



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

	Fridge?	Bag?	Notes & Varieties
Broccoli	Yes	Plastic	Not all boxes
Carrots	Yes	Plastic	
Collards	Yes	Plastic	
Cucumbers	Yes	Plastic	
Dill	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Herbs	Yes	Plastic	Thyme
Lettuce	Yes	Plastic	Red or Green Leaf
Scallions	Yes	Plastic	
Potatoes	No	Paper	Red Norlands
Tomatoes	No	No	!
Zucchini	Yes	Plastic	Maybe pattypan

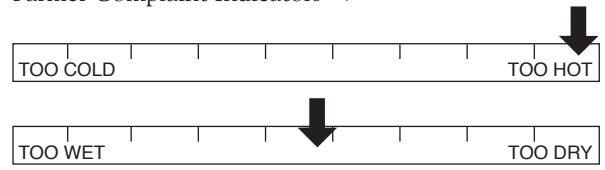
Potatoes

It's always exciting to get at the first new potatoes of the season. About once a week I dig up a plant or two to check and see what's happening down there in the soil under the plant. By this week they had sized up nicely and were ready to go. The true definition of new potatoes are ones that are harvested from plants that are still alive. These are definitely new potatoes. The plants are still large and green, which makes harvest more difficult. The skins of the new potatoes are also very fragile, so on Tuesday we dug 600 pounds by hand, rather than using our potato digger which would beat them up. Even though we did it early in the morning, I can never remember being covered with more sweat.

Consequently we bring you some simply gorgeous new potatoes this week. These are a variety called Dark Red Norland. It's been several years since I've grown this variety, but I couldn't get any of the Red Gold this year so I went back to them. It's made me remember how much I like this variety for new potatoes. Considering that they went in late this year, around the second week of May, it's amazing how quickly they sized up. Enjoy them in a summer potato salad, or roasted with some of the herbs in the share this week.

Farm Report 6/19/08

Rainfall 1.31"
 High Temperature 96°
 Low Temperature 64°
 Farmer Complaint Indicators™:



We really look forward to the new potatoes around here. After eating stored potatoes all winter and spring we usually splurge and buy a bag of new ones when they start to come in from California, but this year a 5-pound bag was \$10! It's funny how many of the talking heads still say we don't have any inflation going on, what planet do those people live on?

A couple of herb bunches to go along with your potatoes this week. Dill is a great complement to them roasted or in a dilly potato salad. Thyme also could be used either way. I know you all got a thyme plant at the beginning of the season, but we also have quite a bit of it in the field for the fall shares and now is the time to trim them back so that we have a nice flush of growth to harvest in the fall.

Tomatoes! The tomatoes in the high tunnel started ripening in earnest in all the hot weather this week. We had to pick a few on the orange side in order to get enough for everyone to have a couple, and some are fairly small, but it's great to have them this early. If you do get one that's a little more orange or firm, just leave it upside-down on the counter in your kitchen to ripen up, sunshine isn't necessary, just room temperature. Tomatoes never belong in the fridge, it makes them mealy and tasteless. The field tomatoes are growing like mad in this heat and are already four feet high.

Green beans are the last of the new items in the box this week. They weren't quite ready to pick, but we went ahead and got a small amount for everyone. They're such nice petite beans when we pick them early. These are a smaller bean variety that never gets very large but is very tender and delicious. True haricot verts this week.

The cukes and zukes are still just working up a head of steam, I think it actually managed to be too hot for them this week, which I didn't think was possible.

Another head of garlic from last week's harvesting. These have been hanging in the greenhouse for a week, so they've had a chance to dry out a bit and will be easier to peel. On the garlic disease front, I got confirmation from the U of M Plant and Disease Clinic that we do have Fusarium in it. Big bummer there, basically what it means is that we all are going to eat a lot more garlic this year, because I won't be able to plant any of it for seed next year. Enjoy the garlic in 2011, because there is going to be a dry spell coming.

More carrots this week, we should keep seeing these for a while. Also more scallions, next week will be the last of them. This is the last of the lettuce.

The next round of broccoli wasn't quite ready for harvest, so not everyone will get broccoli this week. If you don't have a broccoli you'll have two bunches of collards. The collards this week are suffering from some bug damage from the imported cabbage worm. The insect life cycles really go into overdrive when it gets this hot so they got ahead of us this week.

Farm News

I'm sure you can all guess what the farm news is this week. Hot hot hot. It was definitely a hot week to be working on a farm. Thankfully, we are not too far behind right now, so we didn't have to kill ourselves. We started work early most days and tried to get enough done by mid-afternoon when it got too oppressive. We had plenty of moisture over the weekend, so that the heat was productive, if a bit unpleasant. It's much easier to deal with heat in the crops in July than in June, when you have a lot more tender greens and things.

In fact, many of the crops in the ground now thrive on heat. As I said the tomatoes have been growing like crazy. We have a few rows that are staked and they had completely outgrown their twine and were everywhere until Daniel tamed them back with more twine on Monday.

All of the vine crops are also just going berserk. We could've planted the squash rows twice as far apart this year and they'd still have covered the whole field by now. I actually kind of think the bees are having trouble pollinating because the foliage is so dense. Same goes for the melons. A hot year usually makes for a good melon year, so I think both Jesse and I are

walking by them and thinking that we're going to be hefting a lot of melons this year. But honestly, the coverage of the vines is so thick that it's hard to discern how well the fruit is setting, and you can't walk into the field without stomping on all sorts of vines and fruit.

The main things we did have to accomplish this week in the heat is keeping ahead of the weeds. If the crops are going berserk, so are the weeds. Things that you thought were weed free a week ago have suddenly become a weedy mess. If you have a little garden you know what I mean. The critical things to keep ahead of are the weeds in the carrots, which do not compete well with weeds at all. Our fall plantings of carrots and beets are all growing now and it's the time to keep them free of weeds so that they get a good start. We've also been getting some of the big weeds out of the beans, celeriac, fennel and other crops.

Coming next week: Beans, carrots, kale, beets, cukes, zukes, garlic, scallions, onions, tomatoes.

New Potatoes in Dill Butter

- 3 tablespoons unsalted butter, softened
- 1/2 cup coarsely chopped dill freshly ground black pepper to taste
- 2 1/2 pounds small new potatoes (about 1 to 1 1/2 inches in diameter), scrubbed

In a large bowl, combine butter, dill, pepper, and salt to taste. In a large saucepan, combine potatoes with salted water to cover by 1 inch and simmer until just tender, 15 to 20 minutes. Drain potatoes in a colander and add to butter mixture, tossing to combine.

Red Potato and Green Bean Salad *epicurious.com*

- 5 ounces green beans, trimmed, cut into 1 1/2-inch pieces
- 3 pounds small red-skinned potatoes, unpeeled, halved
- 2 tablespoons dry vermouth
- 2 tablespoons white wine vinegar
- 1 large shallot, chopped
- 1 tablespoon coarse-grained Dijon mustard
- 2/3 cup extra-virgin olive oil
- 2 tablespoons chopped fresh parsley, thyme or dill

Cook beans in large saucepan of boiling salted water until crisp-tender, 4 minutes. Drain. Transfer to bowl of ice water. Drain; pat dry with paper towels.

Cook potatoes in large pot of boiling salted water until just tender, about 12 minutes. Drain; transfer to large bowl. Sprinkle vermouth over hot potatoes; toss gently and let stand 5 minutes. Whisk vinegar, shallot, and mustard in small bowl. Gradually whisk in oil. Pour over potatoes and toss to coat. Cool completely. Mix in green beans and herbs. Season to taste with salt and pepper. Serve cold or at room temperature.