



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

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Carrots	Yes	Plastic	
Celery	Yes	Plastic	
Cilantro	Yes	Plastic	
Cucumbers	Yes	Plastic	
Dill	Yes	Plastic	
Eggplant	Yes	Plastic	or green pepper
Fennel	Yes	Plastic	
Garlic	No	No	New!
Scallions	Yes	Plastic	Last of them
Peppers	Yes	Plastic	Hot green chile
Potatoes	No	Paper	Yukon gold
Tomatoes	No	No	Reds
Watermelon	Yes	No	Not all shares
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

Umbelliferae

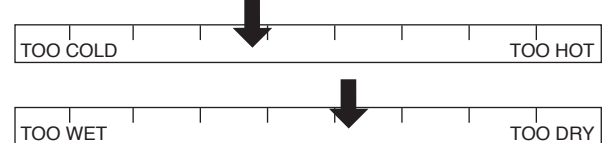
Right about the time we start to see Queen Anne's Lace blooming in the ditches around the farm we find ourselves harvesting a box that contains numerous plants from the same family. The carrots, dill, cilantro, fennel and celery are all from the same family of plants known as *Umbelliferae* or *Apiaceae*. It is the 16th-largest family of flowering plants, with over 3,700 species. The defining characteristic of this family is the flower, the umbel of *Umbelliferae*. When they flower they create a flower of small stems all emanating from a central point, much like an umbrella, or more specifically from the Latin *umbella*, or sunshade.

It's no coincidence then, that the items in the box from the same family are very complementary to one another. Mix and match the *Umbelliferae* in this week's box for dinner! The ones that are more from the herb side are better with the ones that are considered vegetables. I don't think I'd try for a cilantro, dill, fennel frond pesto...

The garlic harvest took place on Monday, which may

Farm Report 8/8/13

Rainfall 1.07"
 High Temperature 78°
 Low Temperature 55°
 Farmer Complaint Indicators™:



have been the latest it ever has. Maybe one other year we harvested it in August. Some years it's as early as the 2nd week of July. We lost a lot of garlic to fusarium this year, about 20% of the crop. Fusarium is a soil-borne fungus that can persist for years in the soil. We've been slowly accumulating some of it in our garlic for years. We bought in some new seed from another grower a few years ago but honestly I think it had just as much of it as ours did. This is the first year that it's caused us to lose that much of our crop.

There will still be plenty of garlic for the shares, what I would normally save out to plant again as seed will go to the shares instead. When we get to the winter shares we may deliver all of the garlic with the first box, because it won't store as well. But I'll have to set aside almost a thousand dollars to buy in some more new seed for next year. This time I'm going to see if I can find a grower who actually tests for fusarium and hopefully make some improvement for future years.

Since this garlic just came out of the ground on Monday it hasn't 'cured' so it's very much alive. Even so, it's fine to leave on the counter. If you're like us it won't last that long there anyway.

I wasn't really expecting any watermelons this week, and hadn't been paying real close attention to them. I was surprised to find a ripe one on Tuesday, and then yesterday to pick almost 100 of them. With only 100 there won't be enough for everyone, but you'll get one next week if you don't get one this week. With the cool weather they were ripening somewhat unevenly, so it's possible that there are some which are less ripe, it was actually unusually difficult to gauge their ripeness.

Ditto the eggplant again this week, again there won't

be enough for everyone, but everyone should have gotten one by next week. If you don't get an eggplant you'll have a green pepper. The cool nights are keeping them from sizing up simultaneously. We also have a disease called verticillium showing up on the eggplant, which will cause them to produce fewer fruit.

The pepper everyone will get in their box is a long green chile, like an Anaheim chile. They are slightly hot, but not too bad if you remove the seeds and pith. Much less heat than a jalapeño or serrano. I roasted and peeled one over the weekend and added it to some pico de gallo and it was excellent. If you get one that is slightly red it is still hot, even though it looks very much like one of our sweet carmen peppers which aren't ready in the field yet.

We gave the basil the week off last week and should have a little larger bag of it for everyone this week.

The spuds this week are the classic Yukon golds. Try a potato salad with them, some dill and some smoked trout, one of our favorites for early in the season. We've got so many potato experiments going on that this is the entire Yukon gold harvest for the year. The problem with Yukons is that the potato bugs love them more than anything, hence a rather paltry yield from the 200 pounds of very large seed that got planted this year.

I think we'll have enough tomatoes for everyone to get two this week. It's like pulling teeth around here to get a decent harvest of tomatoes. It seems like we are not destined to have temperatures over 80° this August.

The cuke, zuke and squash harvest are down a bit because of the cooler weather still, although the high tunnel cucumbers kicked back on a bit to help out. I love high tunnel cucumbers.

This week we also say adios to scallions. It was a good 8-week run this year and we will miss them even though the real onions are maturing now.

Oh, and another victim of the cool weather was the corn this week. Dan said it just wasn't maturing fast enough to get us any, but the rest of it should be good for the next 3 weeks.

Farm News

Cool weather persists at the farm and everywhere across the upper Midwest. We did have the same storms go through the farm that trekked across Minneapolis on Tuesday night. They brought with them some much needed rain, although I wish it had come

down at a somewhat less torrential rate. Gratefully though as it passed us it had weakened and lost any nasty hail tendencies. Hail is the worst possible thing that can happen to a vegetable farm.

The rain will be a big boost to getting some other things done around the farm. We use a lot of cover crops when our vegetable fields are fallowed, and when it never rains it really defeats the purpose of these cover crops. We can't get them to germinate or grow. Although the sorghum/sudangrass that's planted on last year's fields is about 4-feet tall.

It's also helpful as we prep the fields for next year. We chisel-plowed next year's fields about a month ago, but with no rain and very dry conditions we didn't really get the clover killed very well. Now that we've got a little moisture the residue can begin breaking down and we should be able to get it ready for spreading next year's minerals and for planting a winterkill cover crop of oats and peas.

Coming next week: Beets, carrots, dill, cilantro, tomatoes, cukes, zukes, watermelon, maybe a cantaloupe, corn, peppers, onions, beans.

Zucchini and Carrots with Green Onions and Dill

Bon Appétit

- 1 1/2 to 1 3/4 pounds zucchini or yellow squash, trimmed, coarsely grated
- 3 tablespoons olive oil
- 1 1/2 cups chopped green onions (about 6 large), divided
- 1 1/2 pounds carrots (about 5 large), peeled, coarsely grated
- 4 tablespoons chopped fresh dill, divided

Roll up grated zucchini in large kitchen towel; press to dry. Heat oil in large deep skillet over high heat. Add 1 cup green onions and sauté 30 seconds. Add zucchini, carrots, and 2 tablespoons dill. Sauté until vegetables are just tender, tossing often, about 8 minutes. Mix in remaining 1/2 cup green onions and 2 tablespoons dill. Season to taste with salt and pepper.

Cucumber Yogurt Salad

- 1-2 cucumbers, peeled, quartered and sliced in chunks
- 1 clove garlic, minced
- salt to taste
- 1 tablespoons dried mint or dill
- 1/2 cup plain yogurt
- 1/2 tablespoon olive oil

Mix the cucumbers together with the garlic. Layer cucumber slices in a salad bowl, sprinkling each layer lightly with salt. Let stand for 30 minutes. Pour off the liquid that has formed, pressing cucumber firmly. Crumble herbs over cucumbers. Beat yogurt until smooth; blend in a drizzle of olive oil if desired. Pour over cucumbers. Refrigerate until thoroughly chilled.