



## rain report

8/15-16: 0.4"

## in the box

Fingerling Potatoes: 'La Ratte'

Yellow Onion: 'Cortland'

Cured Garlic: 'Inchellium'

Kale: 'Siberian' or 'Lacinato' (some sites)

Swiss Chard: 'Bright Lights' (some sites)

Cucumbers: 'Marketmore 76'

Basil: 'Lemon'

Eggplant: 'Ping Tung Long' or 'White Star' (some sites as just getting started)

Cherry Tomatoes: 'Sungold' or 'Juliet' (some sites)

Sweet Peppers (some sites)

Hot Peppers (by request from registration form as available)

## ala carte items

Peppermint, Doublemint (Mojito type), Sage(\$2 each). 4 inch pots of Rosemary, French Tarragon, Peppermint, Doublemint and Sage Plants (\$5/each) Email me with your requests (please include your pick up day/drop site) and I will include them with your share. Every 4 weeks I will send you an email requesting payment for the purchased items.

## photo of the week



*Can anyone identify this new plant we are seeing beginning to appear in our buffer zone on the north edge of the farm?*

## Farm update

In last week's newsletter I mentioned how we are "experimenting" with seeding some Fall Crops a few week's early (plus doing the regular scheduled seedings) because of the cooler summer temperatures. The typical summer crops of eggplant, peppers, tomatoes, summer squash and cucumbers look great for the most part, but are just maturing much slower because of the lower than "typical" night time temperatures we have been experiencing. You see, plants actually do most of their growing at night so while they are collecting all the sun's energy for growth during the day they actually use this energy to grow at night. The amount of growth (including fruiting) depends on how warm the night time temps are. Too cool and the plant "thinks" it is still in vegetative mode, continuing to grow but not feeling like it is in any rush to start fruiting (although we are eagerly awaiting these this time of year!). A couple observations I've anecdotally witnessed lately with this cooler than "normal" summer is that I am just starting to hear the chirp of the yearly (not periodically) cicadas and the occasional blink of a lightening bug (instead of flashes showing up all over like fireworks).

The ripple effect of weather experiences (like excessive rains in June!) we had months ago can also have an effect on the crops we would normally be harvesting now. Most of the transplants (for summer crops) are put in the field during the month of May. The weather was great (including bountiful harvests of spring crops!) to put the crops out and then it started to rain late May into June and continued to rain for a lot of the month. We got almost 2 ft. of rain during that period that prevented us from doing some of the much needed weeding of these transplanted crops like your onions. Some of the hardest decisions a farmer ever has to make are to forgo weeding of one crop in order to hopefully stay on "schedule" seeding and transplanting other crops for future harvests. This was a decision I had to make with the onion crop this year and while they are smaller in size, I feel like they are still just as tasty!

Stay tuned to next week's newsletter as I will begin talking about ways we are planning to help mitigate these weather extremes (i.e. risks) for next season.

Until next week Happy Eating,  
Farmer Ben and the Crew

 RecipesLemon Basil Cookie (sugarpiesfood.com)

**Ingredients:** 1 cup lemon basil leaves, 1 ¾ cups sugar (divided) 1 lb. butter, softened, ¼ cup lemon juice, 1 Tbs. lemon zest, 1 large egg, 6 cups all-purpose flour

**Directions:** Pre-heat oven to 350 degrees. Pulse basil and ¼ cup sugar in a food processor or blender until blended. Beat butter at medium speed in a mixer fitted with a paddle attachment (or with a whisk) until creamy. Gradually add remaining sugar, beating well. Add lemon juice and egg, beating until blended. Gradually add flour and basil mixture and continue to beat until mixed. Shape dough into 1 inch balls and place 2 inches apart on baking sheet lined with parchment or "slipat". Flatten balls slightly with bottom of glass dipped in sugar. Bake at 350 degrees for 8-10 minutes or until lightly browned. Remove to wire racks to let cool thoroughly.

Bistro 43 Garlic Soup (revised)

**Ingredients:** 1 Tbs. Extra Virgin Olive Oil, ¼ cup chopped garlic, ½ cup chopped yellow onion, 3 cups chicken stock, 1 lb. potatoes (cut into 1 inch pieces), salt and pepper to taste.

**Directions:** In heavy bottomed pan, sauté garlic and onion in oil for a few minutes. Add potatoes and stock. Simmer until potatoes are tender. Puree and season to taste. Garnish with sour cream (if desired). Makes approximately 4 servings.

 Recipes (cont.)

Make sure to check out our recipe page at:

<http://www.wabisabi-farm.net/recipes/index.htm>.

This page is packed full of delicious recipes and is a compilation of recipes collected over the years of Turtle Farm's CSA and the first year of Wabi Sabi Farm! It is organized by vegetable so hopefully will be easy to use!

 storage tips

Onions/Potatoes/Garlic: store on in a bowl on your kitchen counter/dining room table top.

Cucumbers: store in the crisper drawer of your fridge.

 calendar of events

**August 24th:4pm till???** Farm Potluck.

**October 12th: Noon till 2pm** End of Season Potluck

Keep watching your newsletters for additional events possibly added throughout the season!

There are also many great pictures on our Facebook page at:

<https://www.facebook.com/WabiSabiFarmIowa?ref=hl> You don't have to be a member of Facebook to check it out!

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