



Dear CSA Shareholders:

So this week still feels like a transition to summer garden stuff. I got a great bunch of help from Tony who came down from Portland to check out the farming life this week. We managed to get the whole of the spring garden cleaned up, irrigated and ready to go. A lot of that ground has been pretty depleted and will be covercropped to soybeans to build tilth, but some is being planted to fall crops like more lettuce, carrots, chard, some overwinter stuff like kale, chard, brussel sprouts and if I am brave some broccoli. Not sure I'm really up for fighting off bugs again, so we'll see. The summer garden is growing by leaps and bounds. If you have any interest stop off at Corvallis Saturday market where we have some pictures, or let me know if you want to come here for Wednesday pickup to check it out.

A few notes on the stuff this week: The shallots are really taste but kind of small. I learned something new—that you are supposed to cut the flowering stalks off before they flower. You'll notice many of the shallot bulbs have a large, woody stem inside. This is the base of the flowering stem and is pretty much inedible. In the past I've had great shallots and was really disappointed with how these look. It's a mistake that I won't make twice—seed shallots are super expensive. Also, the lettuce didn't look nearly as good as I hoped. I think its just been too hot and even though I grow it in the shade of other plants (beans in this case) it looks beat up. My guess is that I won't have lettuce next week. Also, there were just enough beets left for full share customers. I have gotten great comments from most of you about the Chioggia beets, I am glad that you have liked them. There is one more planting that will be ready in a week or two, then a break since they don't germinate well in really hot weather. I should be able to get one more in for the fall if it stays cool for a week or so. Summer stuff is coming I promise. I ate the first cherry tomato this morning, a lot things are starting to be ready but not in big enough quantities to share with you. I always joke that the farmer's family usually eats the worst looking stuff since it won't sell. Maybe having one or two cucumbers or tomatoes is the flip side of that. Anyway there'll be tons of everything soon enough.

Drew

Produce this week:

Blueberries	Var. "Patriot" From Anderson's blueberry farm here in Lewishurh
Green Beans	Var. "Blue Lake Bush" The standard for fresh eating beans
Shallots	Var "Dutch yellow" Use like an onion but has a much milder taste...
Garlic	Var. "premium Northern White"
lettuce	A mix of loose leaf lettuce—sorry, this looked a lot better in the garden than washed..
Beets	Choggia and Ruby Queen.