

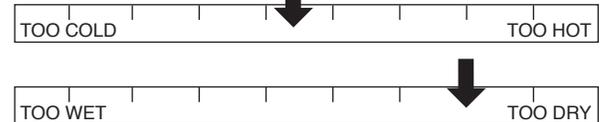


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Beets	Yes	Plastic	Red w/tops
Carrots	Yes	Plastic	
Celery	Yes	Plastic	
Cucumbers	Yes	Plastic	
Dill	Yes	Plastic	
Eggplant	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Onions	No	No	Walla walla
Peppers	Yes	Plastic	Green bell or sweet red
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	
Watermelon	Yes	No	
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

Farm Report 8/15/13

Rainfall0.11"
 High Temperature 78°
 Low Temperature 52°
 Farmer Complaint Indicators™:



The heirloom tomatoes are going to be the trickiest this year. We only plant heirlooms in the field, so there aren't any in the tunnel. They are also less flexible than some of the hybrids when it comes to funky weather. There are some coming but for now they are almost all cracking while ripening. You may or may not get a small one in your box this week. Some of the larger ones are looking better, but they're still a couple weeks out.

Everybody gets an eggplant this week! Considering how cool it's been we've been getting some pretty nice eggplant this year. We do have a disease called verticillium progressing down the row, so I'm not sure we'll have enough for everyone to have one again simultaneously. It's not that we don't have enough plants, there's 200+ plants out there, I don't think one eggplant per week is really asking too much.

Everyone will also have a watermelon this week. Most of what's in the boxes this week are a new variety I'm trying that's shaped like a football. It's kind of the small cousin of the large oblong watermelons in the stores. We picked them pretty thoroughly since most everything we tested was ripe. Testing sweet ripe melons still cool from the overnight hours is a really hard job. Jake was such a team player that he gave himself a tummy ache.

Beets are back in the box this week. They are ever so grateful to be removed from their weedy purgatory. And I'm grateful that I can finally mow that mess down and disk it in. It's the last remnant of the wet and weedy spring. Another beautiful bunch of dill is a tasty complement to beets, whether in borscht or just in a roasted beet salad.

Tomatoes

Well, we're finally starting to see an increase in the tomato population this week. These are still mostly coming from the high tunnel, very few are ready in the field and that doesn't look likely to change much in the near term. Thankfully there are still plenty to ripen yet in the high tunnel, so for the next couple weeks we'll mostly be picking from there. By then we should see some better numbers from the field. The tomatoes we've been picking from the tunnel have been on the firm side, this variety tends to get red and then slowly lose some of that firmness. If you like a softer tomato just leave these upside-down on the counter until they have a slight give to them. I don't really like delivering firm tomatoes, but I assure you they have all been picked when ripe.

The only problem right now is that this is about the time of year when I like to rip the tomatoes out of the high tunnel so I can get it ready for spinach and greens for the winter shares. That will have to be on hold while the tomatoes are going, but it may leave us with less salad greens for the winter shares.

More of the sweet walla-walla-type fresh onions are in the box this week. Thanks to Liba and Jeff and their family who came out on Tuesday to help us harvest them. The main crop of storage onions is just about ready, maybe with the 80's in the forecast we'll be taking that on early next week.

Carrots and celery are continuing to find a place into the box. Some of the celery is looking quite large and impressive. Carrots will continue and we may have enough celery for one more week.

The pepper in the box this week is either the green bell or one of the sweet red carmen peppers. The carmens are just starting to ripen, which is actually a little early for them. I don't think we'll be seeing lots of them anytime soon, just a slow trickle.

The green beans this week will be the last of them. Sorry it's been such a disappointing year for beans, but between poor germination of seed and cool temperatures we just never got the ball rolling. The good news is that we may have shell beans for next week, and they look great.

The zucchini and yellow squash are starting to succumb to quite a bit of powdery mildew. The cool dry conditions are quite favorable to this harbinger of fall. It's caused a drop in the summer squash numbers, and I don't see that changing until they stop producing altogether. There isn't a lot we can do about PM from an organic standpoint, plant resistant varieties is what the experts will tell you, so we do that in the winter squash, but we just let the summer squash peter out. The cukes have slowed down too, but they may pick back up when we get some more heat.

More garlic, basil and fresh sweet corn from Sam's Produce round out a perfect summer box.

Farm News

We've continued with our cool and dry pattern again this week. Strange August. It sounds like we'll return to some more normal temperatures this weekend, but there still isn't any talk of moisture. The storms a week ago Tuesday were really not enough to scrape the surface, so we're back to irrigating early and often.

The vegetable fields are in pretty great shape right now, so during the last week we spent quite a bit of time on the fallow fields. We have almost 15 acres of fallow fields planted to cover crops that need to be mowed a couple of times in the summer and it's nice to have the dry weather to get that accomplished. The little bit of rain we did have last week also softened up

the ground a bit where the vegetables will be growing next year so that we could get in there with the field cultivator and knock back the clover cover crop.

I also took soil samples for next year's fields so that we can get the results and put together a blend of minerals to spread in the next few weeks. Most conventional farms just test for the levels of nitrogen, potassium and phosphorus in the soil, the holy trinity of big ag, but we use a lab that can test for many of the elements in the soil profile, instead of just a few. Some of which can be very influential when it comes to growing high quality vegetables. Boron is a good example and it's fun to say. When we test for an element like boron we're looking at parts per million (ppm), 0.5 ppm of boron will give you broccoli with hollow stems and beets with black fissures on the surface, while 10 ppm can be toxic to some plants. It's a delicate balance when you're talking about spreading 2 pounds of something across an acre. That's why we have a custom blend made with all the things that we see lacking in the test mixed together so we end up spreading 2,000 pounds to the acre of a custom mix.

Coming next week: Basil, corn, kale, cilantro, serrano peppers, tomatoes, potatoes, shell beans, cantaloupe, cukes, zucchini, carrots, celery.

Black Beans, Corn, and Tomatoes Vinaigrette *Gourmet*

- 1 pound dried black beans, picked over, soaked overnight in cold water to cover, and drained
- 1 1/2 cups cooked fresh corn kernels (cut from about 3 ears of corn) or thawed frozen
- 1 1/2 cups chopped seeded tomato
- 3/4 cup thinly sliced scallion
- 1/3 cup minced fresh cilantro plus coriander sprigs for garnish
- 1/2 cup olive oil
- 1/2 cup fresh lemon juice (1 to 2 lemons)
- 2 teaspoons salt

In a large saucepan combine the black beans and enough cold water to cover them by 2 inches, bring the water to a boil, and simmer the beans for 45 minutes to 1 hour, or until they are just tender but not mushy. Drain the beans and in a bowl combine them with the corn, the tomato, the scallion, and the minced coriander. In a small bowl whisk together the oil, the lemon juice, and the salt, pour the dressing over the vegetables while the beans are still warm, and let the salad cool, stirring occasionally, until the beans are room temperature. The salad may be made 1 day in advance and kept covered and chilled. Serve the salad, garnished with the coriander sprigs, at room temperature or chilled slightly.