



Dear CSA Shareholder,

Hard to believe that we are at the second to last week of CSA boxes for 2008 but it is the truth. When you look at the weather and see frost on the ground in the morning it makes it pretty clear I guess, but time still flies. We have been very busy at the farm this week. Pumpkins were harvested yesterday, and Tim and I continue to pull the summer residue of dying tomato plants, trellises, irrigation lines and so on out of the garden beds. The weather continues to cooperate, giving us time to get everything cleaned up and ready for cover cropping, although it is pretty chilly in the morning. Hopefully we should be able to finish up with clean-up by the end of this week. Once it starts raining I like to stay out of the garden as much as possible, except maybe to check on gopher sign and to see how the garlic is coming along. Speaking of both, my neighbor Rob K has resumed his annual "sport" of gopher trapping by finally catching the one that was threatening to dig up the entire back garden. Also, we have been planting a lot of garlic and shallots. We have five varieties of garlic planted, and both French Red and Dutch Yellow shallots. You may remember my shallots were a little disappointing this year. I realized a month or so ago that I bought shallot seed from Peaceful Valley in California last year. They must have been a variety more appropriate for further south (most Alliums—onions, garlic, shallots and leeks are "photoperiod sensitive" meaning that day length affects their growth) and it all ended up flowering and having wimpy little bulbs. I found a new supplier in the Klamath Falls area who assures me his shallots are perfect for our latitude, so hopefully they'll do better in 2009. We also have a ton of Leek transplants to put out next week; all stuff that will be ready for next spring, which seems like a long way off but I need to be planning ahead as always....

Drew

Produce this week:

Pumpkin	Variety "Jack O Lantern" a good all purpose one with nice sized seeds for eating
Squash	Acorn Squash,
Peppers	Var "Gypsy" wax "Pablano" and "Anaheim" all of which are sweet not spicy.
Tomatoes	Sorry, not sure what varieties you'll get since so many are split.
Apples	The Reddish one is "spitzenberg", Green variety unknown"
Radish	Var "French Breakfast".
Baby greens	A mix of Mesclun greens, baby spinach, lettuces and radish greens
Pears	Another French butter pear, I don't have the spelling in front of me...