

Week 5: June 28-July 4

It feels like it has been a long week, and I have to remind myself that it is still only Monday. It has reached the point in the season where it feels like Tyler and I are simply keeping our heads down and working. Time for new farming strategies and techniques is dwindling fast and it's just a matter of planting, weeding, and harvesting what we've got and hoping that we do a decent job of everything. We figure we'll be able to take a breath or two in a few months. Until then...

The vegetables seem to be doing just fine, though. The warmer season stuff (squash, cucumbers, beans) is starting to produce in fits and starts. Unfortunately, a lot of those crops are also susceptible to a greater number of diseases and general problems than the cool weather crops. For example, a good portion of our first cucumber planting is being affected by some sort of wilt disease. The plants' output has dropped dramatically in the last few days. We try to address this problem by doing multiple plantings, in different locations, hoping to stay at least a step ahead of the bugs and fungi and anything else that might negatively affect the plants. Because of that component, though, the weekly supply of things such as cucumbers and squash might vary from week to week. Just know that we're doing our best to make sure that you have a consistently rewarding selection of produce ready for you each week.

Tyler and I have realized that there are some things that might not have been clear to folks, or simply weren't addressed by us at all. The first thing has to do with if you are unable to pick up your produce on a particular day. After some discussion, Tyler and I decided that, if you are not able to pick up your produce during the appointed time, we need to know this well in advance, so as to adjust our harvest lists and packing expectations.

Practically speaking, if you pick up on Tuesday, we need to know by **7am of that Tuesday** that you will not be coming. Earlier notification is always appreciated. If you pick up on Saturday, we need to know by **7am of the preceding Friday**. Basically, this saves us time harvesting, and helps assure that the least amount of food goes to waste.

The second thing has to do with this weekly newsletter. The past few weeks, the newsletter has not been emailed to you and has simply been posted directly to our website. From now on, we will be doing both – emailing you the newsletter directly, and making it accessible online. Our goal is to have the newsletter out by Sunday evening, but as I'm sure many of you know, life can get in the way. As with the vegetables – we're doing our best. Thanks for the understanding.

In this week's share:

FULL

Lettuce mix, leeks, kale/chard, cabbage, carrots, fennel, beets, basil, parsley, beans/squash/cucumbers

HALF

Green onions, kale/chard, bok choy, carrots, fennel, beets, parsley