

Goodbye, August... Hello, cooler days!

Wow, that was some kind of August! It was an inferno, nothing but hot days served in bunches.

There's no getting around the fact that August was too hot. I've never seen a month like it, with excessive heat that wouldn't quit for over three weeks, heat that kept coming back after barely a break here and there. Twice I was convinced the heat wave had broken only to see it return again and again.

I think we've made it though! We've made it to September and the likelihood of cooler days and crisp nights. Although this week is still to remain quite hot, we should be turning the corner.

The good news is that we made it through all the heat. We continued our fantastic tomato harvest, picking our 6,000th pound last week, and then some, with peppers and eggplant continuing. We're seeing some decent seed germination in the fields as we keep up on timely hoeing and weeding. And the fields are in increasing good shape for next year and beyond.

The bad news is only that August was simply too hot for many crops that otherwise, during a more "normal" summer, would be plentiful by now. Salad greens, chard, carrots, lettuce, radishes, cilantro, turnips... our late summer greens and roots really suffered in the unrelenting heat. A lot of our later cabbage family crops (broccoli, cabbage, cauliflower) suffered severe losses. This means that we will see diminished harvests of these crops for at least three weeks as they recuperate and regenerate.

It's hard to watch a freshly sown and germinated bed of spinach wilt and die before your eyes, but that's a reality of farming in harsh weather. We're in this to accept the bounty as well as to ply through the hard times. Redemption, though, is in the seed. When the climate does not cooperate with your best laid plans, you simply sow seed, more seed, starting over with every new furrow and every new day. Seed by seed, each season of food and harvest writes its own story. We should be grateful that the season has been abundant and honest and that we'll get through the weeks to come...

Upcoming Events

Shareholder Gathering, Sept. 9

Come learn and talk about what's going on at the farm!

What's in Your Share

Tomatoes, Eggplant, Potatoes, Fresh onion, Basil, Peppers

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

What's For Dinner:

Red Pepper Sauce

3 red bell peppers, roasted
2 Tbsp. olive oil
1 onion, minced
3 Tbsp. basil
1 tspn dried marjoram
salt, to taste
½ cup dry white wine
1Tbsp tomato paste
¼ cup tomato puree
2 cups water or stock
2-3 tspn white wine vinegar
1 Tbsp. butter, optional

1. Chop peeled peppers
2. Warm olive oil in skillet with onion and half the herbs. Add the peppers, ½ tsp salt and cook over medium heat until onion is soft, about 10 minutes.
3. Add wine and cook until syrupy, then add tomato paste, puree, and water/stock.
4. Simmer, covered for 25 minutes. Puree or blend. Pass through a food mill if you have one.
5. Season to taste with vinegar and stir in the butter. Reheat before serving and stir in remaining herbs at last minute.

Looking Ahead

Look for winter squash, celery, leeks, garlic, shallots and beets in the near future!

Our summer fruiting season is coming to a slow end here, but what a season it's been! I was very pleased with summer production this year and look forward to continuing it into the future.

Fall crops will be a tad late, but we'll get them in a few weeks.