

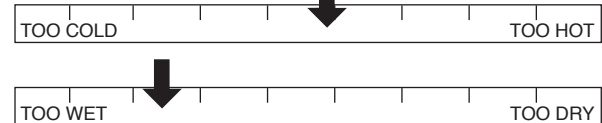


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	First of the fall
Basil	No	Plastic	
Beets	Yes	Plastic	Red w/tops
Eggplant	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Curly
Leeks	Yes	Plastic	Yum
Onions	No	No	Walla wallas
Peppers	Yes	Plastic	Green bell, sweet red carmen and hot serranos
Tomatoes	No	No	Reds and maybe an heirloom

## Farm Report 9/4/14

Rainfall . . . . . 4.00"  
 High Temperature . . . . . 84°  
 Low Temperature . . . . . 56°  
 Farmer Complaint Indicators™:



days get shorter and the weather cooler, we may need to skip a week next week to give them more time to size up. Thanks for the eggplant recipes several of you sent my way last week, I used one of them last week-end as a quick and easy way to use eggplant. It's at the end of the newsletter.

## Autumn Air

I'm not sure where the summer went this year, but the calendar doesn't lie, it is September. It will feel even more like September if we have a couple of nights in the upper 40's this weekend. September generally marks a pretty significant shift in growing conditions and what is coming in out in the fields.

This week's box we start to see more of that shift away from the summer crops. The tomatoes are the most noticeable decline. The heavy rains over the week-end dramatically weakened what was already a pretty stressed crop. Consequently, there won't be many more tomatoes. It's a below-average year, with less than 50 going in the box over the course of the last seven weeks. There may be a couple next week, but with more rains in the forecast perhaps not.

The eggplants and peppers are much more resilient when it comes to disease. They are doing fine and will continue to produce until we run out of warm weather, which I hope isn't too soon! The red peppers in the box this week are more of the sweet carmen peppers. They have been a favorite on the farm and with our members for years. There are a few almost red bell peppers in a couple of boxes this week too. The only hot peppers will be the green serranos.

The eggplants tend to get smaller and smaller as the

Leeks are making their first appearance of the 2014 season this week. I love leeks, love to eat them, love to look at them, and even love to grow them. There is a part of me that would love to grow acres and acres of leeks just so I could look at them. We're going to do a couple in the box each week for the next few weeks. They've done quite nicely this year, and it doesn't seem like we've spent much time on them from a crop standpoint. They're a little bit of a chore in the greenhouse, since we pot them up into large open flats. And they are one of the few things we still hand transplant so that we can get them six inches apart in the row. But I think the effort is worth it.

The first of the fall beets are in the box this week. I wasn't really planning on them but they've been growing like crazy and I was a little concerned they were going to get too big if we didn't get in and pick them. The hard rains beat up the tops a bit over the weekend, but the tops are still very tasty. And since the chard really got hammered by the rains, enjoy the beet tops, it may be a while until the chard recovers.

We grow all of our arugula under floating row covers to protect it from flea beetles, and it also can protect it from incurring major storm damage. Some of the leaves got a little banged up where the cover was rubbing on them, but we made the bunches a bit larger so that there should still be plenty of good eating there.

Pretty good-sized bunches of the green curly kale this week. These plants have been loving the rain and cooler temperatures. Some of these leaves were getting huge and getting the bunches in from the field when almost all of our crates are full of onions was a bit of a challenge.

More of the fresh walla walla onions are in the box this week. We still have a few more of these to deliver and then we'll be on to the firmer storage onions. All of the onions are in from the fields finally and it was a bumper crop. Counting the yellows, reds and wallas we brought in over 3 tons. Going back to the debate about how could organics feed the world, that 3 tons came off 1/4 of an acre, which works out to 24,000 pounds per acre. Not too shabby.

The basil is winding down and getting buggier as we go along. I'm not sure if we'll be sending any more. It will be dirtier than usual because of all the rain. Another lovely head of garlic rounds out the first box of September.

### Farm News

The summer dry spell is officially over at the farm. A full four inches of rain since last week's share delivery has made it quite moist around the fields. I was very grateful I had taken most of the day last Wednesday to get cover crops planted on next year's fields. That much moisture takes quite a while to dry out with the shorter days and cooler nights. That's really what makes a farm successful is knowing when is the right time to do things, not that we're perfect! There's an embarrassing amount of foxtail setting seed in the red clover right now, but it's too wet to do anything about it.

Along with volume, we had some of the heaviest rain Friday afternoon that we've had all year. I think we're just jinxed on spinach this year, it got hammered pretty badly and may or may not recover. Spinach is so brittle to begin with, and once damaged does not snap out of it well. The fall salad mix was beat up quite a bit also, but it will bounce back when the sun comes back out for a few days.

Speaking of sun, has anyone besides me noticed that since we got our solar panels hooked up we have had more clouds than we've had all summer? Even so, we're keeping pretty even as far as power consumed vs. power generated. The other piece of good news on the solar front is that late last week I finally got official word from the USDA Rural Development office that 'funds have been obligated' for our project, which is

the feds way of letting you know that they've approved your grant. We had the inspection for our first grant last week and we'll have the USDA later today. I'm very glad that the huge amount of time I put in on the USDA grant last winter was not wasted, I think I spent almost as much time on it as installing the system!

Speaking of inspections, it sounds like the organic inspector will be out here next week. Certified organic farms have to be inspected by a third-party inspector to verify that they are following the rules set out in the National Organic Program. We spend a little time out in the fields, but mostly it is going over records, receipts and field maps. It usually takes a couple of hours. There are a lot of us growers who feel that you should be inspected and certified in order to be able to use toxic chemicals on your food, not necessarily the other way around.

The other big transition next week will be the beginning of the fall brassica crops, like broccoli and cauliflower. It's too early to tell what will be ready, but with a warm day on tap today that could change quickly.

**Coming next week:** Potatoes, arugula, salad mix, broccoli or cauliflower, peppers, leeks, waning tomatoes, carrots.

### Eggplant Tacos

- 1 lb. eggplant, cubed into bite sized pieces.
- 1 medium onion, chopped
- 2 teaspoons cumin
- 2 teaspoons chili powder
- 2-3 cloves garlic, chopped
- salt
- 2-3 Hot peppers, diced
- 12 taco shells
- 6 oz. (1 1/2 cups) shredded American or Cheddar cheese
- 2 cups shredded lettuce
- 2 tomatoes, chopped
- 3/4 cup salsa
- 3/4 cup sour cream, if desired

Heat oven to 350°F. In medium skillet, and cook eggplant, onion, garlic, hot peppers and salt over medium heat for 8 to 10 minutes, stirring frequently. Mix dry spices into 1/4 cup water, and pour the mixture into the skillet. Mix thoroughly, and cook a few more minutes until the water mostly evaporates.

Meanwhile, place taco shells on ungreased cookie sheet or foil. Heat at 350°F for 5 minutes.

Assemble tacos with eggplant filling, cheese, lettuce and tomatoes in each taco shell. Serve with salsa; top with sour cream.