

Hello All,

For most people the thought of St. Patrick's Day brings memories of washing down corned beef and cabbage with a green beer, talking about how long the Winter was and how quickly they abandoned their New Years resolutions. I have yet to honor a resolution much past Valentines Day myself but I suppose it's the thought that counts.

For vegetable farmers, mid March signifies the start of a new season. The moment we wait for all Winter. The greenhouses are still surrounded with snow but inside the temperature is well above 80 and sunscreen is required to prevent our super pale winter skin from being toast on day one. It takes a few days to get over that fact that your winter jacket, that you need the moment you step outside of the greenhouse, begins to smell like the beach. Seeding onions is the the very first thing we do on the seeding schedule, onions are also one of the last to be delivered.

Delivering onions and melons is bitter-sweet, no pun intended, it symbolizes the diversity and prosperity of the farm while simultaneously indicating the approaching end to the season. Nature provides the cycle and we enjoy the ride.

Week 11 marks another transition. We are seeing the last of the summer squash and peppers and welcoming the fall crops. This week the radish is back and looking as great as its Spring counter part. They are vibrant red and sweet.

Bok Choy returns this week. The leaves are very hearty and tender. The stalks are crisp and crunchy with that great Asian green flavor. We have a big delivery of carrots this week. The green tops were a bit brown as these carrots were emerging in mid-July, we cut the tops and have bagged the carrots for you. The second and last delivery of the Yukon Golds is also in this weeks box. I love cooking with these potatoes, baked, boiled, steamed, roasted or sauteed these are definitely a cooks potato. Parsley will be in the bulk baskets this week and works great with the potatoes. Remember when cooking always finish with fresh herbs last.

Garlic and onions are also included this week. Yes, I did forget the garlic last week. The garlic bags were mockingly sitting outside the barn door as I returned to the farm. We took great care to properly cure this garlic so do not put it in the refrigerator. Sitting on the counter will work just fine. On that note the onions have also been carefully cured. They will store at room temperature out of direct sunlight. These are by far the sweetest onions I have ever had. I made caramelized onions and Yukon potatoes the other night and they caramelized so quickly and uniformly I could not believe it.

The red onions are a very special Italian heirloom variety, Rossa Di Tropea. This is the first time I have grown this variety and I love it. This onion was made famous in an onion festival outside of Tuscany and they will always have a place in our garden. They are the perfect size for cutting super thin whole slices of red onion. They are excellent raw.

Tomatoes are really starting to turn and the reds are outnumbering the yellows as we progress through August. They will, as always, be boxed separately at the drop site.

Spinach and arugula will be delivered in the baskets as well this week. Arugula is excellent with tomatoes in a salad or over pasta. The spinach is also very tender, flavorful and almost buttery this week, it has great body and texture.

Our fall cabbages are finishing very nicely and the winter squash have begun to die off signifying the ripening of the squash. A few weeks ago we planted the braising mix that everyone loved the first week and will have lots to finish off the season.

All things being cyclical, we are coming to the end of our delivery cycle for the season. The garden has delivered an abundance this year. I am very happy with both the quantity and the quality.

This is week eleven. We will be making thirteen deliveries this year. Thursday September 15th will be our last delivery of the season. The last two deliveries will bring lots of herbs, greens, carrots, storage cabbages, winter squash, garlic, potatoes and onions along with a few others. This type of produce lends itself to a long storage life and most of it at room temperature. Our goal is to deliver plenty of CSA vegetables to last you for weeks after the last delivery. The volume of the delivery on September 15th will be equivalent to two weeks of deliveries. This will amount to 14 weeks of produce delivered in 13 weeks. I know many of you bike to the drop sites so please be ready for a large delivery.

We have received a lot of questions about registration for next year. The last newsletter will have ALL of the information about next years' registration as well as our end of the year survey. We have had a huge demand for more members. I can tell you now that we will not be adding additional memberships next year. We are taking next year to fine tune our systems and focus on continuing to serve our membership and increase the sustainability aspects of our farming systems. That being said, all current Bistro Farm members will be given the opportunity for early registration prior to us opening any unfilled shares to the public. The final newsletter/ end-of-year survey will have all the details.

The blog and recipe pages continue to be updated. Thanks again to everyone for your submissions, the pages are really starting to look great.

I want to say again how grateful we are to have such an amazing membership. I have gotten to know many you over the season both through email and in person and it has truly been a pleasure.

Your Farmers,

[The Bistro Farm](#)