

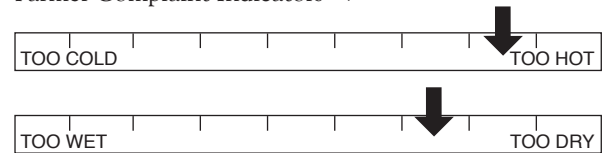


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Cantaloupe	Yes	No	Limited to a couple sites
Carrots	Yes	Plastic	
Cucumbers	Yes	Plastic	
Eggplant	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Onions, Dry	No	No	Walla Walla
Peppers	Yes	Plastic	Green bell and serrano
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	
Zucchini	Yes	Plastic	Limited, not everyone will get one

## Farm Report 8/2/12

Rainfall . . . . .0.38"  
 High Temperature . . . . . 94°  
 Low Temperature . . . . . 59°  
 Farmer Complaint Indicators™:



India over many years, and had already been common in the Far East for a couple of centuries. It is the only member of the nightshade family which originates in the Old World. Other members of the nightshade family, tomatoes, potatoes and peppers were not known in Europe or Asia before samples were brought back from the Americas.

There are many many shapes, sizes and colors of eggplants, but with our limited abilities to grow them we stick with the standard 'globe' type eggplant. The name eggplant originated with a variety with oval white fruits which closely resembled eggs. There are many great recipes for eggplant, but we tend to use it very simply when we have it. We cube it into 1/2-inch cubes, toss it with a fair amount of olive oil, salt and pepper and roast it on a cookie sheet in the oven at 375°, tossing it a couple of times until it is lightly browned. From there we'll add it to a pasta, top a pizza with it, or just eat it by itself as a simple tasty side-dish.

We're starting to transition from the high tunnel tomatoes to the ones growing in the field. There won't be quite as many this week and next as the high tunnel winds down. We're starting to see some early disease in the field tomatoes, but it looks like we should have an excellent harvest nevertheless. Many diseases attack the tomatoes in the field which is why we hedge our bets with ones from the tunnel.

We're also starting to see the cantaloupe come on quickly. I couldn't find any ripe ones over the weekend, but by Tuesday they were ripening 30 per day. Only a couple randomly chosen sites will get them this week, next week there will be tons. If you don't get one this week we'll make sure you get an extra either next week or the week after.

## Eggplant

Those of you who have been members of our farm for a while know that eggplant is not very common in the boxes. There have been many years where I haven't bothered to grow it at all. In the past few years we've made some changes to some things on the farm, and hopefully we can start to get a more reliable yield of eggplant.

Our main problem with eggplant has always been a pest, called the tarnished plant bug, that feeds on the unopened buds of the plants causing them to abort. Right now we're trying to get around that problem by planting more than we need to make up for the pest damage. We're also trying to eliminate some host cover crops of this pest and build up more beneficial insect habitat to help with control. The helpful thing this year is that eggplant loves hot weather, so we may see more of them this year than is normal.

The Syrian city of Aleppo has been in the news quite a bit lately with the war that the Syrian leader is waging on his people, but in 1575 it was in Aleppo that a European gathering botanical specimens first encountered the eggplant. The eggplant made it's way to Syria via

There aren't enough zucchinis for the boxes this week and that will be all for them this year. They have struggled with squash bugs and cucumber beetles all season and are now giving way to squash mosaic virus and powdery mildew. Not a great year to be a zucchini.

The cucumbers are holding their own as they complete their transition to the field. The field ones don't look quite as perfect, but they make up for it in taste.

Some summer kale is in the box this week. The kale toughens up in the heat, so it's more suited to cooking rather than eating in a raw salad.

Everyone will get a green pepper this week as well as a couple hot serranos. Add a serrano to some chopped onion and tomato for a little salsa fresca.

Another nice bag of basil, corn, onions, garlic and carrots round out the box this week.

I know I said we'd have beans this week, but sometimes my crystal ball fails me, they still just weren't ready.

### Farm News

It's been a little warm and a little dry at the farm, but we're not struggling with the weather as bad as we were a few weeks ago. It's starting to seem like the only meaningful break we're going to get in the hot weather is going to come with autumn.

Crop updates: Things are generally looking pretty good around the farm. We've gotten all the emergency things weeded finally which is a great relief. The potatoes and onions are done growing for the year and we're harvesting many of them in the next couple of weeks. The onions look great, but the potatoes have been a bit of a disappointment from all of the leafhopper pressure. I think our yields on them will be down about 50% with some varieties. I don't think this will result in fewer for the shares, but we usually wholesale extra at the end of the season and that's not going to happen this year.

We got the fall plantings of beets and carrots weeded nicely and they are looking pretty good. Some of the beets didn't come up as well as I'd like but considering how hot it was they fared pretty well. Many seeds germinate best at 85°, but don't germinate at all above 95°. Getting fall spinach to germinate may be tricky this year since it doesn't germinate above 85° and I planted the first round of it this week.

The big bad news on the crop update front is the watermelons. I've been watching them succumb to a

wilt disease, probably fusarium, for the last couple of weeks. They were pretty close to being ripe, but I'm making the decision to write them off as a complete crop failure. Bummer. These kind of wilt diseases are virtually impossible to control, even if we used chemicals. It just really became apparent this week that the decline was widespread and the quality of the fruit had gone from unripe to rotten. Enjoy the cantaloupe the next couple of weeks since they will be the only melons this year.

Despite problems in some of the other vine crops the winter squash are looking good so far. The plants have been growing like crazy and are setting quite a bit of fruit. I think the decline of the zucchini has been a blessing for the winter squash. The row covers which were covering the zucchini were removed a week earlier than the winter squash, so the squash bugs and cucumber beetles focused on them first and set up shop. This slight delay allowed the winter squash to establish themselves without too much pressure from pests. I'm sure we'll see more pest pressure move into them over the coming weeks, but they should have enough of a head start to still produce a good crop.

The crew has been busy weeding weeding weeding and we've finally caught up to where we were at the end of June in terms of weed control. If we can get ahead of it now and stay ahead for the next few weeks we will be in good shape for the rest of the year.

**Coming next week:** Beans, tomatoes, cukes, cantaloupe, basil, peppers, carrots, potatoes, corn.

### Succotash of Fresh Corn, Lima Beans, Tomatoes and Onions *Bon Appétit*

- 2 tablespoons extra-virgin olive oil
- 1 1/2 cups chopped onion
- Coarse kosher salt
- 1 large garlic clove, minced
- 3 cups chopped red tomatoes (about 1 1/2 pounds)
- 2 1/4 cups corn kernels cut from 4 ears of corn (preferably 2 ears of white corn and 2 ears of yellow corn)
- 2 cups fresh lima beans (from about 2 pounds pods) or 10 to 11 ounces frozen lima beans or baby butter beans, thawed
- 3 tablespoons thinly sliced fresh basil

Heat oil in heavy large skillet over medium heat. Add onion and sprinkle with coarse salt. Sauté until soft and translucent, about 5 minutes. Add garlic; stir until fragrant, about 1 minute. Add tomatoes, corn, and lima beans. Reduce heat to medium-low, cover, and simmer until corn and lima beans are tender and tomatoes are soft, about 20 minutes, stirring occasionally. Season to taste with salt and pepper.