

The rains just seem to keep coming and coming – I cannot remember a June that has been so wet. Fortunately, the land we are using drains well, so fields are not flooded and the vegetables are staying in pretty good shape. We have had some issues with the broccoli – the plant seems to trap water between the buds, causing the plant to rot more quickly than usual after it is harvested, or sometimes even while still on the plant. We are still trying to figure out the best way to address this problem and still get you the broccoli we think you want and deserve. Your patience and understanding is much appreciated.

One thing that just occurred that was completely expected was the summer solstice. Yesterday was the first day of summer and the longest day of the year for us folks in the northern hemisphere. The extended daylight is always a treat that I long for at almost any other time of the year, and it's nice to have the days that have felt like summer finally confirmed as such. Mostly, though, I find myself assessing the year and my work around this time – the days are getting shorter, we are now on a path towards winter, and I can't quite shake the feeling that a door is closing once again.

I'm learning to embrace it, though, and relish the change that the seasons offer and the mental and physical respite that winter signifies. One nice thing about farming is that it seems to heighten one's awareness of these changes and of the passage of time. It embraces the particulars of the seasons, and encourages us to do the same - it's always a joy to watch my son pick juneberries during their short 2-3 week window; tomatoes are phenomenal and seem meant to be gorged on, when they're in season; post-harvest cups of coffee never taste better than in the late fall when the frosts seem imminent; sledding down hills and walking through woods after the first big snow; falling asleep to images and dreams of future harvests.

Some reminders:

- Please bring your boxes back with you to the pick-up each week. We reuse them for future CSA pick-ups and restaurant deliveries.
- We would love to get the rubber bands back as well. This might make us sound cheap (and we are, a little bit), but mainly we would just prefer to keep the CSA operation as much of a closed loop system as possible.
- The Tuesday pick-up begins at 5pm. We had some folks show up early the past week. Fortunately, we had everything packed by then. This might not be the case in the future, so we just want you to know that we plan on having things ready by 5, not necessarily earlier. If you show up early, you might have to wait around for a bit.

In this week's share:

FULL

Green onions, kale/chard, bok choy, broccoli, cabbage, carrots, beets, fennel, cucumbers, summer squash, parsley

HALF

Green onions, kale/chard, cabbage, beets, cucumbers, parsley