

June 28, 2007

Lone Willow Ranch

Hello, Welcome new members!!! Things are heating up. We have new members joining every week. We hope everyone is having a great summer and enjoying the great produce. It is just the beginning. Can you believe it is almost July!!!

This weeks box

We have squash, cucumbers, beets, carrots, red potatoes, red onion, radishes, onion, garlic, jalapeno, tomatoes, peaches, apricots, basil, mint, some green beans, and some corn. The corn is still young, but if we wait until next week some of it might be tuff. We love to eat it raw when it is young.

The interns and I made apricot jam last weekend. A first for all of them. They were surprised how simple it is to do. We haven't tasted it yet but it has beautiful color. The girls did a great job. We feel confident that they will be able to use this experience for the rest of their lives. We also made sorbet. It was great.

Farm report

The melons, eggplants, and tomatoes need hot days and warm nights. We are almost there. We are getting our staff geared up for the tomato harvest. So much time and effort goes into making sure all of our customers get just what they need.

The goats are trying to wean their kids. We will start milking them soon.

We have a short term intern coming from Wisconsin, her name is Alice. She grew up on a small farm and has traveled and worked in many fields. She is hoping to work with the goats and experiment with making cheese.

Dates to remember

4th of July celebration.

Solar Energy Training July 18th, go to www.eco-farm.org for more information.

Fig Fest a celebration of the Valleys Treasure, August 11th, @ the Vineyard Farmers market. 9:00 am to 12:00 pm, Local chef's prepare samplings using figs.

There is also a dinner at the Chef's Table in the Fig Garden Village @ 6:30

For the dinner make your reservations early. Seating is limited and it is always sold out. More info www.slowfoodmadera.org

Until next week, stay cool.

Farmer John & Shelby