

# Schreiber & Sons CSA

*It's a Culinary Adventure*

Schreiberandsons.com

June 8, 2009

Week VI

In this Weeks's box

- Asparagus
- Spinach
- Radish
- Bok Choy
- Salad mix
- Turnips
- Leaf lettuce
- Broccoli/cauliflower - as supply permits, small share members
- Zucchini as supply permits

**Add ons.** We just picked up the beef today. While the first animal was raised organic, the place that processed it had not yet recieved the final okay to be certified. Since that time, we have worked with the company and it has become certified. So you are acting with your dollars.....because of this CSA we now have a certified organic meat locker in eastern Washington. How cool is that? This beef, which came from a cow that was raised organic, was now butchered organically so the meat can be called organic. When you recieve your beef, you will note that the label looks different. XXXXXXX

We are doing a trial run on the wine this week. We bought 10 cases (120 bottles) and we have orders for half that amount. If this progresses, and members want the service to continue, we will start the process that will allow us to distribute wine in your boxes.

We have plenty of flour and we have more demand for the eggs than we can supply.

I finally got a review back for one of the add ons.... the flour, of all things-I thought someone would have written about the eggs or meat. I am cutting and pasting from their email. Thus far, this is the only product review for the add ons that I have recieved.

"Please tell Mr. Schreiber that I think flour is a totally cool add-on! I'm so glad he's offering it. I use a 5-lb. bag every week and it is a good feeling, knowing that I'm using local flour.

It has always bothered me to live here in the middle of wheat country (especially having originally come from Pullman) and to not be able to actually use Washington wheat. I make

about 4 loaves of bread a week, plus cookies, a pie, cake, or pita bread. By our pick-up day I'm ready for the next bag. I do hope more people realize how wonderful this add-on is!"

Arienne Arnold

Share your thoughts with us and we will share them with the members (good or bad). If you want to tell us your opinion but not with the rest of the members just let us know.

Regarding the availability of meat. Below is what meat is available after this week's delivery. As you can see, we are heavy on the hamburger. All of the below is unspoken for.

6/15/2009

	Quantity	lbs
Rump Roast	4	10.5
Chuck Roast	24	56.25
Sirloin Tip Roast	14	9
Sirloin Steak	13	13
Top Round	31	20.75
Round Steak	13	6.5
Rib Steak	5	6.25
T-Bone Steak	11	13
Tenderloin Steak	5	3.5
Ground Beef	145	235.5
<b>Total</b>		<b>265374.25</b>

**The Washington State Diet.** I would like to have an organizational meeting for the Washington State Diet this Sunday at our house in Pasco at 4:30. I realize this is Father's Day-but we need to get organized and this is the best time I could do it and accomodate most of you based on feedback. The meeting is for three kinds of people; 1) those who want to do the Washington State Diet, 2) those who are interesting in trying to do the WSD but do not want to do it hard core but are more interested in eating as local as possible and 3) those who are interested in perhaps being part of support group, who have or know of local products or are just interested in the topic. The purpose of the meeting is develop Diet rules, develop a support group to assist those on the Diet, develop a list of local food sources and provide information on how to preserve food and develop other skills necessary to make this work. Also, I think those on the Diet need to meet each other as I suspect you will be each other's best allies on this.

If you think you are coming I need you to RSVP. We need a head count and see who is coming (anyone can come). RSVP and we will give you directions.

**What is going on out at the farm?** I slipped away for a few days to attend my wife's 25th college reunion at a school back East. While I was gone the crops on the farm seemed to double and the size of the weeds tripled. We have had to hire extra people just to weed. Cherries are coming, cabbage, head lettuce and lots of other things are going to be ready soon. The hot weather really has taken its toll. The spinach, cauliflower, broccoli and radishes are bolting. Upper ninties is very hard on cool season crops. For the first time since March there is almost nothing in the greenhouse right now. Most of what is left is being put outside to harden it off and will be transplanted this week.

Over the next two weeks we will be planting the pumpkins, gourds and winter squashes in the greenhouse. You could plant these in open fields but we have learned the bitter lesson of what the birds can do. If we planted in open fields, we would lose more than two thirds of the crops before they emerged because the birds would eat the seeds. Crows, black birds and starlings love squash and pumpkin seeds. This is a fairly big operation as we will end up with 7 to 8 acres of squash, gourds and pumpkins.

I am gearing up to pick melons (not for a month to 6 weeks), but because we have so many, I have to come with something to reduce the amount of labor. So now my thoughts are how to design a melon picking machine. It is not as simple as you might think.

We planted garlic late last fall and the weeds had really taken it over and a lot of us had to stop what we are doing and weed the garlic. It is about three weeks away. We have two kinds-but will wait until it is harvested to describe it to you.

We just found aphids in the potatoes, so now I have to decide what to do about that. The Colorado potato beetle seemed to have decided they cannot live without the newly planted organic eggplant and have nearly devoured all of the plants, nearly to the ground. First, I hand picked all the beetles and killed them and then sprayed neem (an organic insecticide) over the plants or what was left of them. Most of them will survive but it very aggegravating when you see your hard work being chewed up by some @\$!%& beetles. (This is what happens when you take a few days off.) If I had not caught this that planting of the eggplant would have been destroyed in 48 hours. So when you get your organic eggplant (if you are an organic CSA member), think of me. Not to make you think it is the organic side that has all the problems, I treated some conventional onions with herbicides and the spray seemed to have taken its toll on the onions and they seem a little puny. They will be fine and will pull out of it, but they will be a little delayed.

Another challenge is irrigation. We have so many plantings and both organic and conventional that I have one person who goes around and turns water off and on all day - 6 days a week. We still water on Sunday, but we have someone else cover that.

Your Farmer,

Alan Schreiber