



Dear CSA Shareholders:

Hello from a very satisfied farmer. The weather has cooperated in a way that I really didn't expect and now I have the full range of goodies that I hoped to be able to grow for you. The melons are finally here, beautiful "midget" cantaloupe and the muskmelons that I have been talking about for months. This variety is called "Charentais" and is famous as the most flavorful of the orange-fleshed melons. A little history if you are interested: Muskmelons were much more commonly grown until the early part of the twentieth century and the advent of industrial scale agriculture. Growers and wholesalers become much more interested in produce that had better "keeping" characteristics so that they could ship it all over the place and put more of an emphasis on appearance than on taste. This doomed the muskmelons since they have a very narrow harvest window: pick them too early and they don't ripen, too late and they start to have a "musky" taste. They also split after a few days, which can be unsightly. The taste, however, is unparalleled. I hope you enjoy them as much as my family and I do. Samantha in particular is a huge fan of melons and gets really excited when you start to cut one open. The other melon, "Minnesota Midget" I grew on a lark since my mother is from Minny and they looked good on the seed packet. I am really happy with them and amazed at how productive the plants were. I have probably a hundred of this smallish melons so you probably will get more next week also.

I also have the first of the sweet corn. I think there will only be enough for full shares, at least this week. The corn didn't come up very well. I think that the crows got into the beds and ate a lot of the seed before it had a chance to sprout. There are more pears from the Lingren/Alexander place this week. I learned at farmers market last week that this variety is one of many Italian or French variety that have the word "butter" in there name and that it is very descriptive of the texture of the pear's flesh. They have such a beautiful color and are perfectly ripe. They will keep in your fridge for a week or so, but eat them now if they are left on the counter. Enjoy the good stuff and if you have kids I hope you are enjoying the start of the school year as much as we are around here.

Drew

Produce this week:

Fresh Beans	Var. "French Filet", the last of the green beans, there will be some more later this month if the weather holds
Sweet Corn	Var "Jubilee" the standard for "super-sweet" corn
Carrots	Var. "Nantes", also a bunch of "rainbow mix"
Peppers	Var "Gypsy" wax pepper, Still waiting on red and yellow peppers to fully ripen...
Tomatoes	Var. "Early Girl", "Siletz" "Legend" "Sweet Million" "Lemon Pear", "cherry blossom"
Pears	Var. "Buttira Rosuta Morettini" a mouthful but really really good.
Muakmelon	Var. "Charentais" I think this is the best tasting orange-fleshed melon ever.
Cucumber	Var. "Sweeter Yet" also "Lemon Cuc" which is roundish and yellow or white
Cantaloupe	Var. "Minnesota Midget" a single serving size melon with great taste