

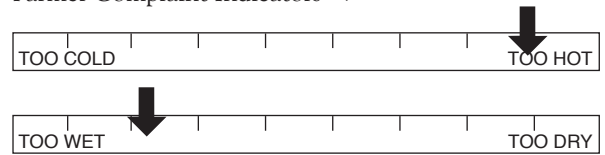


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Cantaloupe	Yes	No	Sun Jewel and/or Maverick
Carrots	Yes	Plastic	
Cilantro	Yes	Plastic	
Cucumbers	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Kale	Yes	Plastic	Lacinato
Peppers	Yes	Plastic	Cherry bomb or Serrano
Potatoes	No	Paper	Yukon gold
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	Reds and/or heirloom
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

### Farm Report 8/12/10

Rainfall . . . . . 2.62"  
 High Temperature . . . . . 91°  
 Low Temperature . . . . . 69°  
 Farmer Complaint Indicators™:



fridge and forget about them. The best way to keep a ripe melon is to cut them into cubes as soon as you get home and put them in a container in the fridge. They're so much easier to grab whenever you want them this way, and they keep better too.

If you got one of the cantaloupes, you could also let us know what you think. It's an earlier variety for us as well. I had checked them on Monday and decided they would be ready next week, then I happened to look at them on Wednesday and there were over 100 ready! All of the rain we've had has made them very juicy but not as sweet. Drier weather intensifies the mineral content and, therefore, flavor of the crops we grow. The more water the plant gets, the more diluted the flavors. We can always add more water to keep the plant healthy and growing, but it's a little harder to take the water away.

The heat had made some of this week's beans get a little tough so we just picked a small amount from next week's patch. True haricot verts this week.

We went ahead and picked the fall kale this week for the first time since it was getting a little large. There's some damage on the leaves from the cabbage loopers, but it's still quite nice.

The potatoes this week are the Yukon golds. These are a standard variety and can be used many ways. Personally I think these make the best mashed potatoes.

There's a summer bunch of cilantro in the box this week. We like to toss a good-sized handful in the blender with a ripe tomato, a clove of garlic, a splash of vinegar and some salt to make a topping for all things Mexican or on a piece of just about anything off of the

### Melons

Well I was thinking we might have a melon for this week but I was wrong. Everyone should have two melons in their box. They're either both the Sun Jewel variety or one Sun Jewel and one Maverick, which is a variety of muskmelon.

The Sun Jewel is a new melon for us. I was looking for a melon that would be ready a little earlier than the muskmelons and decided to give it a try. It looks a little like an overgrown cucumber, except that it's bright yellow with white stripes. In an Asian grocery store this would be referred to as Korean melon. I'm not sure that it hails from Korea originally but it is very popular there. It's texture is much closer to that of a honeydew than a muskmelon. It's flesh is quite firm, so it's a little hard to spoon out of the rind, it's almost easier to slice it into wedges, peel and then cube it up. I'm not that big of a cantaloupe fan but I like this one because it's a little more like a sweet cucumber. Of course it helps if you like cucumbers. Let me know what you think of it.

With all of the heat recently the melons are, for the most part, quite ripe so don't just toss them in the

grill, including corn. You can't go wrong with a little hot pepper thrown in too.

The peppers are all hot this week, mostly the cherry bomb, which is a pretty, round hot pepper. There's a few of the longer serranos mixed in as well.

This is the last week on the sweet corn. If you find a worm at the end of your corn cob that's just the good old corn earworm. Usually it doesn't show up in the corn until the end of August, but everything's been early this year. Take a knife and cut off the end of the cob and no one will be the wiser.

As predicted the tomato numbers will be lower this week than last, since the early planting has died off and the main season planting is just getting started. We're trying hard to get a leg up on the disease problems in the tomato patch, but without some dry weather it is a losing proposition.

The cukes, zukes and basil are still going strong. We splurged and had some genuine pine nut pesto Tuesday night and it was excellent. We've passed along a member's zucchini bread recipe below this week.

### Farm News

The weather and it's consequences continues to lead the farm news section of the newsletter. We received a 1.95 inch pounding of rain late Saturday night which I wish would've gone elsewhere. I had just seeded the first fall planting of spinach and arugula. We'll see if it actually is able to get out of the ground after getting rained on so hard. The good news is that on Tuesday night some areas close to us received 5 inches of rain, while we only got 0.37 inches. We certainly didn't need the 5 inches. In fact we really don't need much of any rain for the rest of the month. We've already passed our normal total for the month of August. And we could really use a dry spell to let us get some things done around here.

After the truck left the farm last Thursday we turned our attention to all alliums all the time. It was time for the big onion and shallot harvest. Our crew was fortunate to have Alissa's mother and brother helping on Thursday as we hauled in several thousand shallots. Friday was busy with bringing in about two tons of yellow onions. The fungal problems in the onions caused a few issues with some of the bulbs, but it's hard to say if it will be an issue as they are cured and stored. In general it looks like a very good harvest. We finished up with the red onions on Monday but there's only a measly thousand pounds of those.

There's bad news on the leek front, the purple blotch has made it's way from the onions to the leeks. I'm not sure what this means for the future of the leek crop this year. We may be sending some of them in the box early to avoid them getting too ugly.

I haven't mentioned much about winter squash this year, but it's looking like an excellent crop. We'll start to see it in the boxes in about 5 weeks.

**Coming next week:** Basil, beans, cukes, zukes, tomatoes, melons, garlic, onions, carrots, peppers.

### Aunt Ruth's Zucchini Bread

mix: 3 eggs, beaten  
 2 cups sugar  
 1 cup vegetable oil  
 1 teaspoon vanilla  
 2 cups grated zucchini  
 add: 3 cups flour  
 1 teaspoon soda  
 1 teaspoon baking powder  
 1 teaspoon salt  
 3 teaspoons cinnamon

Mix well and pour into 2 lightly greased and floured bread pans or one 9x13" pan. Bake at 325 for 1 hour. Toothpick test.

Optional frosting:

Heat and stir together 1.5 tablespoons flour and 1/2 cup milk until thick; set aside. Beat together 1/2 cup sugar, 1/2 cup butter, and 1/2 teaspoon vanilla for 4 minutes. Add paste and beat until fluffy.

### Cheesy Creamed Corn with Cilantro *Gourmet* | September 2009

1 1/2 tablespoons unsalted butter  
 1 1/2 cups chopped scallions (about 3 large)  
 6 ears corn, kernels cut from cobs  
 1/3 cup heavy cream  
 1 teaspoons cornstarch  
 1 medium garlic clove  
 3 ounces queso fresco or mild feta, crumbled (1 1/3 cups)  
 1/2 cup cilantro sprigs

Heat butter in a deep 12-inch heavy skillet over medium-high heat until foam subsides, then cook scallions, stirring occasionally, until softened, about 5 minutes. Add corn and 1/2 teaspoon each of salt and pepper and cook, stirring occasionally, 5 minutes.

Stir together cream and cornstarch in a small bowl until thoroughly combined, then add to corn and simmer, stirring, until slightly thickened, about 3 minutes. Transfer 1 1/2 cups corn mixture to a blender with garlic and purée until smooth (use caution when blending hot liquids). Return to skillet and cook, stirring constantly, until just heated through. Transfer corn to a large shallow serving bowl and sprinkle cheese and cilantro over top.