

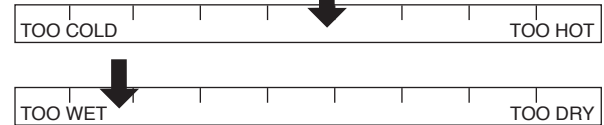


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	Last of it
Beets	Yes	Plastic	Red w/ tops
Carrots	Yes	Plastic	No tops
Cucumbers	Yes	Plastic	Last of them
Eggplant	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Green curly
Onions	No	No	Yellows and a red
Parsley	Yes	Plastic	Italian
Peppers	Yes	Plastic	Red and Yellow sweet, green bell and serrano
Potatoes	No	Paper	Red Gold
Tomatoes	No	No	
Yellow Squash	Yes	Plastic	or Zucchini, last of them

Farm Report 8/25/16

Rainfall 4.17"
 High Temperature 88°
 Low Temperature 54°
 Farmer Complaint Indicators™:



Carrots are back in the box this week. We're still waiting for the fall carrots to size up, but we have some in the cooler from the earlier plantings that we've been waiting to get in the boxes. The fall plantings are looking good, but I wish it would stop raining so that they will taste like something besides water.

Another bunch of beets is in the box this week and will be the last until the fall ones are ready towards the end of September. I've tried my best to have some dill to go along with the beets this year, but every time I plant dill the skies have a way of opening up and dumping on it so that they never germinate properly.

The green curly kale is back in the box this week. The kales have been loving all the water and growing like crazy. I could put kale in the box every single week but try not to. I keep holding out hope that one day we'll harvest the chard instead of kale, but again the heavy rains have just destroyed the chard. I'm actually thinking about mowing it all down and seeing if we could get some good growth to come back from the roots before frost.

A nice bunch of Italian parsley is in the box. It's a tasty complement to tomatoes or the beets. It's holding up pretty well considering it's usually pretty susceptible to problems in wet years.

The potatoes this week are the lovely Red Golds. We powered out a big harvest of these babies on Tuesday, bringing in over a ton of them. You shouldn't find the weird hollow heart in these, that were so prevalent in last week's Yukons. I'm not sure what to do with the poor Yukons since I don't really feel good about sending the rest, but there are about a ton of those as well. I do find that I can tell if they're hollow by holding them

Transition Time

As we transition from summer to fall over the next few weeks we'll see changes to what's coming in the share boxes. Last week was the last of the sweet corn, and it will just be a couple of weeks until the first winter squash is in the box. So it goes in the upper Midwest with Labor Day on the horizon. Some years summer seems to hang on well into September, but with all of the rain and heat we've had this year it doesn't feel like that will be the case this year. I think the plants and the people have had enough.

Drawing to a close with this week's box are the cucumbers, summer squash and the basil. The cukes have had a respectable 11-week run, summer squash nine weeks and the basil six. Some years we've had a longer run of basil, but since downy mildew showed up on our farm last year, I think six weeks is the new normal. Nine weeks is a good run for the summer squashes, a new variety of zucchini this year helped to keep them cranking while slowly succumbing to powdery mildew. There doesn't seem like there will be much mourning from the crew, since they've picked over 4,000 summer squash since the first picking back on June 19th.

against my ear and tapping on them, but the practicality of that exercise is questionable to say the least.

The sweet pepper crop is not going to be a bumper one, we're losing almost 50% of them to rot as they ripen on the plant. The three that you get this week will be about as good as it gets. Nothing ever seems to phase the hot peppers, and we have serranos and jalapeños in abundance.

The eggplants are doing a little better this week, and next week looks good for them too.

And lastly, the high tunnel tomatoes are starting to slow down a little bit, with only 4 or 5 in the box this week. The good news is that the plants are still looking good, and I expect they'll continue producing through most of September.

I was hoping for a last round of green beans this week, but too much rain and fungal rust made them pretty much unharvestable.

Farm News

Rain rain go away. If only it were that easy. What's difficult to convey to you all is how violent the rains have been this year. On an almost weekly basis we've had some period of intensely hard rains. These rain events cause a whole series of problems, such as erosion, damage to plants and the spreading of fungal disease. But the largest problem they present this time of year is beating so intensely against the soil that newly planted crops can't germinate through the compacted silt layer that forms at the surface of the soil. For the last several weeks I've been diligently preparing seed beds for late season spinach, arugula, salad mix and other crops. And each week these new seedlings get entombed in a layer of crust. This is the kind of thing that typically happens in May, not August. In August we are in a rush against time to get things up and growing before it gets too late. I've got about two more weeks to plant spinach and three to plant arugula, so any time the skies would like to give us a break, that would be o.k.

We were very appreciative of the break in the heat this week, even if we were tromping around in the mud.

The potato harvest continued on Tuesday, taking advantage of any window of three dry days in a row. The crop is looking great but our bodies are a little sore.

I haven't talked much about the winter squash this year. The squash field has been quietly doing its thing since we did our final weeding of it back in early July.

Some of the leaves are starting to die back in places and we're seeing what looks like a pretty good crop of squash. We've got one new variety this year, quite similar to delicata, which always seems to be everyone's favorite. Squash usually fares pretty well in a warm year like this, but too much water can make them a little less reliable to store for very long. Again a nice, dry September would be a boon. Usually we see the first squash in the box long about Week 15, and I don't see why that won't be the case this year, could even be a week earlier with the warm conditions.

The fall broccoli, cabbage and cauliflower is progressing nicely where it hasn't washed away. I'm seeing some pretty uniform silver-dollar sized heads in the broccoli, which means that they shouldn't be more than 7-10 days away from harvest. We're making some progress getting ahead of the cabbage worms and need to maintain constant vigilance for the next month.

Coming next week: Onions, potatoes, carrots, garlic, tomatoes, peppers and other stuff TBD.

Black Rice, Beet and Kale Salad With Cider Flax Dressing from *The New York Times*

- 1 lb beets, halved
- 2/3 cup uncooked black rice (sometimes called "forbidden rice")
- 1 1/3 cup water
- 1/2 cup pecans, roughly chopped
- 2 cups packed, shredded raw kale
- For dressing:
- 2 tablespoons apple cider vinegar
- 2 tablespoons cold-pressed flaxseed oil OR extra virgin olive oil
- 1 tablespoon whole grain mustard
- 1 clove garlic, minced
- 1 teaspoon dried thyme (whole, not ground)
- 1 teaspoon sea salt, plus more to taste
- Ground pepper, to taste

Preheat oven to 400 degrees. Add beets to a sheet of parchment-lined foil. Crunch into a ball. Roast for 1 1/2 hours, until tender. Cool until comfortable to handle. Cut beets into bite-sized pieces or wedges. Add to a large bowl.

In a medium pot, add rice and 1 1/3 cups water. Bring to a boil, reduce to a simmer, cover and cook for 40 to 45 minutes. Fluff with a fork and add to beets, along with kale and pecans.

In a small bowl, whisk together all dressing ingredients or shake in a jar. Add to salad. Toss to combine, cover and refrigerate for at least 3 hours (overnight is best). Before serving, taste and adjusting seasoning if desired.

This salad will keep in the refrigerator for 3 to 4 days.