

Lot's of Harvest

After four months of sowing seed, transplanting baby plants, and protecting crops from the ravages of spring and early summer, now is the time to harvest the fruits of this labor. Three days a week we're harvesting all of the fruiting crops, like tomatoes, squash, eggplant, etc.

Harvesting summer fruits is almost a ritual at its best. It demands patience, strength, devotion, dedication, vigilance, and a strong back. Did I say patience... and a strong back? Sometimes these harvests are difficult. Last week, harvest came on the hottest day yet. It was a wonderful harvest, but it was REALLY HOT, and I had to break for water a couple times.

That's what summer is about. It's a lot of hot, hard work in conditions that won't let up. You sweat a ton and drink a ton, and keep on going.

The fields continue to produce very well. Our harvest numbers are way up over last year. Good harvests make my job a lot easier to handle, and it is absolutely wonderful to see all of you leaving with beautiful baskets and bags full of your share and a bouquet or two.

Even better news is that a lot of the fall crops are coming along very well, too. I spend a lot of time sowing, weeding, and protecting crops that we won't harvest for another three months or so. Last week we weeded Brussels sprouts, which look a bit haggard but healthy. We weeded winter squash a couple weeks ago, and it looks fabulous. You will likely see winter squash a bit early this year. Squash bugs are so bad, that I will try to squeeze out a good harvest before the bugs explode. Wishful thinking? It's always worth a try.

And, of course, weeds... nature's gift of job security for the average farmer...

Upcoming Events

Cooking Class, Tuesday, July 24

Tomato Festival! Sunday, Aug. 5

Work Day, Saturday, August 4

What's in Your Share

Tomatoes, Eggplant, Potatoes, Carrots,
Fresh onion, Summer Squash, Cucumbers,
Beets, Radishes

Green Beans, Tomatilloes, Okra, Basil,
Saucing Tomatoes and Cherry tomatoes are
OPEN...

What's For Dinner:

Vegetable Kashmiri

1 Tbsp Curry powder
3 Tbsp oil
1 fresh green chili, chopped
1-inch piece fresh ginger root, grated
1 tsp chili powder
½ tsp salt
2 large potatoes, cut into 1-inch chunks
8 oz. squash and eggplant, cut into 1-inch chunks
8 oz. okra, thickly sliced
2/3 cup plain yogurt
2/3 cup vegetable stock
toasted sliced almonds and sprigs of cilantro, to
garnish

Heat oil and cook chili and ginger for two minutes, stirring constantly. Add chili powder, salt, and curry and cook 2-3 minutes, stirring constantly. Stir in the potatoes, cover and cook for 10 minutes over low heat, stirring occasionally. Add the squash, eggplant, and okra and cook for 5 minutes. Add the yogurt and stock. Bring to a boil, then reduce the heat. Cover and simmer until all the vegetables are tender. Garnish with toasted almonds and cilantro.

Looking Ahead

Peppers will be coming along soon.

Tomatoes will anchor the share in the coming weeks, with regular supplies of cukes, squash, potatoes, onions, eggplant, etc.

I'm currently sowing salad mix, spinach, and chard, which should be ready by late August.