



Dear CSA Shareholders:

*Well today I am writing the newsletter at the last possible moment. It was very hard to tell just how much stuff was going to be ready today. A number of things are ready but not in sufficient quantities for everyone to get some, so I'm not sure how the actual divvy-up will go. Full shares will probably get a lot of things that 3/4's don't, but the next week looks hot which will help a lot. The melons just kind of sat there last week; there are tons but it needs to be hot to ripen well. If this heat wave doesn't come through I will probably give up on the muskmelons so at least you won't have to hear about them anymore. There are a few today, but they're prematurely ripe and not as sweet as when they get a good stretch of heat. Also I've had to rotate them every time it rains or they rot at the ground spot, and some have been gnawed on by critters. I'm keeping my fingers crossed. I have the first of the Edamame soybeans, also. These are a favorite of my kids and we go through the store-bought kind like crazy. If you're not familiar with Edamame, they are the easiest thing in the world. Simply boil them in the pod for about a minute and eat them by using your teeth to pull the bean out of the pod. Lightly salted they go perfect as a snack, in Japan they are often served salted as a snack to go along with a drink. I found this variety after about 10 years of garden trials. It has been the only fresh-eating soybean that I've gotten good yields from, but this year they look smaller than two years ago. Lots of tomatoes: everyone should get slicing tomatoes as well as cherries. The cherry varieties are the following: Christmas Grapes, which has greenish shoulders, Cherry blossom is all red, Lemon Pear is pretty accurately descriptive, and Lemon Drop is small and round.*

*Also, Mark Lindgren brought by some amazing pears. There were three varieties altogether, but one looks like it should sit a week or so. He suggested that I tell you to chill them for a day or two, then let them sit on the counter for 3-4 days to ripen for eating. They can keep in the fridge for at least a few weeks. Sorry gotta run and put the boxes together. Enjoy the last of the heat!~*

Drew

## Produce this week:

<b>Fresh Beans</b>	Var. "French Filet", pretty meager bean picking after cool weather.
<b>Edamame</b>	Var "Black Pearl"
<b>Beets</b>	Var. "Detroit dark red"
<b>Peppers</b>	. Var "Gypsy" wax pepper, Still waiting on red and yellow peppers...
<b>Tomatoes</b>	Var. "Early Girl", "Siletz" "Legend" "Sweet Million" "Lemon Pear"
<b>Pears</b>	Var. "Kalle" Is red, Var. "Bennett" is a yellow-red blush
<b>Cabbage</b>	Var. "Ruby" one of my all time favorites. picked a little early to stay ahead of the aphids.
<b>Cucumber</b>	Var. "Sweeter Yet" also "Lemon Cuc" which is roundish and yellow or white