

Still Two Months of Harvest Left!

Last week we received the rain showers we've desperately needed since July! The land drank it up and began immediately giving back the greenest and liveliest little sprouts and seedlings, the first consistent germination and growth I've seen since before the August heat kicked in.

I've been sowing a LOT of seed lately, trying to take advantage of the weather shift, but also realizing that we're coming fast to the end of the sowing season. With the equinox approaching next week, daylight is at a premium and plants will begin slowing their growth considerably. That said, we still have over 2 months of harvest season left!

Every growing season has its own story, its unique contribution to the 10,000-year saga of farming. As we get into late summer and begin fall, the story of the current season has taken most of its shape.

This year has been fascinating. Remember that late, heavy frost in April followed by a fabulous rainy and warm May? Despite the typical challenges, we harvested a heck of a lot of great spring crops, with gracious assistance from the weather.

Summer was remarkably productive, too. One of my top priorities was to foster increased production and quality from our tomato family crops (peppers, potatoes, eggplant included) as well as from our cucumbers and squash. It worked out very well, as June and July were just barely above "normal" temperatures, although definitely below normal rainfall.

August, though, was a different story, with heat that wouldn't quit and crops that wouldn't grow. And so we come to September with a lot of the season behind us and still more to come.

I keep sowing seed, and we continue weeding. It's been a long season already, but we're still in summer, and we're still blessed with many weeks of great local food. It's all out there, growing under the sun and drinking up the rain, nourishing us and the land.

Upcoming Events

Farm Work Day, Saturday, September 15, beginning at 9 a.m.

What's in Your Share

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

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

What's For Dinner:

Eggplant and Vegetable Saute

Vegetable cooking spray

1 large eggplant, unpeeled, cubed

2 medium onions, chopped

1 yellow bell pepper, chopped

1 red bell pepper, chopped

4 tsp minced roasted garlic

$\frac{3}{4}$ tsp dried rosemary leaves

$\frac{1}{2}$ tsp dried savory leaves

$\frac{1}{4}$ - $\frac{1}{2}$ tsp dried thyme leaves

1 can (15 oz) cannellini beans, rinsed, drained

Salt and pepper to taste

8 oz whole wheat spaghetti or other pasta, cooked

Spray large saucepan with cooking spray; heat over medium heat until hot. Cook eggplant, onions, bell peppers, and garlic, over medium heat, covered, 5 minutes; cook, uncovered, until vegetables are tender, 5-8 minutes. Stir in herbs and beans; cook until hot through, 3-5 minutes. Season to taste with salt and pepper.

Serve eggplant mixture over spaghetti.

Looking Ahead

Cooler temps and rain have given a boost to eggplant and peppers, but expect tomatoes to dwindle fast. This is the last week for potatoes, but we will harvest sweet potatoes within a few weeks.

Greens are coming, I promise, but we still need to wait a couple weeks. August really knocked them back, but we'll get there. I'm doubling a lot of these September sowings to make up for what we lost in August..

Celery and leeks are on-deck and will be harvested soon. I'm waiting to give them a taste of cooler temperature so that they will taste better for us.