

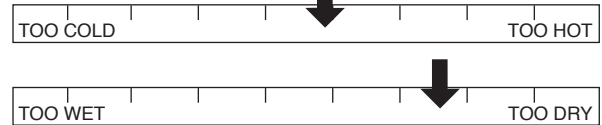


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Cantaloupe	Yes	No	Sun Jewel or Maverick
Carrots	Yes	Plastic	
Cucumbers	Yes	Plastic	
Fennel	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Kale	Yes	Plastic	Lacinato
Onions	Yes	Plastic	last of the Walla Walla
Peppers	Yes	Plastic	Serranos
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	
Zucchini	Yes	Plastic	and/or pattypan

Farm Report 8/11/11

Rainfall 0.00"
 High Temperature 85°
 Low Temperature 53°
 Farmer Complaint Indicators™:



Picking melons for the shares is always a bit of a challenge. We like to pick them nice and ripe, but not so ripe that they are soft. As we start out with the first week of melons you may get one that's a bit under ripe especially since they slowed down ripening with the cool nights we've had the last couple of days.

The cukes and zukes are continuing pretty nicely despite their struggles with competing vines and various ailments. I'm guessing that we're about at the peak with both of them and they'll start to slowly taper off over the next couple of weeks. We're still getting cukes out of the high tunnel too, which is surprising considering we've been picking from them since Week 3! We have them growing on a trellis in there and last weekend I had to reach over my head to pick one. It's hard to overemphasize what a pleasure it is to pick cucumbers without bending over.

Kale makes another visit to the box this week. We've finally gotten the upper hand on the cabbage worms so that there are minimal holes in the leaves. Now we just need to stay on top of them for the next month or so.

These are the last of the spring planted carrots and next week we'll move into the summer planted carrot field. The summer and fall carrots are looking great and I think we can just about stop weeding them. Carrots are a zero-weed-tolerance crop.

Last of the fennel this week. Some bulbs are quite large and some are not. We had some shaved very thinly on some roasted local lamb on Saturday, wow it was good. If you have a fancy little mandoline slicer it's a perfect thing to use on fennel. The best cheap ones are the Japanese ones that you can find for about \$25. Then get yourself some \$10 Kevlar gloves and you're set.

Melons

2011 looks like it will be a good year for melons on the farm. The first of them started ripening last week and they'll continue to pick up steam for the next couple of weeks. This week we'll have mostly the Sun Jewel melons in the boxes. The Sun Jewel looks like a fat yellow striped cucumber, we've been growing these to have an earlier melon, but honestly I don't think it's early enough to bother with. It has an interesting flavor, almost like a honeydew. It's rather a firm melon so it's easier to slice into chunks than it is to try and scoop it out with a spoon. I was thinking that it'd be a good melon to use in some sort of a hot Thai dish, instead of green papaya. My main complaint about the Sun Jewel is that it has a tendency to crack and split open and also is not at all uniform in size, some of them are quite small. I think next year we'll try something else in the early slot.

Some of you will get a muskmelon instead of a Sun Jewel, they look good this year and we'll have them for everyone next week. The flavor on them has been excellent in our field tastings. Having melon juice running down your chin while standing in the melon patch is one of the simple joys of the farm during August.

More high tunnel tomatoes this week. I think next week will be our transitional week where we'll be getting a few in the field and the rest from the tunnel. After that it will be time to get the tomatoes out of the high tunnel so we can get it prepared for some late fall spinach and greens. The field tomatoes are still looking great, but are taking their sweet time to ripen up. This is going to be one of those years where the field tomatoes peak about September 10th.

A couple of serrano peppers, garlic, onions, corn and more green beans round out the box this week.

Farm News

August is when things start to drag a little at the farm. Long days and problem-solving get old, and the heat was downright tiresome until this week. It also just seems like the weeds keep coming no matter how much weeding we do. I'm going to go out on a limb and state that we now have the upper hand on the weeds for the season. Dry weather has helped us to catch up and things are looking great.

I get a few weeks off of seeding things in the field at the end of July, but that's over now and I'm back to seeding leafy greens and things every week. Last week it was the first of the fall spinach, some fall storage turnips and a little dill. This week it'll be more spinach, some salad mix and arugula. I'll keep seeding in the field up until the second week of September. It's great to have a dry stretch of weather in August like this because it makes for good seedings for these fall crops if I can irrigate them gently instead of getting a pounding rain on them.

The fall brassicas would prefer it to rain, so we'll have to start getting some irrigation on them. The Brussels sprouts are about 3 feet tall already and the cauliflower and cabbages are looking very nice.

Now is also the time to be getting the fields ready for next year's vegetables. I got them all laid out and plowed up late last week. It'd be nice to get some rain on them now, but not critical. I've found over the years that it's always a good idea to have things on the farm that would benefit from some rain as well as some things which wouldn't. That way if it rains, great that's what I want and if it doesn't, great that's what I want too.

I'm also keeping a close eye on the rest of the onion crop as it matures. Onions have a fairly short ideal harvest window, and ideally it doesn't rain during it. They never store as well if the roots suck up a bunch

of water right before harvest. Drying out in the field makes it easier for them to cure and store well. It looks like the weather should cooperate for the harvest next week. Now that the Walla Wallas are all out of the ground the vast majority of what we have out there are the yellow onions, plus a few reds and shallots.

Coming next week: Tomatoes, cukes, zucchini, carrots, potatoes, garlic, beans, basil, cantaloupe, cilantro, beets, corn.

Summer Corn Chowder with Bacon

Bon Appétit | June 2004

- 6 slices bacon, chopped
- 6 cups fresh corn kernels (cut from 6 to 8 ears)
- 1 chopped fresh fennel bulb
- 1 cup diced zucchini or yellow squash (about 2)
- 1 cup 1/2-inch cubes peeled potatoes
- 3 cups (or more) low-salt chicken broth
- 1/2 cup whipping cream
- 1/4 teaspoon cayenne pepper
- 2 tablespoons chopped fresh chives

Sauté bacon in large pot over medium-high heat until crisp and brown. Using slotted spoon, transfer bacon to paper towels to drain. Add corn, fennel, zucchini, and potatoes to drippings in pot; sauté 5 minutes. Add 3 cups broth and simmer uncovered over medium heat until vegetables are tender, about 20 minutes. Transfer 3 cups soup to blender. Holding blender top firmly, puree until smooth. Return puree to soup in pot. Stir in cream and cayenne. Bring chowder to simmer, thinning with more broth if too thick. Season to taste with salt and pepper. Ladle chowder into bowls and sprinkle with bacon and chives

Sesame Kale

- 1 bunch kale
- 1 tablespoon olive oil
- 1 garlic clove, minced
- 3 tablespoons chicken stock or water
- 2 teaspoon soy sauce
- 1 teaspoon sherry
- 1 tablespoon rice vinegar
- 1 teaspoon sesame oil
- 2 teaspoons black or white sesame seeds, toasted freshly ground black pepper to taste

Wash the kale. Cut off and discard the tough stems. Slice the leaves once down the middle, then cut them crosswise into 1 inch wide strips. In a bowl combine the soy, sherry, vinegar and sesame oil. In a wok, heat the olive oil. Add the garlic. Sauté for 10 seconds. Add the kale and the stock. Cover and steam for 3 minutes until the kale wilts, longer if you like your kale well cooked. If you're cooking it longer you'll need more stock or water. Add the soy/vinegar mixture to taste. Top the kale with sesame seeds and fresh ground pepper. Serve.