

Lone Willow Ranch
April 12, 2007

It was a very exciting week for us to make the first delivery of our CSA. We really hope every one of you enjoyed your produce. Last weeks delivery is just the start. We are looking forward to brining you colorful and tasty produce every week. The weather has been a challenge this year. The up and downs of the temperature and the windy conditions have been tough to work with. It seems as if you just get caught up before you are behind again. We are happy to report the Nelson and Yaya carrots are looking pretty good. We are expecting a good harvest. The fruit trees have good pollination and are looking good as well.

A Special Thank You to Cyndi Roeloff and Collene MeNefee for helping us share our harvest with you.

We have listed a few special events that we are interested in and want to share with you:

April 20th is Earth Day. Check your local paper for events.

April 21st is the 10th Anniversary Pacheco State Park, 4th Annual Wildflower Day. You may email jmorg@parks.ca.gov for more information

April 28th The *California's Agricultural Resource for Organic Transitions* (CAROT) is having their 1st Annual Organic Farming Symposium April 28th in Fresno.

Featuring Dr. Arden Andersen, a world renowned speaker and writer in agriculture and holistic medicine. Holiday Inn Airport, Fresno, Time: 8:00am to 5:00pm Registration is \$80.00. RSVP by April 16, 2007 Contact Sarah at CAROT 559-224-8751

June 2nd Heartland Festival at the Riverdance Farms in Livingston. You can go to www.eco-farm.org for more information. I will have flyers in the coming month.

Sept. 29th Slow Food Madera's "Tomato's Night Out". Hosted at Lone Willow Ranch, in Firebaugh, CA you may go to www.slowfoodmadera.org or www.organicheirlooms.com for more information.

This week's box includes: Baby beets, carrots, leeks, dinosaur kale, large leaf spinach, cauliflower, cilantro, green leaf lettuce, arugula and Ford Hook Giant Swiss Chard. A little information on the Ford Hook Giant Chard. This plant has succulent celery-like stalks, that supports large, dark green very savory fleshy leaves. Cut up fresh like confetti for salads, steam whole leaves with olive oil and my favorite quick sauté in butter with a little black pepper.

If you have a special fruit or vegetable you want us to try giving us some information on it and we will look into growing some for the CSA. We look forward to sharing comment and ideas. If this is your fist week. **Welcome.....** Farmer John & Shelby