



Bear Prints

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The cherry tomatoes are all tied up! They aren't ripening nearly fast enough, but they'll get there. The cold nights certainly slow them down, but it's supposed to heat up again this week. Please be considerate & leave some for others. We'd appreciate it if you could stay in the middle two rows as well, so the carrots & tomatillos don't get trampled. You can reach through to the other side, so you won't miss any.

DON'T FORGET YOU SECOND PAYMENT, PLEASE.
Hard to believe it's been so dry after all that rain in early summer. Mike finally worked the kinks out of the irrigation system. It was a lot of work, walking up & down the hill from the pond. At one point the sprinkler toppled, spraying a hard jet of water into the poor eggplants. The crew had just weeded them & went running to the rescue. The hose let go after that & Emily was absolutely drenched. She wasn't going to let those plants get hurt after all that hard work weeding!

Farm News

This newsletter has evolved a lot over the years. The first couple years it was one page, just straight typing, no blocks, etc. Much harder to read. Then Anna Barker came along & volunteered to write a back page. Over the years she's developed the "box" system, to make Bear Prints eminently more user friendly. Thanks a bunch, Anna, and we'll miss you this week while you are away on your annual pilgrimage to Ohio. Thus, this week, unlike other years, I'm taking the coward's way out and skipping the back page this week. This is due primarily to the fact that we don't have anything new that is unusual this week, so recipes aren't a dire need.

The content of the newsletters has also changed somewhat over the years. For the first many seasons, Mike insisted on an upbeat, "nothing bad ever happens on the farm" style. Over the years we've gradually become more honest about what it takes to grow your food. Hence last week's diatribe about how bad the season is. Enough complaining, though. In a couple weeks we may have some light pick ups, since the gap in planting will show up, but the tomatoes are coming and the winter squash is still doing well, so barring an early frost, we'll do o.k.

It certainly has been great sleeping weather. I have never been so glad to hear the coyotes, the other night. They woke me up, the pups were so loud. They are our natural woodchuck control. They've definitely been slacking in that department!

What's New In Your Share This Week

Nothing new this week, at least nothing that Mike will admit to at writing time. The newsletter production is always frantic by nature. Often we literally go out and count veggies in the morning to see if there's enough of something to give out. So we can't plan ahead. In fact, often it's tough to give the same veggies all week. The green beans of last week is the perfect example. I picked them with Mom on Monday, but there weren't enough on Wednesday. We often have to substitute other veggies during the week, but we keep track of who got what to try & make it even. So don't be surprised if your friend got something a little different on another pick up day.

We know we'll have kohlrabi again. Have you tried it peeled & raw? Nice & crisp, even the kids might like it that way. Mike prefers it boiled & mashed with butter. CSA members have told me they like it added to stir fry and just mixed in with other veggie

dishes as well. Last week some days got cucumbers as a new item. Hopefully they will continue as well. You all know what to do with them of course! Tomatoes should be coming soon, but we can't say when we'll have enough for everyone. When they finally do come in, try them sliced with fresh mozzarella (the kind packed in water) and basil leaves, with olive oil, salt & pepper. Or, if you are like Mike, slice and eat with mayo on toast. If we do have corn we probably won't have much of it, due to the raccoons. Even a few ears would be nice, though. We had visiting relatives last Thursday, and one of the kids wanted to try the beets, after seeing them growing and harvested. We roasted them with olive oil then peeled them after. Chunked up, they didn't take that long. He tried them, but the adults really enjoyed them & gobbled them up.