoning

Instructions

- Bring 2 quarts of water to a boil in a large pot; add the ears of corn. Turn off the heat and let the corn cook in the hot water for 5 minutes. Set the ears aside and reserve the cooking water. When the corn is cool, slice the kernels from the cobs.
- Return the corn water to a boil and add the kale and 2 teaspoons salt; cook until kale is just tender and still bright in color, about 5 minutes. Transfer the kale to a colander to drain and cool. When the kale is cool enough to handle, squeeze out the excess liquid with your hands and then finely chop.
- Toss the kale with the remaining ingredients in a large bowl until well combined. Season with salt to taste.

Veggie List:

Red Kale

Yellow Potato

Lettuce

Yellow Onion

Shallot

Colored Pepper

Green Beans

Cucumbers

Corn

Cauliflower or Melon

Dill

Tomato



Mighty 2026 packing crew.



Austin's group who picked your corn today.

We'd love to see what you're cooking with your CSA box!

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