

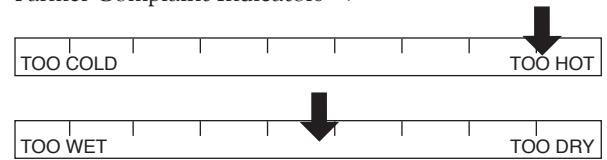


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Celery	Yes	Plastic	
Cilantro	Yes	Plastic	
Cucumbers	Yes	Plastic	
Eggplant	Yes	Plastic	
Garlic	No	No	
Green Beans	Yes	Plastic	
Kale	Yes	Plastic	Lacinato or green
Onions	Yes	Plastic	Walla wallas
Peppers	Yes	Plastic	Bell and Serranos
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	
Yellow Squash	Yes	Plastic	
Zucchini	Yes	Plastic	

Farm Report 8/11/16

Rainfall 1.29"
 High Temperature 89°
 Low Temperature 64°
 Farmer Complaint Indicators™:



The other problem with extended warm periods is that development of insects is increased with warmer temperatures. This has been obvious in the brassica patch, where we're not doing a very good job of staying on top of them. The kale this week will have some holes. I never like delivering things with holes, but sometimes we just can't keep up.

There's a lovely bunch of cilantro in the box this week. We might be able to eke out another small bunch next week too. We eat a lot of cilantro this time of year. With onions, garlic, serranos and tomatoes in the box it's a perfect week to make some pico de gallo. Just chop it all up and add some salt and lime juice, don't over think it. You can even throw in some corn off the cob.

Speaking of corn, we've been enjoying this season's corn. Most of it we're cutting off the cob and sautéing instead of boiling on the cob. Part of this is because of some tooth related issues, but it's also nice to not have to bring a large pot of water to a boil on these warm evenings.

The tomatoes have slowed down a little bit, five this week instead of seven. They have trouble setting additional fruit when it's above 70° at night, and we're starting to see the effects of some of the hot nights in July, one of which only got down to 79. There's still plenty of fruit on there, though. I spent some time looking back at our numbers and concluded that the warmer the summer, the worse our tomato harvest is. The years when we didn't really get ripe tomatoes until the end of August seem to be our better tomato years.

The summer squashes are slowing down too and succumbing to powdery mildew as they do every year

Welcome to the Second Half of the Season

This week marks the beginning of the second half of the farm season. For you, it may be a bummer to think about the season being half over. To us at the farm it means we're over the hump. Most crops are in the ground now, and some are completely matured and harvested, like onions and garlic.

We're still in peak summer season in the share box and will stay there for a few more weeks, but in just four or five weeks we'll see our first acorn squash, the beginning of the fall broccoli, and the return of salad greens like arugula and spinach.

I'm looking forward to the end of the hot weather. It's been a very warm humid summer at the farm, we could have had a nice crop of okra if we'd planted some. July ended up just a degree above normal, but it sure seemed hotter than that. It has really been about the humidity, we've received so much rain that it just feels like a sauna every time it heats up.

We're seeing quite a few effects of the heat and moisture on the crops. The beans have spent so much time wet that there's a lot of rust on the plants and beans, so the quantity of beans is going to be fairly low.

about this time. Next week will be their eighth week in the box, and it may be the end of them.

The cukes are pretty much done in the high tunnel, so most of the cukes are coming from the field this week. They love this heat, so there should be three in every box.

This will be the last week of celery, which may come as a relief to some of you. Celery keeps quite well, so don't feel in a rush to use it up.

Carrots are on break this week and will return in a week or two. Garlic, onions, peppers and eggplant round out the Week 10 box.

Farm News

The hot weather has made the onions finish up a little earlier than usual. Last Friday I decided it was time to get the yellows out of the field, all five beds of them, or right around 7,000 onions. Maggie helped Sarma and I pull them all and get them in piles and then Sarma and I clipped the tops of 3,500 onions each, got them in boxes and loaded onto pallets on the tractor. One of the challenges about having only part-time employees this year is that big projects don't always align with the times that we've got a lot of people on the farm. The red onions came out on Tuesday, so now we have them all out of the field and curing in the packing shed. With the humidity, we like to keep fans on them for a couple weeks while they cure. Next week we should be able to transfer some to bigger bins, since right now all our harvest crates are full of onions. Our 2016 onion harvest stands just north of 14,000 onions and shallots. It still is amazing to me that all of that comes from less than 4 ounces of seed.

Last Thursday morning we had another gully-washer of a rain storm at the farm, which seems to be the only form of moisture we get this year. It's like a faucet that is either full-on or off, nothing in between. We did need some moisture, but when it comes hard and fast, very little of it actually gets where we need it to go. Gentle all-night rains are what I dream about. It has been nice to not do much irrigating at the farm this year.

Half way through the farm season means it's time to get the seeder back on the tractor and start seeding things for the fall. With rain in the forecast for Thursday, I spent most of the day yesterday on the tractor while the crew was harvesting. Cleaned up a lot of the early fields and got them ready for cover crops, and seeded fall watermelon radishes, turnips, spinach and

arugula, along with another row of cilantro and one of dill. Every planting of dill that I've put in this year has gotten pounded, which is why we haven't had any in the boxes yet.

Dry conditions Monday and Tuesday allowed us to start catching up on the weed front. The fall carrots got cleaned up nicely, along with all the fall brassicas and herbs. I've been able to hill the leeks a couple of times with the tractor the last couple weeks, and they got hand weeded this week too, so they're pretty much set.

We also had to do a rescue operation in the celeriac to bring some sunshine back to the plants. These hard rains and hot weather seem to germinate every single weed seed in the soil, especially the pigweed and foxtail. Now that it's getting to be almost mid-August that will improve somewhat.

Coming next week: Corn, potatoes, tomatoes, cukes, zucchini, green beans, peppers, garlic, basil.

Pico de Gallo: Fresh Tomato Salsa

- 3/4 pound tomatoes (about 2 medium), seeded and finely diced (1 1/2 cups)
- 1/3 cup chopped cilantro
- 1/4 cup finely chopped white onion
- 1 small fresh jalapeño or serrano chile, finely chopped, including seeds, or more to taste
- 1 tablespoon freshly squeezed lime juice, or more to taste
- 1/2 teaspoon fine salt, or 1 teaspoon kosher salt

Mix all the ingredients together in a bowl. Season to taste with additional chile, lime juice, and salt.

This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess liquid that has accumulated in the bowl.

Gujarati Cucumber Raita

- 1 cup plain yogurt
- 1/2 t. salt
- 1/2 t. sugar
- 1/8 t. cayenne
- 1 medium cucumber, peeled and grated
- 1 T. canola oil
- 1/2 t. whole brown mustard seeds
- 1/4 t. whole cumin seeds

Put the yogurt in a bowl and beat lightly with a fork. Add the salt, sugar, and cayenne and mix. Add the cucumber and mix again.

Put the oil in a small frying pan and set over medium-high heat. When hot, put in the mustard and cumin seeds. As soon as the mustard seeds begin to pop, a matter of seconds, pour the contents of the frying pan over the yogurt. Stir to mix. Serve chilled.