



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

	Fridge?	Bag?	Notes & Varieties
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Cilantro	Yes	Plastic	
Cucumbers	Yes	Plastic	
Fennel	Yes	Plastic	
Garlic Scapes	Yes	Plastic	
Lettuce	Yes	Plastic	Red leaf and green leaf
Onions	Yes	Plastic	Fresh Walla walla
Scallions	Yes	Plastic	
Peas	Yes	Plastic	Sugar snap
Peppers	Yes	Plastic	Jalapeño
Tomatoes	No	No	First of the year!
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

Tomato season!

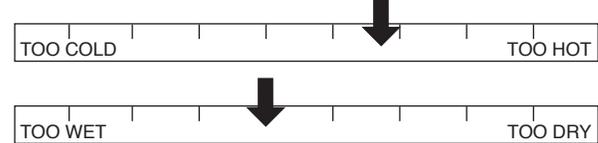
We're officially at the start of tomato season here at the farm. But it doesn't start with a bang, it starts with a slow steady trickle. Still, there should be enough to make sure everyone gets one this week. 2012 was the last time we had tomatoes this early, when we picked 351 on July 10th. I'm not sure how many we'll have for today, since we're holding off until this morning to pick. They may not all be perfectly ripe, if the one you get seems fairly firm just let it ripen on the counter a few days.

All the tomatoes this time of year come from our high tunnel, which is basically an unheated greenhouse where we can plant early crops. We've got a number of trial varieties going in there this year since we're tired of the overgrown jungle we were getting with our old variety. This year many of the varieties are being pruned and trellised as they grow, and some are already seven feet tall.

The reason I'm trialing so many varieties in there is that I'm looking for alternatives to growing our main crop of tomatoes in the field. Several years in a row we have had poor outdoor tomato crops, and we just can't continue to put so much labor and resources

Farm Report 7/14/16

Rainfall0.77"
 High Temperature 89°
 Low Temperature 62°
 Farmer Complaint Indicators™:



into them for very little return. With the high tunnel trials I'm hoping to select a couple of varieties that are productive enough that we could eliminate most of the outdoor tomatoes.

Tomatoes grown in the field are very susceptible to disease, and the last few years we've had wet spells in May and June, which gives the diseases a head start and the plants just never recover. After the violent storm last week, the field tomatoes are looking pretty haggard, so I'm grateful that we've got the high tunnel full of these varieties. Most of the tomatoes are red, although there are a few black ones too. If we get desperate to find enough ripe ones, you may get a small roma-type tomato, if you do we'll try and give you a couple. The flavor on the small ones is excellent.

We've got onions in the box this week. The early walla wallas are always a favorite. They size up early and sweet for our July harvests. The storm last week beat the onion tops up pretty badly, so there wasn't much of an option of sending in ones with green tops. You can keep these in the fridge or on the counter.

The peppers also got beaten up pretty badly in the weather last week, but in surveying the damage I noticed that there were easily enough Jalapenos for everyone to have one this week. With the onions, cilantro and tomato you can have an early taste of summer.

The green and red leaf lettuce that looked awful last week perked up enough to make the grade this week. The heads will be smaller than usual since we had to remove so many leaves to get to the (mostly) undamaged ones.

This will be the last round of peas for the year. It's been a better than average pea season, and the green beans will be back next week in force.

Everyone will have a couple fennel this week, it's continued to size up nicely. Don't feel under pressure to make use of the fronds, it's more an aesthetic choice than anything for us to leave them on there. The bulb is where the action is.

This will also be the last of the scapes for the year. We've had so much moisture at the farm since June 1st that many of the scapes just didn't ever get large enough to pick. Garlic doesn't like to be wet for very long, and we mulch it so heavily that it can be a problem in a wet year.

The carrots this week are the first ever dug with our fancy schmancy new undercutter. No more digging fork for us, woo hoo! The undercutter is basically a huge blade that gets lowered down into the ground and pulled by the tractor loosening all of the carrots in the bed. I've used it for a few other things around the farm, but this was it's real trial, and it worked awesome. The carrot harvest yesterday was just a joy.

More summer broccoli this week, including some pretty massive heads. Broccoli doesn't love the heat, so the heads start to get a little squirrely this time of year. In another week or so it will go on summer vacation until the weather moderates for the fall.

Cukes, zukes and scallions round out a nice mid-July box.

Farm News

I told Melinda to remind me that the next time we have a storm like the one last week, that we just need to rent a cabin somewhere and take a week off. Being surrounded by all of your crops that got the stuffing beat out of them is just depressing. The eternal pessimist observes that it could've been worse, and it's true.

I'd like to officially notify everyone that the weather event on the evening of July 5th, 2016 will henceforth be known as The Storm. You will continue to see reference to The Storm for the remainder of the 2016 season. Some effects will be with us until the season winds down and snow covers the fields.

By the middle of this week things were looking much better around the farm. The corn has stood back up to an almost vertical position. The onions and potatoes have resumed bulking up in anticipation of coming harvests. And the big maple tree in the yard was cut

up and dragged to the burn pile. There are still some things to clean up around the buildings, but it will have to wait until things in the field are caught up. Thanks to Jared for coming out on Saturday and helping cut up the maple on a day that was really too warm and humid for chainsawing.

We've continued to receive rain every other day, so it's been hard to get caught up in the field. Maybe after the shares leave the farm today we can start to prep for some transplanting and seeding.

Coming next week: Lettuce, beets, green beans, potatoes, onions, celery, fennel, carrots, tomatoes, cucumbers and summer squash.

Fennel and Pear Salad

Dressing
 1 cup olive oil
 1/3 cup sherry or wine vinegar (or to taste)
 1-2 teaspoons Dijon mustard
 salt and freshly ground black pepper

2 fennel bulbs
 2 unripe pears
 Shaved Parmesan

Combine the dressing ingredients in a jar. Cover and shake vigorously. This is more than you need for this one recipe, use to taste and store extra in the fridge.

Trim and quarter 2 fennel bulbs; cut 2 unripe pears in half. Use a mandoline to thinly slice everything; put in a large bowl. Toss with dressing and add shaved Parmesan. Dressing variation: Skip the vinegar and mustard. Reduce oil to 1/2 cup; add 3 tablespoons lemon juice and 2 tablespoons chopped parsley.

Roasted Fennel with Parmesan

Well, this recipe calls for 4 fennel bulbs, but you could easily halve it or combine it with roasting some other veggies like broccoli or fresh onions.

4 tablespoons olive oil
 4 fennel bulbs, cut horizontally into 1/3-inch thick slices, fronds reserved
 Salt and freshly ground black pepper
 1/3 cup freshly shredded Parmesan

Preheat the oven to 375 degrees F. Lightly oil the bottom of a 13 by 9 by 2-inch glass baking dish. Arrange the fennel in the dish. Sprinkle with salt and pepper, then with the Parmesan. Drizzle with the oil. Bake until the fennel is fork-tender and the top is golden brown, about 45 minutes. Chop enough fennel fronds to equal 2 teaspoons, then sprinkle over the roasted fennel and serve.