



Dear CSA Shareholders:

Anybody know what's up with the weather? I'll just leave it at that.

There's some really nice red cabbage this week. They're kind of small but super sweet. We have the first of the melons today, beautiful cantaloupe with really nice size to them. Some of these are just on the verge of perfect ripeness, if there is still some green to the skin just leave them on your counter for a few days and they should ripen up well. I had to pick them today since I saw a few are getting gnawed on by the field mice. The rest of the melons should make it but the weather really needs to improve, especially for the toughest variety I grow, the Charentais muskmelons. Every year it's a little tough to know what will happen with these but they are so good and in pretty high demand at farmers market that the risk feels worth it to me. There are a few that are close and there are so many altogether that I have faith that they will happen but am crossing my fingers to say the least. Lots and lots of tomatoes...I have gotten a few questions about one variety that I don't know the name of. Anyway it's an old heirloom variety that has kind of a greenish tint to it even when ripe. Also I think we'll also pick the Chehalis green apples, which are my favorites. Lots and lots of potatoes, too—they are bigger now but in great shape. Mark brought by more figs, which we have been loving, even though they don't last long.

Also we are getting closer to apple pressing time. Please if you have any juice jugs I would really appreciate them. Hope everyone is enjoying the last week of summer; I had some pretty depressed looking teenagers helping out this morning. I still kind of remember that end of summer/start of school feeling that just made you groan every Labor Day. All I can think now is better than me!

Drew

Produce this week:

Fresh Beans	Vars. "French Filet", "Burgundy" and "Cherokee Wax"
Apples	Var "Liberty", possibly some green "Chehalis"
Figs	From our neighbors Jo Alexander and Mark Lindgren.
Peppers	. Var "Gypsy" wax pepper, also some "Anaheim" which is long and narrow—not spicy but great for Mexican food.
Tomatoes	Var. "Early Girl", "Siletz" "Legend" "Sweet Million" "Lemon Pear"
Potatoes	Var. "Yukon Gold", also a few "Red Pontiac"
Cabbage	Var. "Ruby" one of my all time favorites. picked a little early to stay ahead of the aphids.
Cucumber	Var. "Sweeter Yet" Just enough for full shares, there'll be tons next week.