



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

	Fridge?	Bag?	Notes & Varieties
Cantaloupe	Yes	No	Last of them
Carrots	Yes	Plastic	
Cilantro	Yes	Plastic	Beautiful
Cucumbers	Yes	Plastic	Last of them
Dill	Yes	Plastic	Beautiful
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Peppers	Yes	Plastic	Sweet red carmen peppers and hot jalapeños
Potatoes	No	Paper	Purple viking
Tomatoes	No	No	Reds and mixed heirlooms

Peak Tomatoes

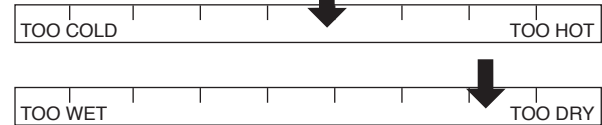
This should be the first of three weeks of peak tomatoes this year. If you get behind, they are easy to freeze. We like to immerse them in boiling water for 15 seconds to get the skins off, and then just throw in a freezer bag. You can get fancy and seed them, or make some sauce to freeze, but when pressed for time we just peel and seed.

This is the first real decent picking of our normal red tomato, Big Beef. It's been a great tomato for us over the years. Nice size, nice yield, great flavor. When Monsanto bought out the company that breeds it (Seminis) in 2005 I began looking for a replacement since I don't like the idea of giving Monsanto any of our farm's money. In the preceding 5 years I've trialed two or three varieties each year hoping to find a replacement but I think it's time to raise the white flag and admit defeat. It's just such a great tomato. So I'd like to admit here and now that for the immediate future we're going to be sending \$20 annually to Monsanto's coffers for Big Beef seed. Hopefully this announcement doesn't make their stock price jump.

Peak tomato season is coming a little early this year along with everything else. There's a lot of fruit and the vines are looking relatively good. There is some bacterial speck showing up on some lower leaves and on some varieties of fruit, but I think we'll still have

Farm Report 8/23/12

Rainfall0.54"
 High Temperature 83°
 Low Temperature 49°
 Farmer Complaint Indicators™:



plenty of tomatoes over the coming weeks. The high tunnel tomatoes were so productive that it seems like we've been picking tomatoes forever already. This is the eighth week that we've had them in the box.

The potatoes this week are a new variety for us called purple viking. They're a fairly large purple-skinned white-fleshed variety. The skin has a little marbling of purple and magenta which is quite pretty. It's a pretty versatile potato, feel free to use it any way you like. We had some roasted with some rosemary over the weekend and they were quite tasty.

The new planting of kale is ready for a first picking. Cooler weather has resulted in more tender leaves with some good heft to them. For the most part I've kept ahead of the cabbage worms in them too, so holes in the leaves should be minimal. We made our favorite raw kale salad over the weekend too and it was as delicious as always. There are a couple of excellent raw kale salad recipes on the website under recipes.

The first of the sweet red carmen peppers are in the box this week. They, too, are coming in a little early. Since it was the first week of them we kept a few that had a bad spot on the tip, one in your box may have a spot so use that one first and just cut it away when using. These peppers are dynamite, sweet and flavorful. Use them anywhere you'd use a ripe bell pepper.

This will be it on the extended cantaloupe harvest for the year. Hopefully you've had some decent melons to enjoy. It's difficult to pick them at the perfect ripeness for everyone's tastes. My kids like the sweeter, riper melons and I prefer them with more texture and a bit of a savory flavor along with the sweetness. I think our total of 1,131 cantaloupe harvested is a record for us.

These plantings of dill and cilantro have been just beautiful. Usually we don't have these two weeks in a row, but there's so much of it out there it's too nice to not harvest. There may be one more round of dill yet next week.

The carrots have left a little to be desired this year but I'm admittedly a little OCD about my carrots. We're starting to get into some later ones which didn't grow up in the heat so they have a little better flavor. The next couple of week's carrots should be pretty good but a little on the small side and then we're going to have a gap until the fall carrots are ready.

Farm News

The lovely weather has continued around the farm this week. We could still use a couple all-night soakers to replenish some of the moisture, but other than that it's been lovely. For the most part we've been keeping up with irrigation. It's easier this time of year when fewer crops are requiring water. The main focus of the irrigation now is on new plantings that we're doing for late summer and fall. Each week we're seeding arugula, spinach and salad greens for harvesting yet this year. Some of them, like arugula, only need about 25 days to mature.

Harvesting is a constant activity around the farm now, with the bulk of the share boxes containing a hefty pile of tomatoes. We picked a little over 2400 tomatoes on Tuesday which takes up a pretty big chunk of time. We also dug about 1500 pounds of potatoes to get them out of the ground and into storage for later shares. The potatoes have continued to be a disappointment this season with much lower yields than average due to the leafhoppers so I wanted to get some of them out of the ground to assess how many we have to put in the shares.

We spent Monday getting the high tunnel re-set and ready for planting fall spinach and arugula for the winter shares. We're still a few weeks away from seeding for the high tunnel plantings, but with some of these nights getting below 50° we need to be ready to go. It was also time to get the garlic down from the rafters of the greenhouse and get the tops and roots trimmed for storage now that it's done curing.

The other project on Monday was getting the rest of the flour corn out of the field. It looks like a good harvest of the flour corn for the winter shares this year. We trialed one new variety, which was a bit of a let down, but our old variety was a superstar so we should have some for the winter shares.

Coming next week: Leeks, shell beans, parsley, garlic, tomatoes, peppers, collards?, onions.

Dilly Potato Salad

- 3 pounds potatoes, washed
- 2 cucumbers, sliced thin (1/16")
- 3 ears of corn, kernels cut off of cobs
- 1/2 cup pecans, toasted
- 1/2 bunch of dill, finely chopped
- 1/2 cup yogurt
- 3 tablespoons mayonnaise
- 1 tablespoon stone-ground mustard
- 2 teaspoon fresh lemon juice
- Salt and pepper to taste

Toss the sliced cucumbers in 2 tablespoons cider vinegar, set aside. Place whole potatoes in large stock pot with several quarts of cool water, so that the water covers the potatoes by a couple inches. Bring to a boil and simmer until the potatoes are just tender enough to easily insert a paring knife. Drain the potatoes and let cool for 5 minutes. While still warm cube them into large chunks with a serrated knife to avoid rubbing the skins off. Combine all the ingredients and stir gently, adding salt and pepper to taste.

Pasta with Kale and Lentils

- 1/2 cup French (small) green lentils
- 2 cups water
- 3/4 teaspoon salt
- 6 tablespoons extra-virgin olive oil
- 1 large onion, finely chopped (2 cups)
- 1/4 teaspoon black pepper
- 3/4 pound kale (preferably lacinato)
- 3/4 pound dried short pasta

Simmer lentils in water (2 cups) with 1/4 teaspoon salt in a 1- to 1 1/2-quart saucepan, uncovered, adding more water if necessary to keep lentils barely covered, until tender but not falling apart, 20 to 25 minutes. Remove from heat and season with salt.

While lentils simmer, heat 1/4 cup oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté onion with pepper and remaining 1/2 teaspoon salt, stirring, 1 minute. Reduce heat to low and cook, covered, stirring occasionally, until onions are soft and golden (stir more frequently toward end of cooking), about 20 minutes. Remove lid and increase heat to moderate, then cook, stirring frequently, until onion is golden brown, 5 to 10 minutes more.

While onion cooks, cut out and discard stems and center ribs from kale. Cook kale in a 6- to 8-quart pot of boiling salted water, uncovered, stirring occasionally, until just tender, 5 to 8 minutes. Transfer kale with tongs to a colander to drain, pressing lightly. Keep pot of water at a boil, covered.

Coarsely chop kale and add to onion along with lentils (including lentil-cooking liquid), then simmer, stirring, 1 minute. Season with salt and pepper.

Add pasta to kale-cooking liquid and boil, uncovered, until al dente. Reserve about 1 cup pasta-cooking liquid, then drain pasta in a colander. Add pasta to lentil mixture along with about 1/3 cup of pasta-cooking liquid (or enough to keep pasta moist) and cook over high heat, tossing, 1 minute. Season with salt and pepper and drizzle with remaining 2 tablespoons oil.