



Lone Willow Ranch

August 14, 2008

Hello, where has the summer gone? I know school is starting but we feel we have just entered into the summer weather. Below is a blurb from our French intern Matthias Servan

Hi everybody, I am Matthias Servan, one of the three interns who work on the Lone Willow Ranch. I come from France.

I have been in California for one month, the time goes so fast! I'm very happy to learn about the organic farming and the CSA system. I like this kind of agriculture, closes to the customers. In France we have the same kind of organizations, the AMAP, which works similarly...

On the farm, everything is all right, the vegetables grow each day more, and the eggs are coming! Currently, we have a problem with the aphids, an insect which attacks the squash. So, we introduced a beneficial insect to compete with them... we will see.

I'm looking forward to meet you for farm day! Matthias

This week's box

We have corn, melon, cucumbers, carrots, squash, potatoes, red peppers, eggplant, heirloom tomatoes, herbs, peaches, and nectarines I'm sure to miss something.

Farm Report

The weather has taken the toll on all of the produce. We are waiting for it to cool down a bit before we start transplant fall veggies. The worm pressure is very high and has become a problem. We have released lace wings to combat the aphids and fly traps to reduce the flies. It seems like we (farmers) are all facing a lot of difficult issues this year.

John meet with the Fresno Bee food writer last week and she wrote a little bit of information about the Slow Food Nation and a little about our cheese and the farm in this weeks paper. Check it out if you get a chance. The fresh cheese we are distribution in your CSA box is called Chèvre. The fresh Chèvre can be used in almost any dish sweet or salty. We especially like it with the heirloom tomatoes.

Fig fest- where do I begin? It was such a nice day. We tried figs in many, many different ways. They are great in salad, or fresh, but I think I will pass on the fig chili. The best for me was the fig fritter from the Chef's Table, Fig Garden Village. John liked the fig, blue cheese and Prosciutto from GIGI'S on Fort Washington Street, Fresno. All the recipes will be posted on the Slow Food Madera web page. Check them out. A very good day with an excellent dinner prepared by Chef Mike Schackelford of Trelio's Clovis, CA. The menu is on the web page also.

Lone Willow's 1st Farm Day- August 24, 2008 12:00am to 3:00pm

Tasting of all sorts

Slow Food Nation –August 29th thru Sept. 1, 2008. . www.slowfoodnation.org

We love to hear from you, recipes, comments, whatever.

Cheers,

Farmer John & Shelby