

# Schreiber & Sons CSA

*It's a Culinary Adventure*

Schreiberandsons.com

May 15, 2009

**The Weather.** I promise that this will be my last complaint about the cold weather. It is May 15th and it supposed to dip down to the mid thirties tonight at the farm. I realize that it is going to be in the eighties this weekend but to almost freeze tonight is just crazy. Okay... enough of that, on to more useful content.

**Quantity of Produce.** Yes, we know the amount of produce in your boxes is small. This is due to the cold weather. I can assure you that more is coming. Right now we know that you will have radishes and bok choy next week, and probably some other new items, as well as lots of asparaugs. Enjoy the aspragus as we are about 3 weeks from the end of the season. We have lots and lots growing, so be patient and good things will come to CSA members who wait. (Those who are impatient will get a box full of rutabagas.)

**Memorial Day Weekend Farm Party.** See the attached invitation. Each year we have a Farm Party on Sunday afternoon of Memorial Day weekend. CSA members are invited as well as friends of our farm. We take tractor and wagon tours of the farm, have a barbeque and, later in the evening, have a really big bonfire where we burn grape and tree fruit prunings. For the BBQ, we roast a whole pig and I mean a whole pig. For those of you who are less carnivorous, there will be plenty of vegetable dishes. Ideally, we would like you to RSVP for the event. Last year we had about 200 people and it was quite a fun event.

**The Washington State Diet.** I have an idea. Yes, it is probably a bit "out there", but let's see where it goes. Many of you have heard of the 100 Mile Diet. It was first populaized by a couple in British Columbia who tried to eat just what was grown within a 100 mile radius and they wrote about it in their book, *Plenty*. This was further popularized by Barbara Kingsolver in her book, *Animal, Vegetable or Mineral*. There is a huge abundance of food grown in Washington. I wonder if there is someone (or some couple) who would be interested in what I call the Washington State Diet. For one year, you only eat food from Washington. I know I could not.... no caffine, no sugar, no avocados, no citrus, etc. Sure you can use honey for sugar and so on, but no diet Coke (my vice). And there are rules...

When you travel you can be exempt. Maybe there would be one item that you could have that is from outside the state (e.g. coffee). You would have to write about your experience, preferably on a blog that we know about, such as <http://www.joiedevivreanamateurgourmetsguide.blogspot.com>. In return for doing this, we would provide you with extra vegetables, some meat and some other items from Washington. I suspect that we can get some other commodity groups and other ag businesses to contribute to your effort. If you are interested let me know. I am very interested in working with someone on a project like this.

**The Giant Pumpkin Caper.** Currently we have 32 pumpkins assigned to families. We should have planted the pumpkins by now, but you cannot plant pumpkins with night time temperatures in the thirties. The pumpkins are in pots in the greenhouse and we bring them out during the day to hardened them off in anticipation of planting them. This weekend we will work the ground and they will be planted in the field next week. A few of the pumpkins are starting to bloom. Anybody that wants to come out and look at

their pumpkins can after this week. The Memorial Day Weekend would be a good time to check out your pumpkin.

We are starting to run out of room on the farm (which is not a bad thing), so we have to watch very carefully where we are planting things. One thing I did not think about is how much room the Giant Pumpkins can take if managed to their full potential. Giant Pumpkins require lots and lots of room, if you want to get a really big pumpkin they can easily take up to .05 acre each, and we have many pumpkins, so this project is taking a bit more land than I had thought. The pumpkins are going where we have the space... the new transitional organic ground. It will be interesting to see how this works, but the Giant Pumpkins are going on some transitional organic ground.... so these will be organic Giant Pumpkins. It is going to be interesting.

Your Farmer

Alan Schreiber