

Hello All,

They say time flies when you're having fun, well time goes even faster when your farming. By that rational we must be having the time of our lives. In fact, we are. Our little community farm is producing vegetables for about 150 families and employing local college and high school kids during their summer vacation.

Making it past the half way point in the season marks a turning point for the farm. We finished the last seeding and transplanting this week. We added the last rounds of fertility to our late Summer and Fall crops and the garlic and onions sit proudly in the greenhouse soaking up the sun as they begin to cure.

Week 8 delivers the first huge picking of tomatoes. Picked daily, we catch them as they are just beginning to blush or as the harvest crew refers to them; 'embarrassed' tomatoes. The tomatoes have nothing to be embarrassed about. So far this is the beginning of what will be a great tomato harvest. We are seeing great fruiting numbers, consistent growth, and remarkable sweetness. I absolutely love picking tomatoes during a dry period and we haven't had any rain since the monsoons stopped last week. The tomatoes will be separate from the share box at your drop site. We pack them separately as they require delicate handling and a different temperature control than the rest of the vegetables.

The very last of the cucumbers are in this week's delivery. Farming seems to be funny that way, just as you begin to get tired of a vegetable, task or chore, its time has come. Zucchini's are in that same category and are tapering out for the season, they are a bit larger and great for stuffing or minestrone style soup.

We have finished curing the garlic. The garlic heads delivered in this weeks box are best stored on the counter or in a cool dry place. Unlike the fresh garlic we delivered earlier this is ready to be stored at room temperature. More garlic will be delivered every other week for the duration of the season so no reason to be frugal.

Our main onion crop is in and looking fantastic. This is a new type of Spanish onion for us and I am very pleased with the harvest. Very good sized and sweet. The onions in the share this week store in the refrigerator, we are curing the rest for long term room temp storage and those will be delivered in a few weeks. Sweet and juicy these onions are great for caramelizing.

The peppers and jalapenos continue to come in very well and we are even seeing a second setting of blossoms, no promises but I am very encouraged. The jalapenos haven't gotten very hot yet but the next week's delivery should really start to bring the heat.

For those of you missing the hearty greens as much as I am, spinach and kale are back this week. This is the first spinach after the extreme heat. It is not delicate beautiful salad spinach, but it is very tasty and hearty sauteing spinach.

Thomas and Bethany are leaving us this week. Higher education calls and their time on the

farm for this season is coming to a close. They have been an intricate part of this project from the very beginning. Bethany continues to contribute volumes of knowledge to us through “Bethany says”. Her passion for food and contagious happiness will truly be missed. Thomas has dedicated countless hours building and maintaining our website, blog, and recipes while somehow finding time to take some amazing photos. Thomas is a crucial part of the entire operation, proving not only to be a jack of all trades but one of the most dedicated and reliable people I could ever have the pleasure to work with. Together, their contributions have made this farm possible. If you see them this week wish them well.

Enjoy this perfect weather!!

Your Farmers,

The Bistro Farm