

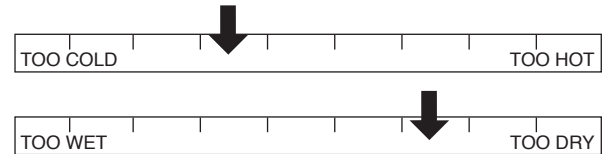


## What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Chard	Yes	Plastic	Rainbow or kale
Garlic	No	No	
Green Beans	Yes	Plastic	Strike
Leeks	Yes	Plastic	
Peppers	Yes	Plastic	Green bell and hot cherry
Potatoes	No	Paper	Red norland
Tomatoes	No	No	Reds and heirlooms
Watermelon	Yes	No	Yellow, not all pickup sites

## Farm Report 8/28/08

Rainfall . . . . . 1.3"  
 High Temperature . . . . . 83°  
 Low Temperature . . . . . 49°  
 Farmer Complaint Indicators™:



Back to the watermelon; these are a very juicy and sweet yellow fleshed melon, the only drawback I've found with this melon is that it doesn't hold well in the field. If you don't pick it when it's ready then it goes bad. For that reason we had to pick watermelons this week even though there weren't enough to go in all the shares. One pickup site won't have them and will have them next week. Since we were short on the watermelons a few of you got one of the rare cantaloupes instead of a watermelon.

Speaking of substitutions, we also came up short on rainbow chard so about 20 of you got lacinato kale instead. Much to my chagrin. We're never going to have much lacinato this year. The seed for it came up very poorly and I didn't get any more ordered in time. The good news is that we have a nice looking row of Red Russian kale that'll be ready in a few weeks.

This will be the last of the green beans for the year, look for a special bean surprise in the next week or two.

This will also be the last round of leeks for a few weeks. We'll let the fall ones size up nice before we start delivering them.

The potatoes this week are more of the dark red norland. The soil is so dry that the soil just broke into clods and piled up around the potatoes as the digger went down the row. The digger works very well when the soil falls through the chains, but if the soil stays in clods then the digger just thinks those are potatoes and piles them all on top of each other.

I'm holding out some hope for the tomatoes in the next two weeks, but not holding out much hope for

## Seed in your melons

I mentioned a few weeks ago that the cantaloupe were almost a total loss this year. The watermelon, on the other hand, have fared quite well for such a cool year. This is a new variety of watermelon for me, it is a replacement for a yellow watermelon that I always liked to grow but didn't like to support the company that produced the seed (Seminis, a division of Monsanto). I've slowly tried to wean the farm off most Seminis varieties, but there's still a few on the list.

Consolidation in the seed industry has really made it difficult to find varieties which benefit the smaller scale growers. The rise of the organic seed industry has been ongoing also over the last decade. Early on the organic offerings were slim and useless, equivalent to anything that I could do myself. Now though there are some companies dedicated solely to organic seed sales and production and this has turned out well. There's starting to be an impressive array of organic hybrids available just in the last year or two. I have some organic seed lots and conventional seed lots of the same variety of beets that I grow and planted them side by side in the field and there doesn't seem to be any difference. I would love to use all organic seed but it has to be able to germinate and produce the crop or there's not much point.

I spend the bulk of the month of January each year lining up our seed needs for the season. Some years it's no big deal, and others it's a nightmare.

hot weather. Honestly, if you can't get a 90° day during the State Fair, when can you? The heirlooms are starting to pickup steam and so are the reds. Let's hope that the fungal diseases and blights stay in check long enough to get most of them ripened up.

The small, round, bright red pepper is a hot pepper. They're not incendiary, but have a nice heat for cooking with. Don't let your kids just pop it in their mouths.

### Farm News

Well the big news this week was not at the farm but at one of the pickup sites. Last week we had some unauthorized people helping themselves to the vegetables at one of the pickup sites. We've made it six years without any problems, but I do suppose it was inevitable. We've changed a few things around and hopefully have solved some of the issues which made this occur. Personally my head hurts from thinking about it. On the one hand I'm livid about people stealing my customer's food, and on the other I'm concerned that someone wants good healthy fresh vegetables badly enough to steal them. This also kind of filled my email docket last week so if you sent me an email about turkeys or something I'll get back to you soon.

On an unrelated note I wanted to mention that I'm terrible about getting to the bank during the months of July and August. So if you wrote us a check for syrup or something small like that and it still hasn't cleared your account don't be alarmed, I'll try and get them all in next week. On the same subject I have a few of you who haven't yet sent in payment for your winter share, I will be emailing those of you in the next week or so.

The remaining yellow onions got harvested this week. It's not a record breaking crop but it looks good. We had a lot of problems this year with onions splitting and rotting in the field, which is something I've seen before but it's never been enough of an issue to be concerned about. This year, though, we lost about 500 onions to it so I'll have to do some research into it this winter.

Next week is the second chicken share delivery, the beginning of school and the republicans are in town. I would not be surprised if the shares are not at your pickup site on time next week. I do have extra chickens available for sale individually now but will not be bringing them next week. Instead we will have individual chickens available for purchase the following week, September 11. That way we can utilize

the coolers both weeks and then there's no confusion about chicken shares vs. purchased chickens. With that in mind let me know if you'd like to order any of the chickens. Pricing this year is \$3.50/pound. They are whole chickens, with neck and giblets.

### Red Potato and Green Bean Salad *epicurious.com*

- 8 ounces green beans, trimmed, cut into 1 1/2-inch pieces
- 3 pounds small red-skinned potatoes, unpeeled, halved
- 2 tablespoons dry vermouth
- 2 tablespoons white wine vinegar
- 1 large shallot, chopped
- 1 tablespoon coarse-grained Dijon mustard
- 2/3 cup extra-virgin olive oil
- 2 tablespoons chopped fresh parsley

Cook beans in large saucepan of boiling salted water until crisp-tender, 4 minutes. Drain. Transfer to bowl of ice water. Drain; pat dry with paper towels.

Cook potatoes in large pot of boiling salted water until just tender, about 12 minutes. Drain; transfer to large bowl. Sprinkle vermouth over hot potatoes; toss gently and let stand 5 minutes. Whisk vinegar, shallot, and mustard in small bowl. Gradually whisk in oil. Pour over potatoes and toss to coat. Cool completely. Mix in green beans and parsley. Season to taste with salt and pepper. (Can be made 1 day ahead. Cover and refrigerate.) Serve cold or at room temperature.

### Leek and Swiss Chard Tart *epicurious.com*

- 1 sheet frozen puff pastry (half of 17.3-ounce pkg), thawed
- 2 tablespoons (1/4 stick) butter
- 3 leeks (white and pale green parts), coarsely chopped
- 1 teaspoon dried thyme
- 1/2 bunch Swiss chard, ribs removed, chopped (2 1/2 c.)
- 1 1/4 cups whipping cream
- 3 large eggs
- 2 large egg yolks
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- Pinch of ground nutmeg

Roll out pastry on floured work surface to 12-inch square. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1 inch. Fold under; crimp edges. Cover; chill.

Melt butter in large nonstick skillet over medium-low heat. Add leeks and thyme. Sprinkle with salt and pepper. Cover; cook until leeks are very tender but not brown, stirring often, about 10 minutes. Add chard; sauté until wilted, about 2 minutes. Remove from heat; cool. Position rack in bottom third of oven; preheat to 425°F. Whisk cream and next 5 ingredients in large bowl. Mix in cooled leek mixture. Pour filling into crust. Bake tart 15 minutes. Reduce heat to 350°F and bake until filling is puffed and just set in center, about 15 minutes longer. Transfer to rack; cool 10 minutes.