



Lone Willow Ranch www.organicheirlooms.com

August 7, 2008

Welcome new members! We do recycle our boxes and clam shells. Please have them at your drop off spot for pick up when we drop off. When you receive your box you will need to care for your produce correctly. We do not use any preservatives. We do not recommend refrigerating your tomatoes. They lose their flavor and texture. All other produce wash and refrigerate. On the Chèvre (goat cheese) it will last in the refrigerator for 10 days or freeze up to 3 months.

It is very hard to believe it is almost time for school to start. Normally this time of the year we are busy planning for our Slow Food Event "Tomato's Night Out" but due to Slow Food Nation We are sorry to say we are not going to host the event this year. We are going to have FARM DAY August 24, from 12:00 to 3:00 (we have chores to do) and hopefully every one will come out to the farm and see where your food is growing. Our Address is 11356 Road 5 ½, Firebaugh, CA it is very simple to get to once you are in Firebaugh. Try Google maps it will take you right to the front door. Any questions please feel free to contact me (Shelby@dospalos.org) 559-352-1486 or John 559-694-0017 (lonewillow@aol.com) We got the news that our musicians will be out of town that day (boo hoo) but if any one else want to do something, please feel free to do so. We hope to see every one there!

This week's box

We have sweet corn, peaches, nectarines, carrots, melons, onions, garlic, white & red radishes, the first of a fresh crop of arugula, cucumbers, herb bunch and organic grapes from a fellow farmer named Pete Wolf of Kerman. Pete is one of the oldest organic farmers in the valley. He has been instrumental in starting the Fresno Madera local chapter of CCOF (California Certified Organic Farmers). Just a great guy. We hope you enjoy his grapes.

Farm Report

We have started planting the fall crops of broccoli, cabbage, fennel, heirloom lettuces, squash, and cauliflower of many colors and varieties. The tree fruit is looking good. If you notice bruising on your peaches and nectarine remember the wind that hit us in June. The trees held up fine but now we see the damage on the fruit. Chickens are nesting...The interns spotted a couple of eggs yesterday!! We are excited. They have had a little adjustment getting used to the ranch, but it looks like they are coming out of it. The goats are producing a lot of milk. The kids are growing like weeds and seem very content, ok let's just say it they are spoiled rotten. They are so so cute.

Events

Fig Fest 2008 – Celebrating a Valley Treasure Saturday, August 9, 2008 - 9 AM to 12 PM
www.slowfoodmader.org

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

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

Until next week, Cheers
Farmer John & Shelby