

## *Field Walk...*

Trace the development of any successful venture, and you will find dotted throughout its history any number of mistakes, miscalculations, or strokes of bad luck. Small “failures” and set-backs are often so important to the ensuing success, in hindsight, that you almost want to celebrate their arrival. A little failure is much more complete as a learning opportunity than constant success.

Before coming here, I hadn't seen a farmer grow decent onions in three years. I love garden fresh onions, so this was discouraging. This year, I was determined to grow decent, full-sized onions. Three years of past failure taught me how to grow onions. It's the same with summer-time lettuce. Even though summer lettuce is never as tasty and rich as spring and fall lettuce in this climate, I was bound and determined to give it a try. These are a couple examples of moderate success that grew directly from past failures.

A small farmer is by nature a “jack of all trades.” But, it does not follow that he or she is to be “master of none.” Although it is near impossible to be master of ALL crops, most farmers are excellent at half a dozen crops, and really good at a dozen more. Mastering a crop, though, requires time, and failure, more than anything. Sometimes, it takes years, like with any crop that's a one shot deal each year. Adjustments are often identified when the crop is harvested but can't take effect until the following season. This period of adjustment is frustrating for the impatient, but very normal.

I love trying to grow crops better each year. And the best way to improve is to watch conditions take a crop to the extreme. In this sense, this year is a blessing by being so harsh. I say this with a straight face. This is a very dry year, and a very hard one for any farmer. However, the drought is displaying the limits of the land in a way that will take this farm to another level. The information gathered during extreme weather from watching crops reach their limits, tells the story of the world underfoot, and thickens the knowledge of how food can be grown here in years to come. With patience, if we can ride out this drought, then we can set this farm towards a lush and beautiful future.

## **Volunteer Opportunities:**

Next Workday is Saturday, August 5, 8 to 11... Your extra help works wonders! We also need extra help with a few weeding “emergencies”, especially in leeks and strawberries, so if you have extra time, even a single hour goes a long way... Call the farm (467-2104) to set up a time...

## **What's in Your Share**

Carrots

Garlic

Tomatoes

Fresh Onion

Cucumbers

Scallions

Lettuce

Pick-your-own Cherry Tomatoes and Green Beans

## **What's For Dinner:**

### **Cherry tomatoes and Sage with Pasta**

A wonderful, light summer meal. Someone showed me this meal, so I don't have an exact recipe. If you want fresh sage from the farm, ask me or the greeter.

Butter, up to a ½ stick

1 quart Cherry tomatoes, preferably red, stems removed, sliced in half

Handful Fresh sage

Pasta of your choice

Salt and pepper to taste

1. Boil water and cook pasta.

2. Melt butter in saucepan over medium heat and sauté sage for a minute until wilted (not burned!)

3. Add cherry tomatoes and sauté gently until heated through.

4. Add salt and pepper and toss with pasta. Add cheese if desired and serve with a salad and bread.

## **Crop Notes:**

Tomatoes are suffering. We've lost several already to drought and heat-caused problems and so may be offering tomatoes with extra blemishes to keep distribution up. Blemished tomatoes still taste great! Simply cut away the bad spot and rest is full-on goodness!