

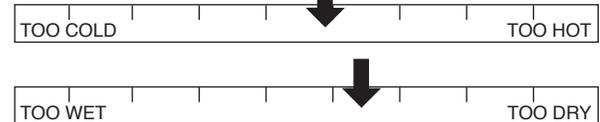


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Carrots	Yes	Plastic	
Cilantro	Yes	Plastic	
Cucumbers	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Kale	Yes	Plastic	Lacinato
Onions	Yes	Plastic	Walla walla
Peppers	Yes	Plastic	Green bell and hot serranos
Potatoes	No	Paper	Reds
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	Mostly red slicers
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

## Farm Report 8/13/15

Rainfall . . . . . 1.13"  
 High Temperature . . . . . 85°  
 Low Temperature . . . . . 59°  
 Farmer Complaint Indicators™:



punishing. We grow smaller determinate varieties of tomatoes in our tunnel, but you wouldn't know it.

Also on Tuesday we got the rest of the walla walla sweet onions in from the field. They have just continued to get bigger and bigger. I picked one last weekend that was a 2.6 pound whopper. I canned a batch of salsa and didn't even use the whole thing. With the deluge of tomatoes there wasn't a lot of time for onion cleaning, so they may still be a bit dirty from the field.

This is the first picking of the fall lacinato kale. The cabbage worms are pretty rough out there right now so you may notice a couple of holes, we tried to avoid any that looked liked swiss cheese. The fusarium yellows that I'm keeping an eye on continues to progress slowly, but it looks like it may not be a death sentence. I seeded some Red Russian in the field last week as a backup.

The cilantro and a couple serrano peppers would go nicely with an onion and a couple of tomatoes to make a nice fresh pico de gallo. Our kids look forward to this time of year so that I'll make it for them. We eat a lot of tacos in our household, so the fresh salsa is a treat.

There's a few more of the red potatoes this week. We didn't have time to dig more, but still had quite a few left from last week's harvest. I also don't want to dig any more until the skins have had a chance to firm up a bit.

Another small bag of petit green beans this week. This will be the last of the green beans for the year. The last couple of plantings have succumbed to the weeds, as have the shell beans. The weed pressure all over the farm has just been off the charts this year.

## Tomato Time

It's mid-August in the upper Midwest and that means we're coming into peak season for tomatoes. Everyone should find a nice pile of them in the box this week. 80% of these are still coming from the high tunnel. This will most likely be the peak of the high tunnel tomatoes while the field ones start to pick up steam. Most of what's coming in from the field are the early red tomatoes, with a few small black heirlooms.

Andrew and Jesse slogged through the high tunnel tomato picking by themselves on Tuesday while I was on the tractor all day. I was figuring it would be a big week for the tunnel toms but they ended up picking over 1700 tomatoes in there which may be a one week record. Considering there's only about two hundred row feet of tomatoes in the high tunnel, picking over 8 per row foot is pretty ridiculous.

The outdoor tomatoes continue to suffer from a fair amount of bacterial speck, but that's why we have the high tunnel, it's our backup for always having lots of tomatoes. In fact the growth of the plants in the high tunnel has been getting a little out of control the last couple of years and I think we need to start managing them a little differently, so that harvest isn't quite so

The summer squash are dwindling rapidly as they are overtaken by powdery mildew. We should eke out another week of zucchini, but this will be the last of the yellow squash.

The cucumbers are winding down too, but there is still a nice pile of them. I think we're up to about 30 cukes for each share so far this year, so I think it is about time for them to ease up.

Corn, carrots, basil and garlic round out another bountiful August box.

### Farm News

On the weather front we've had a tremendous run of sunny warm weather punctuated by a round of mild thunderstorms that rolled through last Thursday and gave us over an inch of rain. Things were starting to get pretty dry around the farm, so the timing of the rain was perfect. I managed to get the watermelon radishes, spinach and Red Russian kale seeded and covered Thursday afternoon ahead of the rain.

The other thing I was scrambling to get done on Thursday was to prepare for my annual organic inspection. The inspector was due to arrive at 5pm and I like to get my ducks in a row before he gets here.

When your farm is certified organic it has to undergo a third-party inspection annually during the growing season. In late winter we submit our updated paperwork for the farm, including what we're growing this year, where we're growing it and any new products we're using on our crops or fields.

The organic inspector is actually more of an auditor, making sure that you have receipts and records to back up what you say you're doing, rather than snooping around your farm looking for anything that looks suspicious. The inspectors always like me because I keep pretty meticulous records for a farm, even if I find some of the bureaucratic aspects of it silly.

Friday was lovely because it was too wet to get into the field. I managed to reconcile about six months of bank statements for the farm, which may sound like drudgery, but I feel much better when the farm accounts are up to date, but it's hard to keep them up to date during the summer months.

Monday was another day of all hands on weeding. We did a second pass through the fall carrots and got them cleaned up nicely. The small planting of rutabagas for the winter shares got thinned and weeded and we managed to get through the leeks that we didn't get

finished last week. The fall beets are next on the list and most of the weeds got pulled on Tuesday, but the slower job of thinning out the beets will have to wait until next week.

As I mentioned above Tuesday was a busy harvest day, while I was on the tractor for twelve hours prepping fields for next year. In a couple weeks it will be time to seed some cover crops on next year's fields and they need to be ready to go for the oats, peas and radishes, which will grow nicely this fall and winterkill during the coming months of cold weather.

**Coming next week:** Corn, tomatoes, garlic, potatoes, peppers, eggplant, parsley, zucchini, cukes, carrots.

### Asian Cucumber Salad [www.nytimes.com](http://www.nytimes.com)

- 2 large thin-skinned (or peeled) cucumbers (about 1 1/2 pounds), sliced thin
- Salt to taste
- 3 tablespoons seasoned rice vinegar
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- 1 small garlic clove, minced or pureed
- 1 teaspoon minced fresh ginger
- 1/8 teaspoon cayenne (more to taste)
- Freshly ground pepper
- 2 tablespoons dark sesame oil
- 3 tablespoons sunflower oil or grapeseed oil
- 1 bunch scallions, white and light green parts, sliced thin
- 2 tablespoons chopped cilantro

Sprinkle the cucumbers with a generous amount of salt and let sit in a colander in the sink for 15 minutes. Rinse and dry on a kitchen towel. Transfer to a salad bowl. Whisk together the vinegar, soy sauce, sugar, garlic, ginger, cayenne, and pepper. Whisk in the sesame oil and the sunflower or grapeseed oil. Toss with the cucumbers, scallions, and cilantro. Chill until ready to serve.

### Fresh Tomato Salsa

- 1 pound vine-ripened red and/or orange tomatoes (about 3 medium)
- 1 fresh serrano or jalapeño chiles
- 1/8 medium onion (preferably white)
- 1/4 cup fresh cilantro sprigs
- 1/2 teaspoon minced garlic
- 1/2 teaspoon sugar
- 3/4 tablespoon fresh lime juice

Quarter and seed tomatoes. Cut tomatoes into 1/4-inch dice and transfer to a bowl. Wearing rubber gloves, seed and finely chop chiles. Finely chop enough onion to measure 1/8 cup and chop cilantro. Stir chiles, onion, cilantro, and garlic into tomatoes with sugar and lime juice and salt and pepper to taste. Salsa may be made 1 hour ahead and kept at cool room temperature.