

Schreiber & Sons

It's a Culinary Adventure

www.schreiberandsons.com

Week 13 - Week of July 27

1. Rutabaga
2. Basil
3. Onion, bulb
4. Onion, green
5. Salad mix (spinach, tatsoi, green leaf lettuce, red leaf lettuce)
6. string beans
7. mizuna
8. beets
9. cucumbers
10. squash
11. melons
12. bell peppers
13. hot peppers
14. eggplant
15. potatoes
16. savoy cabbage

At this point we hope that the conventional produce is all conventional and the organic produce is all organic (or transitional organic) with the follow exceptions. All rutabaga is conventional (however it is pesticide free) and all savoy cabbage is organic. Between now and the end of the week, it is likely this will change. Also, you may not always get all of these items as we sometimes run out and have to make substitutions. It is also possible you will get some additional produce from time to time as we start picking a new crop and have a small amount of something different.

Hello, CSAers

So what is the bane of my existance this week? Weeds. Weeds are always a fact of life, but late July and August is when the weeds try to "take" you. It is also a big reason that some folks give up on having a garden. Weeds are a particular **problem** for a CSA and particularly for an organic CSA. You cannot use herbicides in an organic program. And even for a conventional CSA where you can use herbicides, your options are very limited. We have to rely almost exclusively on hand weeding and tillage. This is the time of the year that many of the weeds tiller and bolt (go to seed), we have to stop them before they form the seed head or our weed **problem** is only compounded. I am tempted to call for volunteers or anyone who would trade some produce for a few hours of rescuing our baby carrots from red root pigweed or the squash from the puncturevine.

Spare Box. We have an ongoing problem each week with a person or two not getting there box. We think that the most likely reason that someone does not get their box is that someone picks up the wrong box. Please look carefully that you a box with your name on it. We are starting something new. In addition to the Choice Box, we are adding the Spare Box. The Spare Box is a box identical to all the

other boxes, but it will be labeled as Spare Box and will have no one's name. If you look carefully and cannot find your box and you are really sure your box is not there, take the Spare Box. The Spare Box will be placed next to the Choice Box.

Tomatoes. We are entering the season of the tomatoes. We have three plantings of tomatoes both conventional and organic, each 6 weeks apart and all three of them are blooming at the same time. The first planting is producing, particularly the organic planting. You can expect a rotating series of tomato varieties in your boxes for the rest of the season. My goal is to give you enough tomatoes that you will have your fill of them and will not need any more until next summer. We are running into some interesting challenges with some of the varieties. Some we can pick when they are fairly ripe, others are so big and soft that they cannot hold together when they are ripe. To address this issue, we are going to have to pick some of the varieties, particularly the heirloom varieties when they are somewhat on the green side and you are going to have to ripen them on yourself (e.g. kitchen window sill). We have some many varieties about ready to come off with different sizes, colors and shape that it is going to be a bit of challenge for us and for you to figure exactly when some of these varieties are ripe and when they are still green. We have one variety, Black Krim, that we are just starting to pick and if you pick it when it is ripe it has a shelf life of one day. On one hand it is pretty cool to see these exotic varieties that stretch your imagination of what a tomato is, on the other hand it breaks your heart to see them split apart a be attacked by the fruit flies 4 hours after it is picked. This leads me to my last topic.....

We are all learning this year. Yes, I know I am the farmer and I am the one who is supposed to know about all of this.... but I am learning a lot this year. We are growing crops that do not normally grow here. We are growing varieties never grown in this area before. We are growing crops earlier and later than usual. Our weather conditions have been a bit off in the early part of the year. Some times we make mistakes. You cannot grow daikon radish in the spring here. I could make a list a mile long of the things we are learning, mistakes made and lessons learned. I keep telling my staff this is a building year-they remind me that I said that last year and the year before. Each year we learn more, we get better, we grown more varieties for a longer period and I think, do a better job. Someone told me over the weekend that their savoy cabbage was rotten in the middle. I am sorry for his loss of the beautiful cabbage-they did not sign up to get a rotten cabbage. He was very nice about it and I appreciated his feedback. When we walked through the fields this morning deciding what was to be picked, I made sure they knew to inspect the base of the cabbages more closely. I am sure that tomatoes will arrive from time to time squished because they got to ripe on us, or the fruit flies found the fruit before you did.

I hope as I learn about when to properly pick a variety that I have never grown that no one I know has ever grown, you can appreciate the challenges that we some times face on our end. I hope that you learn what to do with kohlrabi by the sixth week you have recieved some.

Think about this.....

We are not half done with this season!!!!!!

Hang in there the melon season starts this week.

Your farmer

Alan Schreiber