



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

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Cantaloupe	Yes	No	Halona
Carrots	Yes	Plastic	
Cucumbers	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Parsley	Yes	Plastic	
Potatoes	No	Paper	Red gold or yukon
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	Reds, assorted heirlooms
Zucchini	Yes	Plastic	

Tomatoes

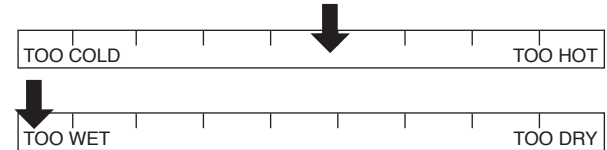
The first of the tomatoes are in the box this week. We had a nice picking of them considering it was the first. They're a little late this year but I think they're going to make up for it in numbers. Some dry weather would help to keep the later season tomato diseases at bay.

We've got four varieties of tomatoes on the farm this year. First is our perennial stand-by red tomato, Big Beef. It's a big red perfect tomato with great tomato flavor. The rest of the varieties are heirloom tomatoes, or open-pollinated varieties, as opposed to hybrids. The largest of these is Pruden's Purple, which is a large dark pink brandywine-type tomato. It has great mild flavor. Next is Japanese Black Trifele which is a pear-shaped tomato with a more acidic flavor. It is usually ripe when the bottom is a rusty-red and the top is a dark green, although if you like your tomatoes more acidic you can eat it before that stage. Last is Nyagous, a small round black tomato although it's not really black but when a tomato variety is a dark burgundy it's usually referred to as a black tomato. Nyagous is my personal favorite. You may get one or two kinds of heirlooms and a red tomato this week. If you're unsure whether or not a variety is ripe, just give it a gentle squeeze to see how firm it is, if it's soft it's ready.

The cantaloupe are just starting so there weren't enough for every box, so some pickup sites won't have

Farm Report 8/20/09

Rainfall 8.64"!
 High Temperature 83°
 Low Temperature 56°
 Farmer Complaint Indicators™:



them this week. Don't worry, there are plenty more around the bend. I was worried that we'd lose more to splitting after all the rain, but it hasn't been a real issue so far. This early variety, Halona, has been a little tricky to pick since it doesn't seem to mature very uniformly. Some were overripe and some under. We should see more consistent ones next week.

Another nice, big bag of basil this week. Enjoy it while it lasts, there won't be any more pickings as nice as this one is.

The green beans this week are a new variety and again they're a little large. We just seem to be slightly off the calendar with the beans this year, they're all coming at once. I'm not sure what we'll have for next week since they've all caught up with each other. I never seem to get any feedback about green beans, do you like them? Hate them? Don't know what to do with them?

The potato plants are finally dying back nicely so they came out of the ground much better this week. We dug a couple of rows that were mixed, so you may either get red golds or yukon golds in your box.

Carrots are back in the box this week and next. They've grown nicely since we last dug them and have also absorbed a lot of water. They're quite brittle.

The cukes and zukes are still trucking along at a pretty good rate. If you get behind you can always try giving some away, even we have to resort to that sometimes.

This will be it for sweet corn for the year. One of you had a good question last week about the corn and whether or not it is genetically modified. The answer is No, while Dan is not organic, he doesn't plant any GMO corn until later in the season.

Farm News

No, that's not a typo across from rainfall on the Farm Report. Last Thursday night there was a 40% chance of showers and thunderstorms, nothing significant. During the night it stormed pretty good for a couple of hours, I figured it had maybe rained an inch or so. When I went to check my rain gauge I was shocked to see how much water was in it. I have a fancy rain gauge that is calibrated and official, but very analog. It has a skinny cylinder inside of a larger 4" diameter cylinder. The skinny cylinder holds up to 1" of rain, while the outer cylinder holds the overflow which you then use the skinny cylinder to measure. After I got done measuring, we had gotten 7.34" of rain in about 2 hours. It was a pretty isolated storm, we got hit and about 10 miles in either direction did too. But we seemed to get about the worst of it. Those of you who have been to the farm know that we're in a very hilly area. When we get that much water that fast it goes downhill rapidly. Our hill drains into what's called the Little Arkansaw Creek, which drains into the Arkansaw Creek, which passes right through the town of Arkansaw.

As soon as we tried to go anywhere that morning it became apparent how bad it was. The usual way that we go into Durand was blocked in two places by roads that had washed out. There were numerous landslides on the hills and roads. One of the main roads going into the town of Arkansaw was closed because of landslides. Several people had to be evacuated out of their homes in the middle of the night in Arkansaw. During the night it had raged and wrecked several homes but thankfully no one had been injured. It looked like the road down at the bottom of our hill had had about 5 feet of water over it during the night, judging from the debris in the trees.

How much water is 7.34 inches? It takes 27,154 gallons of water to cover an acre one inch deep. So every acre on the farm got almost 200,000 gallons of water on it in a couple of hours. We have around 80 acres up here so the rain that fell on our farm was around 16 million gallons of water, it's no wonder that some roads washed out! And if we conservatively estimate that the storm lasted 2.5 hours we can say that during the storm we were getting over 100,000 gallons of water on our 80 acres per minute. It doesn't really seem possible, but nature is pretty amazing.

So, you may be wondering if you're going to get any more vegetables this year after all that rain. We had some casualties, but they were fairly minimal. It was a

good night to be farming a hilltop, rather than a creek bottom. We lost the first couple of fall seedings of spinach, and a few potatoes and carrots were washed out, but otherwise we fared very well considering the circumstances. The continued wet weather may become more of a problem though. We're getting behind in seedings of spinach, salad mix and other fall greens. If the wet weather keeps up much longer we'll run out of time to get them in so that they can mature before freezing.

With this in mind I spent most of yesterday morning re-seeding some things ahead of the next round of showers, while the crew did the bulk of the harvesting. We had already done a lot of the harvesting earlier in the week. On Monday we did the big yellow onion harvest and I was a little concerned about them being mature in the field and then getting all of that moisture. So far so good, though. They look great and we ended up with almost two tons of them.

Sauteed Zucchini with Feta and Basil

This is like ratatouille without the eggplant- works good as a casserole if you want to throw it into a dish and top with the feta and breadcrumbs.

- 1/4 c olive oil
- 3 cloves garlic
- 2 large zucchini, chopped into 1/2-inch cubes
- 1/2 c black olives, chopped -nicoise or calamatas
- 2-3 Tbls chopped fresh basil
- Crushed red pepper flakes (of course)
- 1/2 c chopped tomato- seeds removed
- 1/2 c crumbled feta

In sauté pan, heat the olive oil and sauté the garlic, add the zucchini and olives and cook on med high until soft. Add the tomatoes, cook 2-3 minutes until heated through. Season with salt, pepper and crushed red. Toss with crumbled feta and chopped oregano. Serve as is, or finish it in the oven at 350° until the breadcrumbs brown up a bit, 20–30 minutes.

Pickled Cucumbers Gourmet | June 1997

- 1 large thin-skinned cucumber (or a regular peeled one)
- 1/2 cup white-wine vinegar
- 3 tablespoons sugar
- 1 tablespoon finely chopped fresh mint leaves
- 1 tablespoon finely chopped fresh parsley leaves
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Cut cucumber crosswise into very thin slices (preferably using a manual slicer). In a bowl whisk together remaining ingredients until sugar is dissolved and add cucumber, tossing to coat. Marinate cucumbers, covered and chilled, stirring occasionally, 4 hours.