



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

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Cilantro	Yes	Plastic	
Dill	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Peppers	Yes	Plastic	Green bell, Carmen, Serrano
Potatoes	No	Paper	Yukon Gold
Spinach	Yes	Plastic	
Tomatoes	No	No	Reds and Heirlooms

Peak Tomatoes

This time of year we get overwhelmed with the peak of the late summer warm weather crops and the beginning of the fall crops. You watch as some crops are just reaching maturity while others are fading fast.

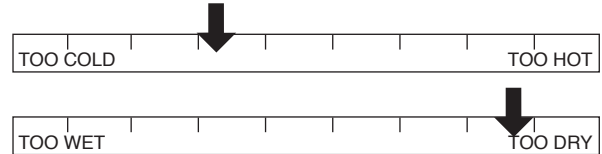
Tomatoes are at their peak right now, we picked over 1400 of them this week, meaning that everyone should have 10 in their box. It's remarkable that they can continue to ripen at such a good pace considering how cool the weather has been. Enjoy them now because they won't last too long. Next week will be strong, but afterwards they will start to taper off as we slide toward frost. Last year we had a frost on the 15th, which is next Tuesday. Fortunately it doesn't look like the forecast favors a repeat of that.

The bell peppers are past their peak, but the sweet Carmen and hot peppers should be about at their peak in the next couple of weeks. The Carmen are the long large reddish ones, they are very sweet. The serranos are the smaller dark green to red very smooth and shiny ones, like a skinnier jalapeño. They have a nice clean heat.

We begin our transition to Fall crops this week with the broccoli, spinach, arugula and kale. The broccoli is nice this week and it looks like we'll have a nice run of broccoli for the rest of the month. The cool weather

Farm Report 9/11/08

Rainfall0.0"
 High Temperature 73°
 Low Temperature 44°
 Farmer Complaint Indicators™:



has been favorable for the broccoli and other cole crops. We'll start to see cauliflower and cabbage in a couple of weeks followed by what looks to be a nice crop of Brussels sprouts.

The first of the fall spinach is tender and delicious. Enjoy it for a salad, as it's much too nice to cook. As the weather cools the spinach leaves become thicker and the flavor sweetens.

Arugula is back from summer vacation this week in very nice September form.

Cilantro makes another appearance, it's final of the year. The bunches are a little small due to some germination problems with this planting. Use the cilantro, serranos, tomatoes and an onion from last week to make a fresh salsa.

Everyone gets a nice bunch of Lacinato kale this week. This is our favorite kind of kale. It's a more versatile kale with the flatter leaf, and it has a nice rich flavor. We enjoy it raw in salads or sauteed in many dishes. Remove the thick middle stem before using.

The spuds this week are Yukon Golds, a nice all-around potato. We like these best at breakfast time for home fries.

Garlic, dill and carrots round out the box this week. We moved to a carrot row with slightly smaller carrots so we can save the larger ones for when we start delivering them bulk instead of bunched.

Farm News

I wanted to take a minute in the newsletter this week to lay out the rest of the share calendar. We put off the first week of shares this year because of a very cold

spring and it looks like we'll be able to make up that week at the end. Summer share deliveries will continue for four more weeks, with the last one on Thursday, October 9. The following week is the first week of the winter shares, and they proceed every other week afterwards. The only exception being the Thanksgiving week share which is always delivered on the Tuesday before Thanksgiving. The last winter share delivery this year also ends up a week later on December 11th. Please note these dates on your calendar.

S	M	T	W	Th	F	S
SEPT	15	16	17	18	19	20
21	22	23	24	25	26	27 HP
28	29	30				
OCT			1	2 CH	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	
NOV						1
2	3	4	5	6	7	8
9	10	11	12	13 CH	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						
DEC	1	2	3	4	5	6
7	8	9	10	11 CH	12	13

☐ = Remaining summer share delivery dates

■ = Winter share delivery dates

HP = Harvest Party and Pumpkin Day

CH = Chicken share delivery day

While I'm on the subject of winter shares I'd like to note that I do have a few of them available. If you're interested in one let me know via email asap, and I'll let you know if I can squeeze you in.

You'll also notice the Harvest Party on the calendar above. It's two weeks from this Saturday on Saturday, September 27 from 3-8pm. Come on out and enjoy some good country air and fall colors. We'll go on a hay ride, pick out pumpkins, have a pot luck supper and a bonfire if it's not 80°. RSVPs are always good.

It's a busy time on the farm right now with all that's going on. The last seeding of veggies got done on Wednesday (arugula and salad mix). Field efforts now turn more towards harvest and cleanup instead of planting and weeding. Irrigation also slows down with the cool weather, even though it continues to be dry.

I spent the afternoon on Monday over at a neighbor's running our crop of oats through his fanning mill so that it's ready to plant. We cleaned and bagged about 130 bushels of oats, or about two tons. This will be a multi-year supply of cover crop seed, scratch feed for the chickens and horse feed for another neighbor's horses.

Around the house we've also started putting up various things for the winter months, mostly tomatoes. With the skyrocketing price of food in the co-ops and grocery stores right now we're trying to make a dent in the food bill with frozen and canned tomatoes as well as herbs, frozen green beans and chickens.

Coming next week: Arugula, broccoli, beets, carrots, onions, tomatoes, peppers, acorn squash, spinach.

Fresh Tomato Salsa

- 1 pound vine-ripened red and/or orange tomatoes (about 3 medium)
- 1 fresh serrano or jalapeño chiles
- 1/8 medium onion (preferably white)
- 1/4 cup fresh cilantro sprigs
- 1/2 teaspoon minced garlic
- 1/2 teaspoon sugar
- 3/4 tablespoon fresh lime juice

Quarter and seed tomatoes. Cut tomatoes into 1/4-inch dice and transfer to a bowl. Wearing rubber gloves, seed and finely chop chiles. Finely chop enough onion to measure 1/8 cup and chop cilantro. Stir chiles, onion, cilantro, and garlic into tomatoes with sugar and lime juice and salt and pepper to taste. Salsa may be made 1 hour ahead and kept at cool room temperature.

One-Minute Salsa

- 1/2 small serrano chile, minced
- 1/4 small red onion, peeled and root end removed
- 1 small clove garlic, minced or pressed
- 2 tablespoons minced fresh cilantro leaves
- 1/4 teaspoon table salt
- pinch ground black pepper
- 2 teaspoons lime juice from 1 lime
- 2 small tomatoes (about 3/4 pound), ripe, each cored and cut into eighths, or one (14-ounce) can diced tomatoes, drained

Pulse all ingredients except tomatoes in food processor until minced, about five 1-second pulses, scraping sides of bowl as necessary. Add tomatoes and pulse until roughly chopped, about two 1-second pulses.