

Schreiber & Sons CSA

It's a Culinary Adventure

Schreiberandsons.com

May 24, 2010

In your box this week, you should expect:

- Radishes
- Spinach
- Kale
- Spring onions (Franklin County grown Walla Walla sweet onions)
- Oregano
- Bok choy
- Asparagus
- Salad mix

Some notes on your box contents. We realize that you have received **onions** for the fourth time this week and for some of you this may be too much. (Interesting note on onions: it is considered the most widely consumed vegetable in the world (I guess the purveyors of this fact do not consider potato to be a vegetable.)) There is a reason why we are forcing so much onions on you. We are growing some green onion seed for a seed company on the farm this year and it is about ready to bloom. Onion seed requires a three mile isolation distance. The onions you are receiving were planted last summer and are getting ready to bolt. We cannot have these onions in bloom at the same time as our green onion seed is in bloom-so we have to either use them or disk them under. Rather than disk up the onions, we are stuffing your boxes with them. This will be last onions for a little while. **Kale** can be a challenge for some folks, but it is very nutritious and you really need to learn to eat. Unless the leaves are pretty small, it needs to be cooked. We have attached some information about kale for your use. You will be receiving a **salad mix** this week and for the next several weeks. The ingredients change over time for two reasons. First, to give you some variety. Second, the ingredients that we have available changes through the season. This week's salad mix includes red leaf lettuce, a red and green leaf lettuce, a frilly light green leaf lettuce (named Sulu), arugula (dark green with a two toned flavor that is first nutty and then a little hot), cress (very frilly and narrow leafed, with a two tone flavor that ends up being very spicy), mizuna and a small amount of violet tatsoi (this is around thick leaf that is purple on one side and green on the other side.)

The Weather. It has been unseasonably cold this past two weeks. This has slowed things down considerably. This impacts us and you. The colder it is and the longer it is cool, the more delayed the crops are. Cool weather crops love this, including radishes, spinach, bok choy and kale. The hot crops (eggplant, tomatoes, peppers, squash) absolutely hate it. This does not mean you are not going to get the crops we expected you would be receiving, it just means they are going to be delayed. In a few weeks, your box contents should increase significantly. I looked at what we sent out 52 weeks ago today; asparagus, oregano, mint, spinach, two kinds of radishes, bok choy, salad mix and spring onions, pretty similar fair as to this week. Be patient, more produce is coming.

What's going on at the farm. Things have slowed down a bit, both because of the weather and because we have a big planting and transplanting effort behind us. We brought on about a half dozen workers to catch up with planting and weeding and that helped a lot. We are installing overhead irrigation in our caneberreries and setting up irrigation in the ground we will be planting pears in about a week. We are having some significant vertebrate problems. In the greenhouse, particularly the organic greenhouse, mice are climbing up on our tables and eating the squash seed before it has a chance to sprout. We have lost about half of our seeds before we can transplant. We put mouse bait out in the conventional greenhouse and that reduces some of the predation. We are going to replant and sprout the transplants for the organic squash inside and once we have emergence, move it to the greenhouse. The mice only want the seed, once it emerges they lose interest. Outside of the greenhouse, the birds have eaten about half of the sweet corn seed-maybe time for a scarecrow.

Farm Party. No pressure but the Memorial Day Farm Party is a signature event for the Schreiber & Sons CSA. The invitation is attached. If you want to see how the farm works, show your kids where the produce is coming from, see farm equipment, or just have a nice and relaxing time, come to the farm. If you do come to the party, bring a side dish that is proportional for the number of people you are bringing. Although it is not required it helps our planning if you RSVP. If you do not RSVP and decide last minute you to come, do not let the lack of RSVP stop you. We are going to have two tours of the farm, one at 2:30, another at 4:00, potluck picnic at 5:30 and a bonfire at 6:30. We will be providing a whole roast pig that we will cook right in front of you. The pig and the bonfire will be pretty big. This is usually a lot of fun. We have also attached some farm rules and instructions for the farm party. *If anyone is interested in volunteering at the Farm Party, let us know. I need one person to help with the pig cooking and two people to help over see the arrangement of the food, food set up and generally handle the influx of people and food. Email or call the office if you are interested. Thanks in advance.*

Big Pumpkin Project. If you have kids and would like to have a giant pumpkin let us know. We will grow one for you (for each kid). These pumpkins take a lot of room to grow so we are not going to grow them unless you specifically contact us and say you want them. If you want to have a really big pumpkin, then you may want to spend a little time coming out every so often and giving your pumpkin some special attention.

Let us know if you want to participate-one pumpkin per kid (or grandkid). Call and reserve your big pumpkin.

Recipes. We recieved some member receipes for some of the dishes you have made with our ingredients. If you have a good recipe and want to share it, send it in and if we like it goes up on the website. I just could not bring myself to put up the receipe last year for the rutabaga smoothie! But that is a whole different story. If you have questions, let us know.

CSA Etiquette. Make sure you are picking the right box for you-each share type gets it own type of box.

If you are a Choice Option member, let us know your choices.

Regards

Your Farmer

Alan Schreiber