

Lone Willow Ranch

June 7, 2007

Welcome, new members. Glad to have you on board. We hope everyone is enjoying their produce. We enjoy hearing how you cook and prepare your produce.

At Parcel 104, Santa Clara, The 104 Mile Dinner (last weekend) they prepared beet gazpacho! They used the dark red beet with cucumber and jalapeño. It was not only beautiful but extraordinarily flavorful. How did they come up with that? The whole dinner was beautifully presented. Hats off to the chefs Robert, Tony, Carlos, and Johnny. An “amazing” meal that was eco friendly as well. Did anyone go to the Heartland Festival? Let me know what you think. Our interns went and this is what they thought;

This past Saturday, Sara and I, neglected the weeds to celebrate healthily and safe organic farming at the Heartland Festival, Livingston. Between watching folk dancing and music and sampling the areas blue berries strawberries, squash and wine, we shared information, seeds and transplants of our farms heirlooms tomato varieties with a health conscious crowd. Like a day of tomato talk, we hope the heirlooms or two in your box whets your appetite for what promises to be a tasty summer. Cyndi

This week's box

We have cauliflower, cucumbers, leeks, Swiss chard, carrots, beets, squash, red meat radish, basil, oregano, peaches, 3 types of lettuce (different for everyone) and a few tomatoes.

Farm Report

The corn stocks have tassels and the ears have silk. We have 3 varieties; Ambrosia, Bodacious, & Venus. We will have arugula next week and different radishes. The peppers and eggplants are blooming. The nectarine trees are loaded and we have several varieties of peaches. The heirloom tomatoes are on the way. We had some last night. Our very first one. It was called Carbon. It was a black variety with green shoulders. A smaller beef steak. We seeded the last of the tomatoes this week for the greenhouse. We should have tomatoes until Nov. 1, or so. Last year we had our last farm fresh tomato in December. We ordered seed for the fall crop. Pumpkins, squash gourds, broccoli and much more. We are always ready for the season change but for now I can't wait for the tomatoes, melons and corn!

Have a great week.

Farmer John & Shelby