



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

	Fridge?	Bag?	Notes & Varieties
Carrots	Yes	Plastic	
Cucumbers	Yes	Plastic	
Eggplant	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Curly
Parsley	Yes	Plastic	Italian
Peppers	Yes	Plastic	Green bell, red bell or carmen and Jalapeño
Potatoes	No	Paper	Yukon Gold
Sweet Corn	Yes	Plastic	Last of it
Tomatoes	No	No	Reds
Watermelon	Yes	No	
Zucchini	Yes	Plastic	Last of it

Melons

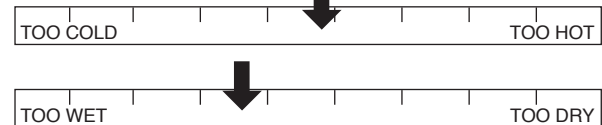
It's been a bountiful year at the farm, as you well know. There are, however, a couple of areas where things aren't going gangbusters. Melons are very hit and miss and it seems like we're having more of a miss year than a hit year.

The watermelons got hit pretty hard by an early fungal disease. They are very sensitive to them, much like the tomatoes, and when we have a wet June we often have issues with them. I was skeptical we'd have enough to go round, but there were more out there than I thought. Most of them are on the small side and the ripeness may vary a bit. Usually there's so many that I can be very picky about which ones we send in, but not this year. This will be the only watermelon of the year.

The cantaloupe had a different issue, mainly a lack of pollination during their critical time. Consequently the main fruiting of them didn't get pollinated and there are very few of our main variety. The ones that did get pollinated were the secondary fruiting, which is always smaller and a little funky. We also grow a later variety which is looking good, but there was only enough to send them to the Humboldt Ave pickup site this week since they never got any strawberries.

Farm Report 8/20/15

Rainfall 3.35"
 High Temperature 92°
 Low Temperature 57°
 Farmer Complaint Indicators™:



The other crop that isn't going gangbusters is the field tomatoes. In fact, the string of 90° days last week was really hard on them. We already had a lot of bacterial speck on the plants, and the heat and humidity ramped it up significantly. In fact, it's looking like a carbon-copy of 2014 for the tomato crop, which was a piss-poor year for field tomatoes. I'm grateful that we have the high tunnel tomatoes, but they'll be mostly done by next week. We'll eke out a couple weeks of field picking, but not in great numbers. It's really frustrating since we've already put a ton of work into them as a crop. Some years tomatoes are completely effortless, so I guess the secret is to be grateful for those years.

The peppers are looking great for the next several weeks. We picked the first of everyone's favorite sweet red carmen peppers this week. We didn't have quite enough so some of you will get a mostly red bell instead. Any red pepper in the box this week is sweet. The only hots are the couple jalapeños in the box.

We harvested the first couple of rows of yukon gold potatoes this week on Monday ahead of the main round of rain. They aren't yielding quite as much as the reds, but are still quite nice. There are some whoppers too. Yukons can get quite large, in fact we culled over 100 pounds because they had grown out of the side of the hill and gotten exposed to the sun. One thing that yukons are known for when they get large is something called hollow heart, which is a hollow area in the center of the large ones. It's not rotten or anything, just basically the outside of the potato on the inside, if that makes sense. These are quite sensitive to light, keep them in a cupboard. If you do get a little green on them just trim it off.

The eggplant always respond nicely to a heat wave. There was plenty for everyone to get a decent sized one this week.

The last of the early plantings of carrots are in the box this week. We may take a week off of carrots for next week to let the later ones size up a bit.

A small bunch of Italian parsley is in the box, along with another bunch of the green curly kale.

We say goodbye to sweet corn and zucchini this week. It must be almost September. I think we might get one more week of cukes, but maybe not.

Farm News

We've been on a weather roller coaster this last week. We were getting beaten down by several days of 90° heat. And now that the cold front has gone through, I had to break out a turtleneck and a sweater for yesterday's harvest. Jesse even wore his long underwear. It's not that it was that cold, but when you're wet for a long time at 59° and there's a breeze, it can get pretty chilly, especially when your body is used to 80° sunshine.

Friday was a sticky 92° at the farm and it was also the day that I had designated as storage onion harvest day. It was just Andrew and I for a hot long day of bringing in all the yellow storage onions. By mid-August I'm starting to feel pretty fried, and it takes everything I have to crank out a big project like that, especially when it's hot. But we got it done, and it was a good yield of some pretty nice sized onions. The key to nice sized onions? No weeds. Onions just can't compete with weeds and if you don't keep them weed free you end up with tiny onions. I barely moved on Saturday.

I also finished plowing the fields for next year and got some buckwheat seeded as a cover crop on some of this year's fields. I also had time to seed some more spinach and arugula for harvesting in September before it rained on Sunday night.

The crops are turning the corner from summer to fall as we say goodbye to summer squash and corn and I start to keep an eye on broccoli, cauliflower and cabbage that are beginning to swell. Now if we could just find the time to thin all of the fall beets. That's a big project that is time consuming, maybe we'll get to it and send some baby beets next week.

Coming next week: Chard, cukes, garlic, onions, potatoes, tomatoes, peppers, eggplant, cantaloupe.

Smashed Cucumbers With Sesame Oil and Garlic

- About 2 pounds thin-skinned cucumbers
- 1 teaspoon kosher salt, plus more for cucumbers
- 2 teaspoons granulated sugar, plus more for cucumbers
- 1 ½ tablespoons rice vinegar
- 2 teaspoons sesame oil
- 2 teaspoons soy sauce
- 1 tablespoon grapeseed or extra-virgin olive oil
- 2 large garlic cloves, minced or put through a press
- Red pepper flakes, to taste
- Small handful whole cilantro leaves, for garnish
- 2 teaspoons toasted white sesame seeds, for garnish

Rinse cucumbers and pat dry. Cut crosswise into pieces about 4 inches long. Cut each piece in half lengthwise. On a work surface, place a piece of cucumber (or several) cut side down. Lay the blade of a large knife flat on top the cucumber and smash down lightly with your other hand. The skin will begin to crack, the flesh will break down and the seeds will separate. Repeat until the whole piece is smashed. Break or slice diagonally into bite-size pieces, leaving the seeds behind. Place the cucumber pieces in a strainer and toss with a big pinch of salt and a big pinch of sugar. Place a plastic bag filled with ice on top of the cucumbers to serve as a weight and place the strainer over a bowl. Let drain 15 to 30 minutes on the counter, or in the refrigerator until ready to serve, up to 4 hours.

Make the dressing: In a small bowl, combine salt, sugar and rice vinegar. Stir until salt and sugar are dissolved. Stir in sesame oil and soy sauce. When ready to serve, shake cucumbers well to drain off any remaining liquid and transfer to a serving bowl. Drizzle with grapeseed or olive oil and toss. Add half the dressing, half the garlic and the red pepper flakes to taste, and toss. Keep adding dressing until cucumbers are well coated but not drowned. Taste and add more pepper flakes and garlic if needed. Serve immediately, garnished with cilantro and sesame seeds.

Creamy Corn And Garlic Risotto

- 3-3/4 cup chicken broth
- 2-3 cloves garlic, finely chopped
- 1 cup uncooked Arborio rice
- 3 cup whole kernel corn, cut from the cobs.
- 1/2 cup grated Parmesan cheese
- 1/3 cup shredded mozzarella
- 1/4 cup fresh minced parsley
- salt and freshly ground black pepper to taste

Heat 1/3 C. broth in a 10" skillet to boiling. Cook garlic in broth 1 minute stirring occasionally Stir in rice and corn. Cook 1 minute stirring occasionally. Stir in remaining broth; heat to boiling. Reduce heat to medium. Continue cooking, uncovered, for 15-20 minutes, stirring occasionally, until rice is tender and creamy. Remove from heat and stir in cheeses and parsley. Season to taste and serve.