



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

	Fridge?	Bag?	Notes & Varieties
Broccoli	Yes	Plastic	
Cabbage	Yes	Plastic	
Carrots	Yes	Plastic	
Collards	Yes	Plastic	
Cucumbers	Yes	Plastic	
Lettuce	Yes	Plastic	
Scallions	Yes	Plastic	
Turnips	Yes	Plastic	
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

Farm Report 7/17/14

Rainfall 1.32"
 High Temperature 75°
 Low Temperature 49°
 Farmer Complaint Indicators™:



It's one tricky thing about our type of farming, we need things to be fairly uniform, or we end up with not enough for the boxes. This year has been a scramble in this regard when it comes to many of our bunched crops which failed to emerge well because of repeated rains. Frankly, I am very glad to say good-bye to the early bunched crops with this week's small bunch of turnips.

Speaking of small bunches, there's an early peek at carrots in the box this week. Perhaps we should've left these to size another week, but I thought we needed some color in the box. We'll let the next row size up a little more, but enjoy these for their nice, fresh flavor.

The broccoli has been doing well, everyone should have two heads in their boxes this week. The heads have not been huge, but respectable. The lack of hot, dry weather has made for very tasty early broccoli without any of the bitter sulfurous flavor that can accompany hot weather broccoli. We've got at least one more week of broccoli.

A nice, large bunch of collards is in the box this week. It, too, has been nice and tender for this time of year. There are some positive aspects to constant moisture.

Are you getting tired of scallions? The scallions are getting a little large in the field this week. We do four separate plantings of scallions, and usually pick from each planting for two weeks. This year we are having trouble keeping up with their rate of growth. We had to clean these up extra fancy to make them look a little nicer, and trim the overly large tops. What to do with all those scallion tops? I was thinking about scallion pancakes while we were harvesting these, and found a recipe below for the newsletter.

Cabbage

There's a small early cabbage in the box this week. This is one of what are called 'sweetheart' cabbages, known for their earliness and sweet, crunchy taste. Unlike a storage cabbage, these are best eaten raw, in a salad. They make a great slaw, or tasty sesame-type greens.

Pointed cabbages are a pretty rare these days. The classic Early Jersey Wakefield was an early cabbage developed in the 19th century. It was one of the most uniform cabbages of its time. We don't grow the heirloom Wakefield, but rather a newer hybrid which is more uniform in our conditions.

I was hoping to hold off on harvesting these for another week, but with warm, dry conditions forecast I didn't want them to start splitting. Some were pretty good-sized, while others remain smaller. A nice early cabbage that won't overwhelm your crispier.

A lack of uniformity is certainly the standard this year. In a normal year we can pretty reliably harvest right down the row of whatever it is that we're growing. This year with all of the moisture it has shown that even slight variations of the topography of our fields can mean wide swings in conditions. None of our fields are perfectly flat, and anywhere we have a slight swale across a field we see marked stunting of plants that have been in wet conditions for too long.

This week marks the switch to more summer-like lettuces. We'll have a couple of these 'summercrisp' varieties, which are quite nice. They don't get as big as the spring varieties, but have a nice, mild flavor.

The cukes this week are still coming from the high tunnel. I expect that we'll start to see a trickle of field cukes next week. Hopefully they come in slowly so that we don't get flooded with them. Cukes can really crank up fast in the right conditions.

Yellow squash and zucchini continue to produce, although they are producing a little slower than some years. It seems like the rains reduced the fertility in their spot in the field.

Farm News

It is soooo nice to look at the forecast (which I look at several times a day) and see nothing but sunshine finally. The slight little bouts of showers forecast last week resulted in over an inch and a quarter of rain, surprising since they really had us pegged for less than a quarter inch all week. They really missed the mark with the forecast showers on Saturday which were much more substantial, if widely scattered.

It was dry enough last week by Thursday afternoon that we could get back to transplanting and seeding. I got the second planting of fall carrots planted as well as the only planting of fall beets. We had very poor germination with earlier plantings of beets this year, which is why I haven't mentioned them yet. We do have a couple of rows of reds that will be ready in a week or two, but the gold beets emerged so poorly that we tilled them in, and I decided not to plant any more of them this year.

The first planting of fall carrots, which went in on July 3rd, look like they emerged nicely. With the weekend's rains I have high hopes for the second planting as well.

Transplanting last week was more green and red cabbage for the winter shares, as well as some extra that we'll be selling to a neighbor who makes and sells kraut and kim chee. We have about three more weeks of transplanting and then we will be done with the transplanter for the year. We've got to get any remaining transplants out of the greenhouse and make way for what I'm hoping will be a bumper garlic harvest in a couple weeks.

For the most part we're staying ahead of any real fungal disease from the wet conditions right now. The only place I'm seeing any real problems is in the tomatoes. We've got bacterial speck or septoria leaf spot

showing up rather early there. I sprayed them with compost tea on Tuesday to try and slow the spread of it, although a couple of varieties are looking rough.

Coming next week: Broccoli, fennel, scallions, kale, garlic, cukes, zucchini, green beans, celery?

Scallion Pancakes

For the Pancakes:

2 cups all-purpose flour, plus extra for dusting work surface
1 cup boiling water
Up to 1/4 cup toasted sesame seed oil
2 cups thinly sliced scallion greens, save the bulbs for stir-fry

For the Dipping Sauce:

2 tablespoons soy sauce
2 tablespoons rice wine vinegar
1 tablespoon finely sliced scallion greens
1/2 teaspoon grated fresh ginger
2 teaspoons sugar

To Cook:

1/4 cup vegetable oil
Kosher salt

Place flour in bowl of food processor. With processor running, slowly drizzle in about 3/4 of boiling water. Process for 15 seconds. If dough does not come together and ride around the blade, drizzle in more water a tablespoon at a time until it just comes together. Transfer to a floured work surface and knead a few times to form a smooth ball. Transfer to a bowl, cover with a damp towel or plastic wrap, and allow to rest for 30 minutes at room temperature, or up to overnight in the fridge.

Divide dough into four even pieces and roll each into a smooth ball. Working one ball at a time, roll out into a disk roughly 8-inches in diameter on a lightly floured surface. Using a pastry brush, paint a very thin layer of sesame oil over the top of the disk. Roll disk up like a jelly roll, then twist roll into a tight spiral, tucking the end underneath. Flatten gently with your hand, then re-roll into an 7-inch disk.

Combine all the sauce ingredients and set aside at room temperature.

Heat oil in an 8-inch nonstick or cast-iron over medium-high heat until shimmering and carefully slip pancake into the hot oil. Cook, shaking the pan gently until first side is an even golden brown, about 2 minutes. Carefully flip with a spatula or tongs (be careful not to splash the oil), and continue to cook, shaking pan gently, until second side is even golden brown, about 2 minutes longer. Transfer to a paper towel-lined plate to drain. Season with salt, cut into 6 wedges. Serve immediately with sauce for dipping. Repeat with remaining 3 pancakes.