

# Schreiber & Sons CSA

*It's a Culinary Adventure*  
[www.schreiberandsons.com](http://www.schreiberandsons.com)

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Hello CSAers, if the weather warms up, we are only five weeks away from the first delivery!!

**The Weather.** It dropped to below freezing Wednesday and Thursday night and but now things are on a warming trend, with highs in the 60s this weekend. Soil temperatures are finally up past 40 degrees so we can start planting. We are about 10 days behind schedule with our planting in the fields. This is very frustrating for us. In an effort to combat the cold soil temperatures we have purchased a special fabric to put over certain crops that is supposed to increase the soil temperature and cause the plants to grow faster. We doubt it will allow us to catch up completely but hopefully we will not be so far behind.

**Planting.** We planted our first seeds on Wednesday, yeaaaaah. We planted kale, carrots, collards, kohlrabi, turnips, all sorts of lettuces and some other crops. We are planting all kinds of other kinds of crops in the greenhouse including broccoli, cabbage, cauliflower, summer squash, bell peppers, hot peppers, tomatoes, eggplants and on and on and on and on and on. Even though our thoughts are highly focused on plantings for this year, we are also thinking about years in the future. In the past few days we planted persimmon, rhubarb and kiwi as well as test plantings of mulberry and paw paw. We just received our raspberry plants today and will be getting strawberry and blackberry plants next week, with blueberries the following week. Needless to say, the farm is a very, very busy place these days. (Do not get your hopes up regarding the aforementioned perennials—most perennials do not bear fruit the first year—next year's CSA will have more fruit.)

## **Pick Up Sites and Location.**

Our pickup sites locations are generally Pasco, Kennewick, South Richland, North Richland, West Richland, our farm, and Connell. We are working with Boise Cascade to set up a Boise Cascade employee-only site at their plant. At this time we have a location for the South Richland and Pasco sites. If anyone would like to volunteer, please email Tracy at [tprobst01@centurytel.net](mailto:tprobst01@centurytel.net) or call her at 509 266 4348. She can give you the details on what it takes to have a pickup site. Generally, we just need a location to set out a few dozen boxes of produce that can be kept out of the sun. Besides being altruistic and interacting with other CSA members, the only thing you get from this is extra produce and a good feeling. Having a pick up site means donating some garage or driveway space for 2 to 3 hours twice a week.

**CSA Rules.** This sounds like one of my favorite books – *Cider House Rules* by John Irving (although I liked his *Say A Prayer For Owen Meany* better). Okay, here are the basic rules of

operation for this year. We are going to have three box sizes this year (one size for small, one size for medium, one size for large); the boxes will look different as well as being different sizes. At the beginning of the season we will let you know which boxes are for which size. Organic members will pick up on Tuesday; conventional members will pick up on Thursday. Once the CSA pick up sites are announced we will be providing the pickup times. Usually these will be a two hour interval in the late afternoon, starting around 3 or 4 pm and ending around 6 or 6:30. Last year the pickup site hosts gave folks a one hour grace period and after 7 or 7:30 we asked members not to come. Bear in mind the pickup site folks are volunteers who allow all of us to use their personal space. This is a vital service for the CSA. We all need to respect their privacy and recognize the value of their contribution. We all will be courteous to each other at the pickup site and we will make sure we keep the area and yard clean. If you see some of the informational sheets from the boxes have fallen out, please pick them up. When you pick up your box, please do not sort through all the boxes before choosing your own and be careful when picking items up and down as the produce will bruise. We do not want members who cannot come early to end up with bruised mushy produce, please be respectful when looking at the produce items.

Each week there will be a box of vegetables, herbs and fruit for you; each share size will have its own easily recognizable box. Since we will have Organic Tuesdays and Conventional Thursdays and each share size will have its own box, there will not be a need to put people's name on their box. (This will be a huge time savings for us.)

Members have the option of purchasing produce when we have surplus. When that happens and we need to identify specific individual's boxes, we will set up a Will Call area at the drop site. If you want extra produce, call or email us; we will let you know if we have it and the price for purchase. We will put the produce in your box with an invoice and you can mail a check to us.

Each week you will return your box (flattened) and leave it in a designated area. We use the returned boxes; this greatly cuts down on the amount of cardboard needed and helps to keep the cost of the program lower.

If you are going to be gone for a week (such as on vacation), let us know. We can hold your box for a few days (a week is too long) or you can have us skip your box for the week. (Our recommendation is to have a friend or neighbor pick it up for you.)

### **CSA Events.**

On May 9<sup>th</sup> (a Saturday) at 3:00 pm we are going to have a Scout (Girl and Boy)/kids tour at the farm. We will have a tractor pulling a trailer tour of the farm. After or during the tour we will pick some vegetables. Around 5:00 pm, we will grill hot dogs over a bon fire of tree and grape prunings.

On May 24<sup>th</sup> (a Sunday) we will have a big CSA Farm Party. More on this later.

**Add On Items.** The details will be coming soon, but we will have organic beef, free range eggs and chickens and sustainably raised flour available for purchase with your membership.

Attached is a picture of your future garlic growing on the farm.

