



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

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Broccoli	Yes	Plastic	Last of the spring
Carrots	Yes	Plastic	
Celery	Yes	Plastic	Nice
Cucumbers	Yes	Plastic	
Fennel	Yes	Plastic	
Garlic	No	No	Fresh!
Green Beans	Yes	Plastic	Beautiful
Kale	Yes	Plastic	Green curly
Scallions	Yes	Plastic	Last of 'em
Potatoes	No	Paper	Red Norland
Tomatoes	No	No	1 or 2 red slicers
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

Summer Box 1

We've really left spring behind this week and have our first full-on box of the peak summer season. I thought we could eke out one more week of lettuce, but last week's heat took it beyond the point of no return. I don't think you'll miss it.

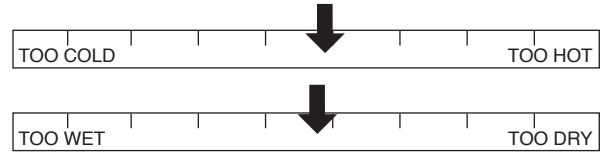
It's always exciting to have the first tomatoes of the season. These are early ones that we plant in our high tunnel and are not mid-season luscious tomatoes. They tend to be fairly firm unless very ripe. I like to leave them upside-down on the counter until they are a nice dark red and give to minimal finger pressure when squeezed. We managed to find almost 300 that were looking pretty ripe, so you'll either get a couple medium sized ones or one large one.

The first tomato picking in the high tunnel is a bit of a slog. There's so much foliage that even in bright sun you almost need a head lamp to find the ripe one or two tomatoes at the base of each plant. Thankfully the weather was pleasant Tuesday morning and it wasn't 100° in there.

Tuesday was also the day for the first potato digging of the 2015 season. For these first early potatoes we dig

Farm Report 7/23/15

Rainfall 1.11"
 High Temperature 85°
 Low Temperature 58°
 Farmer Complaint Indicators™:



them the old-fashioned way, by hand, with a pitchfork, which is a fair amount of work if your goal is 500 pounds. The skins are just too fragile to use our potato digger on them until they're a little more mature. Even with careful handling they still get scraped up a bit and won't keep very long. Remove them from the plastic bag and keep them in a bowl in a dark place, but try to use them up within a week. This week's harvest confirmed my suspicions that we've got a bumper crop of awesome-looking potatoes. I'm starting to see a little disease creep in to some of the early varieties and am hoping that it's just the result of too many wet weeks, and that the drier weather will take care of the problem.

Our first lovely fresh garlic is in the box also this week. These are fresh out of the ground and not some old stodgy garlic that's been bouncing around a warehouse for a year. Some of the heads are quite large and they're bursting with garlicky goodness. We leave some of the stem on them for an attractive change of pace, but just peel them back as you would if they were cured and dry. You can put this fresh garlic in the fridge, but you don't have to, and since you're going to use it up so fast I wouldn't bother.

Lovely green beans are another new arrival in the summer box. The ample rains made for some very lovely beans with minimal disease problems. Everyone will get a nice amount of them. It's hard to tell if we'll have them again next week or have to take a week off before the next round of them is ready.

The celery has also benefited from the routine moisture that the 2015 season has provided. Most of the heads are quite large and the flavor is very nice. Typi-

cally our celery is a little intense as compared to the celery grown in the desert in California, but most of this year's is quite mild and tasty. We should have it in the box for the next several weeks.

Fennel is another new addition to the box this week. Lovely bulb fennel loves a dry Mediterranean climate, but it does pretty well in our early summer season, even with all the moisture. The flavor is quite mild and delicious. We enjoy it shaved thinly as a salad along with a nice olive oil and maybe some salumi. The fronds make a nice herb addition if you love the flavor of fennel.

Last of this week's new items is a bunch of green curly kale. This is the first harvest of what will be our late-season brassica plantings. They are looking quite nice as we continue transplanting late broccoli for the next couple of weeks. This kale has really been taking off in the warm damp conditions and may make another appearance next week.

This is the last of the early summer broccoli. Much of the fall broccoli has already been transplanted in the field, but we won't be seeing the fruits of those labors until we get past Labor Day.

The carrots continue to get larger as we move from planting to planting. All of the rains and the warm weather doesn't make for the most flavorful carrots, but they are still a nice addition to so many meals.

Basil, cukes, summer squash and a last bunch of scallions round out a lovely mid-July box.

Farm News

The weather event this last week was the gnarly storms that came through at around midnight on Friday night. We had a hammering inch of rain in a very short period of time. Thankfully, the fall carrots are all up and growing nicely now so it wasn't much of an issue for them. I think the only casualty were the fall gold beets that were still germinating. We've just had bad luck with gold beets the last couple years.

We took some time off this weekend for my birthday while Andrew manned the storm at the farm, culminating in a family trip to see *The Music Man* at the Guthrie on Sunday. Melinda and I hadn't been to the Guthrie since they moved to the new space and it was great to take the kids since they'd never been to that caliber of a theater before. I had forgotten how much I enjoy going to the theater, and how grateful I am that there are people doing that work. The kids have been walking around the farm singing songs from it since.

Monday dawned bright and sunny and relatively dry for the first time in five weeks, which was a godsend. We got quite a bit of work done on Monday and Tuesday and finally got the weeds tamed in the field tomatoes and peppers. With the end of the lettuce and scallions I can do some major cleanup around the farm and get rid of the weediest areas that are persisting from the spring.

We also got the second planting of fall carrots hand weeded and looking good. It's always nice to be able to cross fall carrots off of the to-do list, we managed to tackle them when the weeds were still manageable which makes all the difference.

We're now officially done seeding in the greenhouse, which is a milestone we like to note since we've been seeding something in there every week for the last twenty weeks. It's also good timing since we'll need to transition the greenhouse into garlic curing early next week.

Coming next week: Sweet corn, tomatoes, garlic, onions, beets, celery, fennel, summer squash, basil, carrots.

Fennel Slaw

- 2 large fennel bulbs
- 1 small red onion, sliced paper-thin
- 1 tablespoon grated horseradish, preferably fresh
- 1 cup plain yogurt
- 2 tablespoons white wine vinegar
- 1 tablespoon minced flat-leaf parsley
- Salt and freshly ground black pepper

Trim stalks and any brown areas from fennel. Mince enough fronds to make 1 tablespoon.

Slice fennel very thin, and place in bowl. Mix with onion.

Mix horseradish, yogurt and vinegar together. Fold into fennel mixture. Fold in parsley and minced fennel fronds. Season to taste with salt and pepper, and serve.

New Potatoes in Dill Butter

- 3 tablespoons unsalted butter, softened
- 1/2 cup coarsely chopped dill freshly ground black pepper to taste
- 2 1/2 pounds small new potatoes (about 1 to 1 1/2 inches in diameter), scrubbed

In a large bowl, combine butter, dill, pepper, and salt to taste.

In a large saucepan, combine potatoes with salted water to cover by 1 inch and simmer until just tender, 15 to 20 minutes. Drain potatoes in a colander and add to butter mixture, tossing to combine.