

Schreiber and Sons CSA Update May 5 - Get Ready the CSA is Starting!!!!!!!!!!!!!!

The time is here. The CSA is kicking off!

The Weather. Right now, we cannot ask for better weather. It is warm, but not too warm during the day. At night it is cool, but not cold. Just what we need. The forecast for the next 10 days is similar. We can grow crops with days and nights like this. However, I cannot give up on the griping about the cold weather. The impact of the two-weeks-ago freeze and accompanying cold weather is still costing us.

Some varieties of crops do not germinate when the soil is cold; and heaven forbid should the soil warm up, the seed imbibe water, germinate and sprout and then a freeze occur. Other crops just do plain poorly. We planted carrots in the conventional section the first week of March. We did not get around to planting some carrots in the organic section 3 weeks later. The later planted carrots are ahead of the earlier planted carrots. I bring all of this up because it influences you.....it directly influences what will be in your box this week. Less than planned.

The Box. During the rest of the season the contents of the organic share will vary from the conventional share. The reason for this is varied and relate to availability of organic seed, our ability to grow certain things organically and not having time and inclination to grow certain perennial crops organically. It is my goal that the diversity in the organic shares not suffer-that is my goal, not my promise.

However early on we will include organic and conventional produce in everyone's box. We have some items available organically, and other others conventionally, but not enough of either, so we are putting it all together in one happy box. This will continue for the next couple of weeks until our fields start pumping out the produce.

What you are getting!

1. Asparagus - conventional for the conventionals; organic for the organics
2. Bok choy - conventional
3. Green leaf lettuce - organic
4. Arugula - conventional for the conventionals; organic for the organics
5. Leeks - organic
6. Mixed spring greens - organic-green leaf lettuce, red lettuce, spinach, arugula and red kale
7. Chickpeas - conventional
8. Lentils - conventional

A few comments about what you are getting. We have a small amount of purple asparagus. Purple asparagus turns green when cooked, particularly if you cook it too much. I could talk for ever about asparagus. The purple asparagus is a different variety, called Purple Passion. It has a milder flavor and supposedly is a little sweeter. I have only a small amount and will try to spread it around over the season.

Bok choy - if this is a new item to you, you have either been missing out in life or not picking through the stir fry at Chinese restaurant. I love bok choy. The short story is this, stir fry it. Use everything but the very end of the stem. Cut the stalks up and through them earlier and through the torn up leaves at the very end of cooking. I am sure the bok choy aficionados will have great recipes.

By the way, if you have good recipes, let us know and we will put them up on the web. You can go to our website and get recipes for what is in your box for most of what you receive.

Arugula - My wife loves arugula. I do not. We try every single thing we grow. We try to sample the very first harvest, take it home and eat and we try to keep this up all season long. This weekend Tanya could not keep from just snatching the arugula from the bowl and just eating it straight. I did not have this problem. Arugula has a strong, spicy or nutty flavor. You use it in things, put in a salad mix, with pasta or cook it with other things.

Leeks - This is a surprise. Each year it seems I discover a new crop that I fall in love with. A few years ago it was leeks. They are simply great. These leeks, believe it or not, are left over from last year. These were planted about 12 months ago and have held on. Every 2 or 3 weeks during the winter I would go out and dig out a half dozen and take them home. When I realized that the spring harvest was going to be thin and late, I stopped eating them and we have just enough for everyone to have a small sample.

Mixed spring greens - Being in a CSA is learning to eat a lot of green things, I will expound on this in another update. For the next couple of months you should expect a salad mix in box. Over time, the ingredients will shift based on what is fresh and in season. Over the course of the season, we probably send out or sale more mixed salad greens than just about anything else. One more time.....like me, you have to learn to like leafy greens, because you are going to be seeing a lot and a lot of different kinds.

Chickpeas and lentils - Occasionally you will get items that we did not raise. I estimate that by volume more than 95% of what you will get this summer, we produced. The chickpeas and lentils are an example of something that we did not raise. When I met my wife she was the Director of the Research and Information for the U.S. Dry Pea and Lentil Associations. (I call her the Lentil Queen, and if you are really into food nomenclature, you might appreciate my other term of endearment for her-the Pulse Princess.) Needless to say in our family we go heavy on the chickpeas, lentils and dry peas and other products of the Palouse.

Schreiber and Sons CSA Rules

1. We have specific times for each pick up site. Remember this is someone's house or business. Respect it. Do not come early or later than the stated times.
2. Do not take someone else's box. Your box will have your name on it. Eventually the members with LARGE shares will get two boxes and they will be so marked.
3. There will be a choice box, you may take one item out to substitute for an item that you do not like. I suspect there will not always be enough items for everyone to do this. This is a courtesy that we are doing for you. *Especially early on, it may be difficult to have a lot in the choice box.*
4. If you cannot make your pick up, have someone else pick it up for you. We cannot hold it for you and we do not ask the pick site coordinators to hold it for you either.
5. You can switch pick up sites, but you have to let us know ahead of time.
6. Please bring back your boxes the following week; there is no penalty to you if you do not - there is a penalty to us, we have to buy more boxes. When you bring your boxes back, we need you to flatten them and put them in the designated areas.
7. If you cannot pick up your box, please let us know in advance. If you leave your box at the pick up site and you do not pick it up, we are giving it to the drop site coordinator.
8. If you have questions, email Stacey (shill@centurytel.net) or me (aschreib@centurytel.net). If you need to talk, call us at 509 266 4348. We will answer with our business name (Agriculture Development Group) and not Schreiber and Sons.

Times and Locations of the Pickup Sites

Tuesday -- West Richland 4:30 to 6:30
-- South Richland 4:00 to 6:00

Wednesday -- Pasco 4:00 to 6:00
North Richland 4:30 to 6:30

Thursday -- Kennewick 4:30 to 6:30
For May, the pick up site will be at one locations and in June the pick site will move to the Kennewick Farmer's Market.

Directions to your drop site.

-West Richland drop off is at Curves Fitness Center. It is at 4033 Van Giesen and is located in a small strip mall next to Subway.

-N Richland is at 2129 Hamilton Court. Go north George Washington Way, turn Right on Saint Street, turn on the first road to the right which is Hamilton Court.

-S Richland- 176 Riverwood street.
Take the Columbia Dr exit ,turn right at Columbia Park Trail, turn left at Hillwood St, turn left at Riverwood St

Pasco-2921 Road 48 - Go on Argent until road 48-house is located on the corner of 48 and Draidie.

Kennewick- is at 4417 W 12th until June 5 and then it is at the Kennewick Farmers market in historic downtown Kennewick located at Kennewick Ave and Auburn St. Next to the Roxie Theater.

Here is a Google Map with your drop site locations, you can use the "get directions" tab, just below the search box and enter your address to get detailed directions from your location to the drop site:

<http://maps.google.com/maps/ms?client=firefox-a&hl=en&ie=UTF8&msa=0&msid=104973808794430172196.0004498307f614a0e3e7c&z=12>