



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

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	Last of it
Beets	Yes	Plastic	Baby reds
Broccoli	Yes	Plastic	-or- Cantaloupe -or- Cauliflower
Chard	Yes	Plastic	
Cucumbers	Yes	Plastic	Last of them
Eggplant	Yes	Plastic	
Garlic	No	No	
Onions	Yes	Plastic	Sweet or yellow
Peppers	Yes	Plastic	Green bell, sweet red carmen and hot serranos
Potatoes	No	Paper	Gold or reds
Tomatoes	No	No	Reds from high tunnel and field

## Quiet Week

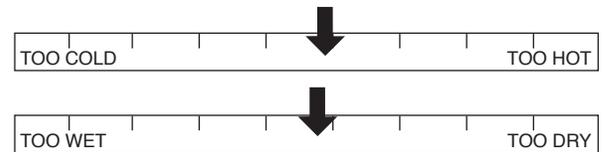
It's kind of a vacation week in the box this week. The weather can't seem to decide whether it's summer or fall and the crops don't seem to know what to do. This is why we have kind of a hodge podge of items this week. The heat two weeks ago sped up the broccoli and cauliflower and then the cool weather this week stopped it in it's tracks. Ditto the cantaloupe. We'll try and pull together enough so that you get one of those three items, but the broccoli may be a little small.

The end of the sweet corn season always makes the box seem a little empty, but look at it as a good week to finally see the bottom of your crisper drawer again, maybe even get rid of that kohlrabi that's still lurking in there. We also gave you a week off of carrots so you could use them up. Although I was kind of looking forward to setting a carrot record for the farm, 16 weeks in a row, and we could've pulled it off, but at some point it seemed a little silly.

The good news about the cool weather is it slowed down the demise of the field tomatoes so that we were able to pick 700 out there, although some are a little rough. The heirlooms are almost a complete failure this year, we may still eke out one or two, but nada mucho.

## Farm Report 8/27/15

Rainfall . . . . .0.29"  
 High Temperature . . . . . 78°  
 Low Temperature . . . . . 52°  
 Farmer Complaint Indicators™:



We had to skip basil last week because of the rain, and this week it's really on it's last legs. We'll get enough for a couple sprigs each, but the quality is not what it was. Jesse's keen eyes also spotted something new in the basil, downy mildew. First reported in Wisconsin in 2010, it is a big bummer for basil. We'll have to keep an eye out for it from now on.

This will also be it for the cucumbers. The field ones are done, and it's time to reset the high tunnel for some late season spinach. We will miss them, but ten weeks of these in a row is enough!

We sure seem to have more weird appendages on our eggplant than normal. I'm not sure what causes it, and won't be spending a bunch of time researching it. Our only problem with the funky ones is how to handle them without breaking off their noses.

The onions this week are the last of the sweet walla wallas. Some of you may get the first of the yellow storage onions instead. The storage onions are much more firm and pungent. We need to get some onions out of the packing shed. After harvesting the last of the reds and late yellows on Monday we have eight pallets of onions taking up space everywhere.

Jesse and Andrew finished thinning the fall beets on Tuesday while I was seeding cover crops for next year. It was a long, hard slog. We had gotten so far behind on it that the beets we were pulling out while thinning were nice little baby beets. Usually we get them thinned before they've started to bulb. And rather than tossing out all those lovely little thinnings we opted to bunch them for the boxes this week. The tops aren't perfect, but combined with the chard should be enough for a tasty dish.

Potatoes this week are the yukon gold or red norland. The reds have finally set their skins nicely. If we didn't have every available crate filled with onions right now I'd take the time to dig the rest of them and get them out of the field. Maybe next week.

The carmen peppers didn't pick up much steam with the cool nights so we're still at one a piece for the most part. I think we'll see more of them next week since it looks like a string of mid-80's.

### Farm News

It was quite a cool week for the end of August. It may not feel like summer, but I'll happily opt for 70's instead of 90's this time of year. Too much heat can really mess up the fall broccoli and cauliflower and make it all come at the same time. I prefer a nice, slow even maturity of the crops.

The heat does finish up the squash nicely though. It looks like we should have a nice squash crop despite the problems caused by the ground squirrel that ravaged the plants in the greenhouse in May. It's possible that we'll end up with way too much of one variety of squash, since it was hard to gauge how much of each to re-seed after he did his business. That and we didn't have additional seed on hand for all varieties.

We keep buying more crates, but it seems like the produce bulks up to fill whatever number of crates we have. We don't want to have too many extra crates since they take up lots of space even when they're empty, and they're expensive. But it does get tiresome searching high and low for boxes that are empty. Usually we've got a couple of weeks until we get in a crate crunch, but we're already there. We'll have to put a bunch of the onions into 50-pound bags to free some up. I don't really like the bags, though, since they really don't stack very well.

I spent a good chunk of time this week getting next year's fields ready while the guys were getting beet up. Now is the time to get the fields prepped and a cover crop of oats, peas and radish planted. It will grow nicely for the next 6-8 weeks and then be killed by the deep freeze of winter. It looks like there's a good chance of some rain on Thursday night and Friday, which would be perfect timing.

We're also getting some nicely timed rains for the plantings of arugula and spinach that I'm putting in on a weekly basis right now. I had to seed them in pretty wet conditions last week, but you can't skip a week this time of year or you miss the boat.

The kids are almost ready to go back to school next week. Iris did her orientation for high school last week, and Melinda is there with her for the parent orientation while I'm writing the newsletter this evening. Iris has already been swimming on the high school swim team for the last couple of weeks getting in shape for the season, it's been a good way for her to meet some high school girls before the pressure of school starts. Baker is going into 4th grade and thankfully hasn't gotten too involved in activities yet or we might not ever see each other.

**Coming next week:** Carrots, broccoli, tomatoes, peppers, potatoes, kale, garlic, cantaloupe, cauliflower, eggplant.

### Chard Stem Pickles

- 1 to 2 cups very thinly sliced chard stalks (slice less than 1/4 inch thick)
- 1/2 cup (135 grams) seasoned rice wine vinegar
- 1 tablespoon (15 grams) sherry vinegar
- 1/4 cup (50 grams) sugar
- 1 cup (230 grams) water
- 2 1/4 teaspoons (10 grams) kosher salt

Place the chard stalks in a jar or bowl. In a large bowl, combine the rice wine vinegar, sherry vinegar and sugar. Bring the water to a boil, remove from the heat and add to the vinegar and sugar mixture. Stir until the sugar is dissolved. Add the salt and stir well. Pour over the chard stalks, cover and refrigerate for at least 2 days before eating and for up to 2 weeks. Shake the jar from time to time or, if you use a bowl, place a saucer on top of the chard stems to keep them submerged. Remove from the brine with a slotted spoon to serve.

### Beet, Cucumber, and Sweet Onion Salad with Dijon-honey Dressing

- 6 medium beets, trimmed
- 1 large cucumber, peeled, cut into 1/4-inch-thick rounds
- 1/2 sweet onion halved lengthwise, thinly sliced (since our onions aren't super sweet you may want to use a little less or it may be a bit onion-y)
- 4 teaspoons honey
- 4 teaspoons apple cider vinegar
- 1 1/2 teaspoons Dijon mustard
- 1/3 cup corn oil

Preheat oven to 400°F. Wrap each beet in foil, enclosing completely. Place on rack in oven and bake until beets are tender when pierced with fork, about 1 hour 30 minutes. Cool in foil. Peel beets, then cut each into 6 slices. Arrange beets, slightly overlapping, on half of large platter. Arrange cucumber slices on other half. Scatter onion in center. Whisk honey, vinegar, and mustard in small bowl to blend. Gradually whisk in oil. Season with salt and pepper. Drizzle over vegetables.