



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

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	Nice
Broccoli	Yes	Plastic	Last of the spring
Carrots	Yes	Plastic	
Dill	Yes	Plastic	
Kale	Yes	Plastic	Red Russian
Lettuce	Yes	Plastic	Red and green summercrisp
Scallions	Yes	Plastic	
Peas	Yes	Plastic	Sugar snap
Potatoes	No	Paper	Red gold
Yellow Squash	Yes	Plastic	Zephyr
Zucchini	Yes	Plastic	

Potatoes

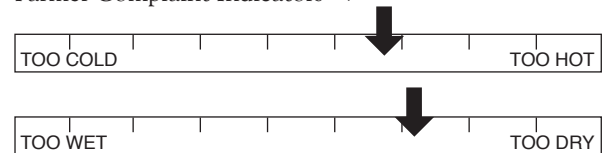
The first potatoes are in the box this week. And here's the big news: they're dirty. I made an executive decision not to wash them this week. Last year we kind of half-destroyed the new potatoes digging them with the potato digger and washing them. This year I vowed that we would hand dig the first round of spuds and send them into town with the dirt still attached. It's not because we're lazy, potatoes are actually quite easy for us to wash. The problem is that potatoes this young and fresh can become skinned and damaged very easily. The more we handle them here on the farm, the more likely it is that you're going to end up with a rotten potato. And, believe me, a little of our soil smells a lot better than one itty-bitty rotten potato. When it comes time to use your potatoes, just gently wash them under running water. Thanks for tolerating a little dirt.

What makes these new potatoes and their skin so fragile is that the plants are still alive when we harvest them. Potatoes don't toughen up their skins until the plant dies back. In conventional agriculture they actually spray an herbicide on the plants to kill them and speed their maturity. We could do something similar using a mower instead, but that still takes a few weeks after mowing for the skins to set.

These are the red gold variety, a brother to Yukon gold. I think these have a nicer flavor than Yukons, and they're so pretty. The plants are also very aggres-

Farm Report 7/15/10

Rainfall0.91"
 High Temperature 88°
 Low Temperature 54°
 Farmer Complaint Indicators™:



sive which makes them a good choice for the early potatoes. The potato field is looking quite good this year, we're still irrigating it when we can to make sure the spuds continue sizing up. The russet potatoes we planted this year have been flowering for four weeks and better start sizing up or we'll be digging them in the snow.

When the stars align I like to send fresh dill with the first of the new potatoes. To me there's nothing nicer than new potatoes, lightly boiled topped with some butter and dill.

Also making their debut this week are the summer squashes. We tend to focus mainly on zucchini, but every few years we'll plant a few yellow squash too. This is one of those years. This yellow squash is a bi-color variety with a green tip. It's attractive and tasty. Both these and the zukes really kicked into gear this last week with the warmer weather. I'm guessing next week we may start to see the first cukes.

More kale this week with the Red Russian. It's got a few holes from the cabbage worms, but is otherwise quite nice. Red Russian is a more tender kale but I still like to cut the ribs out of the larger leaves. Check out our kale page on the blog if you haven't yet for recipes.

The basil continues to look very nice with the warm weather. You should have enough to make a small batch of pesto.

Some carrots are bigger this week and some are not, but they're all a little sweeter since it's stayed dry.

This round of peas is also sweeter than any of the peas we've had so far this year. Dry conditions can intensify the sweet flavors in many crops. These will be the last

peas for the year.

These couple heads of lettuce are also the last of the spring lettuce for the year. The reds are very nice this week.

And this will also be it on the spring broccoli. It really can't handle the hot, dry weather we've been having lately and is a little anemic and small this week. We'll see it return in it's late season glory in mid-September.

Farm News

It got a little exciting around here yesterday when the storms were rumbling through. It's the first harvest day where we've ever spent some time in the basement. We had some wind and some heavy rain, but it was pretty short-lived. I just wish the rain would've come a little slower so that it soaked in a little better. Other than that it's become very dry around here in the last couple of weeks. Until the storm on Wednesday we were sitting at about 0.3 inches so far for the month of July. It's been helpful to get caught up on some things after such a wet June, but eventually you start wanting it to rain again.

Thanks to the folks who came out for the field day. We got some of the tomatoes, peppers and squash weeded and looking good. We also had a very nice pot-luck which I always eat too much of. The next field day is our Pumpkin Day on Saturday, September 25th. It already seems like we're going to have a bumper crop of pumpkins so put it on your calendar now.

Speaking of pumpkins, I'm seeing very good numbers of pollinators out in the vine crops this year. You may remember that last year we were struggling with them until I purchased a hive of bees in July. This year is not a repeat of that, the cukes, zukes, melons and squashes are teeming with bees of all kinds. There's even quite a few honey bees, but I'm not sure where they're coming from since our hive died out over the winter.

After the field day last week I got the rest of the fall carrots seeded and also got the fall beets in the ground. Hopefully the beets come up fairly well after the hammering rain on Wednesday. I've been having a heck of a time getting good plantings of beets this year and planted some extra to make up for it. I think we'll have beets in the box next week.

I talked to Dan Sam on Wednesday to find out when we might expect some sweet corn. It sounds like it's a slight possibility next week, and a definite one the following week.

Tuesday was the big garlic harvest at the farm. I had figured it would take all day, but we were done by about 2:30. It's all piled on the hay wagon and a table in the greenhouse until I can get to sorting and hanging it in the next day or two. All in all it looks like our best garlic crop ever, with some very large bulbs. I wanted to get it out of the ground before any storms went through and soaked the ground again which can make it more susceptible to rot. I'll go through and sort it into seed, table stock and #2's. The shares get the table stock category, which is most of it. It'll be in the boxes maybe as early as next week, depending on what the final count is on it. I'm guessing there's around 3500 bulbs.

Coming next week: Beans, basil, cukes, zukes, yellow squash, fresh onions, scallions, collards, carrots.

Julia's American-Style Potato Salad Epicurious | October 2009

- 2 pounds red gold potatoes, or other waxy, boiling potatoes
- 2 tablespoons cider vinegar
- 1/3 cup chicken stock or potato-cooking water
- 2/3 cup finely chopped onion
- 1/2 cup finely chopped celery
- 3 or 4 slices crisply cooked bacon, chopped or crumbled
- 2 to 3 tablespoons finely chopped pickle, sweet or dill
- 2 hard-boiled eggs, peeled and sliced thin
- 3 tablespoons or so finely chopped fresh chives or scallions, including a bit of their tender green
- Salt and freshly ground white pepper
- 1 cup or so mayonnaise
- Sour cream (optional)

For garnishing

- Crisp whole red-leaf or other lettuce leaves
- Canned red pimiento, diced; sliced hard-boiled eggs; tomato quarters; parsley sprigs (optional)

Peel the potatoes and slice each one lengthwise in half, or in quarters if very large; then cut crosswise into half-round or quarter-round slices, about 1/2 inch thick.

Put the slices in a saucepan with water just to cover and 1 1/2 teaspoons of salt per quart of water. Heat to a simmer, and cook the potatoes for 5 to 6 minutes, or until just cooked through. It is essential that they be just cooked through. Bite into a slice or two to be very sure. Immediately remove from the heat and drain the potatoes into a colander, but save a cup of the cooking liquid for dressing the potatoes. Transfer the potatoes to a large bowl. Stir the cider vinegar with 1/3 cup of the potato water or chicken stock and drizzle this over the potato pieces, turning them gently to distribute it evenly. Let sit 10 minutes to absorb the liquid.

Add the prepared onion, celery, bacon, pickle, hard-boiled eggs, and chives, and season carefully to taste. Top with 2/3 cup of mayonnaise (or a mix of mayonnaise and a bit of sour cream) and, with a large rubber spatula, gently fold everything together until well blended. Taste the salad and add more salt, pepper, or mayonnaise as needed. Cover the salad and set aside in the refrigerator for at least an hour or so before serving. If it is refrigerated longer, let it come back to room temperature before serving. Taste and adjust the seasoning again. Serve with optional garnishes if desired.