



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

	Fridge?	Bag?	Notes & Varieties
Broccoli	Yes	Plastic	
Cabbage	Yes	Plastic	Green
Cantaloupe	Yes	No	or Cauliflower
Carrots	Yes	Plastic	
Eggplant	Yes	Plastic	or 2 broccoli
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Onions	No	No	Yellows and a red
Peppers	Yes	Plastic	Green or red bell and/or red carmen, hot jalapeño
Potatoes	No	Paper	Blue gold
Tomatoes	No	No	Red slicers and paste tomatoes

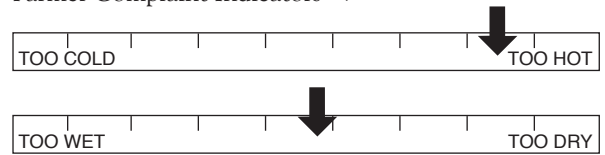
September

The tomatoes are starting to wind down in a big way, there will be fewer next week and then they may be done. I had planted some paste tomatoes to sell as canners for folks who wanted to put some up, but with the tomato crop not up to snuff, we picked them and put them in the boxes this week. Not a great year for tomatoes, but not a complete rout. I think we're sitting at about 45 tomatoes in each share for the year so far, which is respectable. It's too bad the heirlooms were such a complete bust, but they are always a gamble. The paste tomatoes (also called romas sometimes) are less wet and make a nice salsa, or topping on pizza.

I wasn't really planning on having cabbage ready this early, but between the several days in the 90's a couple weeks ago and our string of mid 80's this week, it was time to get them out of the field. Cabbage is an annual and will flower the same year it's planted if given the chance. If they start to try to flower, they will split the cabbage head open and send up a flower stalk. A warm spell when the cabbage are close to maturity will split a lot of heads. I could've held them in the cooler for a while, but I really need the bin that they're in, so off to the box they go. They will keep a long time in your fridge in a plastic bag in the crisper.

Farm Report 9/3/15

Rainfall0.59"
 High Temperature 87°
 Low Temperature 62°
 Farmer Complaint Indicators™:



We can't seem to get the cantaloupe to cooperate this year, and, really, they're running out of time. We still won't have enough for everyone, in fact I don't think we will on any given week this year. If you don't have a cantaloupe you'll get a cauliflower. The cauliflower is also being rather spasmodic, so we'll just stumble along with these two crops. My apologies if you don't get the one you want, we do the best we can when the quantities are limited.

Carrots are back in the box this week, and will be from here on out. We're starting to get into some of the later carrots and they're looking nice.

The potatoes this week are a new variety for us. The actual name of the variety is Peter Wilcox, which is the worst potato variety name I've ever heard. The breeder named it after a professor at Loyola, rather than the captain of the Greenpeace ship, Arctic Sunrise. Personally I think it sounds a touch cannibalistic to be eating Peter Wilcox, so I'm going to go with the more generic name Blue Gold. In any case, they are a dark, purple-skinned, yellow-fleshed spud. They were bred for high carotenoid content, so they're not only pretty, but they're good for you too. They can take a little longer to cook than some varieties, so plan accordingly. Let me know what you think of them, from a growing standpoint they did quite well, but it's also been a banner year for potatoes.

On the pepper front this week we're short some of the sweet red peppers. It's funny that the carmens aren't ripening faster in the heat, but they just weren't out there this week. The plants have tons of fruit on them, so we'll see more when they decide to ripen. If you didn't get a red carmen or bell pepper you'll get two

green bells. The little green ones are the hot Jalapeños again.

Now that the onions have had some time to cure and I've got all my numbers tabulated I think we have enough to start sending onions every week along with the potatoes. Since it was raining on Wednesday morning we actually had time to clean them up nicely. We haven't had that luxury very much this year. It's wonderful that we have a great crop of onions, but when we have a large yield, it doesn't actually mean we have more time to do everything, so some weeks the onions may not get cleaned if we run out of time.

More lacinato kale and garlic round out the first box of September.

Farm News

Weather, weather, weather. It's really all I ever talk about. This stretch of July weather to start the month of September is not really what I ordered, but rarely do they get my order right. The problem with it this time of year is it accelerates all the plantings and makes them come too soon. Things are timed for cooler early-fall weather. It's really a conundrum for planning the shares, too early and it comes all at once in a warm year, too late and it never comes at all in a cool year. Hopefully we can avoid another abroccolypse this time around.

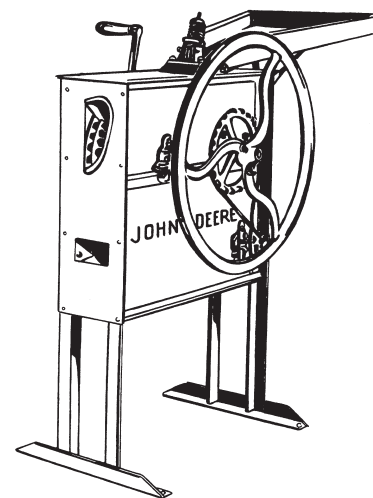
The humidity has actually been almost as big of a problem at the farm this week. When we've been curing the onions and garlic for a while and then get a stretch of very humid weather it can cause some mildew problems as they moisture gets a layer or two deep in the skins. Some of the garlic had a little mildew like this when we were cleaning it. It's purely superficial, just unsightly. The floor of the packing shed in the barn has been sopping wet for days, which is not ideal since we keep things like onions there.

While I really don't want the heat for the broccoli, cabbage and cauliflower, it is nice for the winter squash. The more heat and time to mature on the vine the sweeter the squash and the better it stores. We may even start to harvest a few next week.

On Monday we got some of the fall greens weeded along with the watermelon radishes. I think we should have a return to arugula and spinach in a week or two. Tuesday was busy with harvesting, we dug a bunch more potatoes, but again had to stop because all of our crates are full.

Jesse tipped me off to a piece of equipment that was for sale over by Durand. We've been using the same rickety hand-crank corn sheller for shelling our flour corn and popcorn for years.

But when he saw this one by the side of the road he thought I should check it out. So, while I was picking up chicken feed on Tuesday I did, and ended up buying it. It's still a hand-crank corn sheller, but a Cadillac compared to our Pinto. It's a John Deere Model 1-A corn sheller, made between 1924 and 1936. Who knew there were such nice hand-crank corn shellers out there? What is a corn sheller? It's a contraption you use to remove the kernels from an ear of dry corn. They actually are quite ingenious, you can find a youtube video of someone using one if you are dying of curiosity. It's been a long time since I put a black and white illustration in the newsletter.



Coming next week: Carrots, garlic, potatoes, onions, tomatoes, peppers, squash?, broccoli, arugula?

Purple Potato Salad

- 2 pounds small purple potatoes
- 1 purple onion, diced
- 2 celery stalks, chopped
- 1/4 cup chopped fresh dill
- 1/4 cup chopped fresh parsley
- 1 cup mayonnaise
- 1/4 cup Dijon mustard
- 1 teaspoon celery seed
- 1 teaspoon cayenne
- 1 tablespoon white vinegar
- 1 lemon, juiced
- Salt and pepper, to taste

Bring a pot of salted water to a boil. Boil the potatoes until fork tender but not mushy, about 20 minutes. Drain, then rinse in cold water, and cut in quarters. Place the warm potatoes in a large bowl and toss with onion, celery, dill, and parsley. In another bowl, stir together mayonnaise, mustard, celery seed, cayenne, vinegar, and lemon. Check seasoning. Add the dressing to the vegetable mixture. Toss gently to coat taking care not to mash the potatoes. Season with salt and pepper.