

Field Walk...

A dozen of you will remember a blustery day in early spring at the edge of the East Field. The soggy April ground had been tilled and waited expectantly for one of the first plantings of the year. We bundled up against early chill. It was time to plant potatoes and my, how far we've come.

The potatoes have been through a lot. For a while I didn't think they'd make it. About a dozen members cut and planted 250 pounds of potatoes back in early April. The ground was cold and wet from a late March snow and early April tornado showers. I was anxious to get the ground tilled and get something going.

The planting went very well. In two hours we were done. Just like that. A thousand potato seed safe in the ground.

And then summer came in April. Ninety degrees and dry. Remember that? That cool, wet potato ground turned to hot, dry brick and I about went crazy thinking we were going to lose potatoes. Three weeks of hot, dry weather notwithstanding, the potatoes did indeed germinate. And then rain came again, and they did fine.

Potatoes are buried treasure. Unlike the other relatives of potatoes, like tomatoes, peppers and eggplant, you never know exactly what to expect. Potatoes can be very prolific as well as finicky. Potatoes can also be a noxious weed the year after planting. Leave any potatoes unharvested and they will sprout right up the next spring.

Potatoes are a staple in diets throughout the world and for good reason. They are nutritious and hearty. They store well, and they tend to grow well in harsh climates. We get our seed from northern Maine, where winter rules and potatoes thrive. Folks there know everything there is to know about potatoes. When I ordered the seed, back in February, I asked them for a few pointers. After half an hour, I came away knowing more about potatoes than I thought there was to know. I also came away knowing that Maine farmers are very wonderful people.

So, a little taste of Maine, a little taste of Mississippi bluff... How are the 'taters? We will find out soon. The digging begins this week.

What's in Your Share

Potatoes

Fresh Onion

Cucumbers

Summer Squash

Turnips

Scallions

Lettuce

Salad Mix

Pick-your-own Cherry Tomatoes and Green Beans

What's For Dinner:

Hashed Brown Turnips

I overheard this quick recipe from one of our Core Group members. It sounded fun and delicious and easy, and yet another way to enjoy turnips

1-3 turnips, shredded
Butter or oil
1-2 cloves garlic
salt

Heat oil (or melt butter) in skillet over medium-high heat.

Add garlic and cook for 1 minute

Add turnips and flatten in skillet.

Let cook until browned, then flip.

Add salt to taste.

You can also stir fry turnips this way, too, if you don't want a solid "hashed brown"

Volunteer Opportunities:

Next Workday is Saturday, July 22, 8 to 11... Any help works wonders!

We also need extra help with a few weeding "emergencies", especially in sweet potatoes and strawberries, so if you have extra time, even a single hour goes a long way...

New Crops on the way...

**Carrots, tomatoes... peppers...
melons... all right around the corner...
Summer is here!**