

# The Farm Weekly

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## THE GREENHOUSE IS EMPTY!

For the first time since January, the greenhouse is empty. Tim transplanted the last of the lettuce for the year out of the greenhouse and into the garden. It is one of those milestones for the CSA similar to the first tomato.

Tim spent a day this week protecting his investment in time and energy by setting up an electric fence around the lettuce to keep the deer out. It was last season or the year before that Tim had an electric wire stretched inches above each lettuce row. I haven't looked to see which method he has chosen this season, but the objective is the same.

The first round of fall spinach was planted last week and has already germinated, and another batch was planted yesterday. The fall greens, beets and turnips were also planted this week.

New plantings such as these demand moisture to guarantee germination.

Not only do the seeds need moisture to break through their seed coat, but the soil needs to be damp so that the seedling can poke through to the sun easily without having to contend with a hard crust. We haven't had much rain in the last 2 weeks, so Tim has the irrigation going.

The weed of the year here at the farm is common ragweed. It is just getting ready to bloom, so all of you ragweed sufferers may want to stock up on antihistamines. In the pastures the ragweed seems to have grown a foot in the past week. In order to break the cycle, I mowed just as it started to flower so that it wouldn't have a chance to go to seed.

The very different vegetable in your boxes is fennel. This is not one of my favorites and so I do not have personal experience cooking it. The flavor is similar to anise and licorice and is often combined with fish or other vegetables. It

### Aunt Josie's Refrigerator Pickles

Submitted by CSA member Barbara K.

**4 cups sugar**  
**¼ cup salt**  
**1 tsp celery seed**  
**1 tsp mustard (dry or seed)**  
**Cucumbers sliced with or without their skins (or striped) to fill up the bowl**

**4 cups white vinegar (5%)**  
**2 tsp turmeric**  
**4 onions sliced**

Combine all of the ingredients in a large bowl except the onions and cucumbers, and mix well until the sugar and salt are dissolved. Add onions and cucumbers to fill up the mixing bowl, covering them with liquid. Refrigerate overnight and put in jars or other containers. They should keep for three weeks. This recipe makes approximately 12 pints, but you can make a half or quarter recipe.

is constructed very similarly to celery, but is related to dill.

To prepare the fennel, you should remove any bruised or damaged outer leaves and cut the root core out. The stem can be reserved to use for flavoring dishes such as a stock for soup, just as you would celery stalks.

The cookbooks I consulted suggest that once you have cleaned and trimmed the bulb, you should cut it in half lengthwise and then cut it crosswise just as you would celery. It can be eaten raw in salad, or used in casseroles, soups, or braised.

We suggest you consult your cookbooks or the internet for recipes that might appeal to you, since we have absolutely no experience taking advantage of this unique Mediterranean vegetable.

This year we will have no sweet corn although Tim sowed several

sequential plantings. As you may recall, May was cool and damp. Organic rules require that we cannot use seed that has been treated with fungicides which help prevent the seed from rotting under those wet conditions. Predictably, the seed rotted before germinating, so alas, no sweet corn.

We are very hopeful for an acceptable melon harvest and hesitate to jinx ourselves by promising them. We are hoping that we may have some in the boxes next week. Often we have to divide distribution since they don't ripen all at once, so some locations may get a melon one week, but not the next and vice versa.

The summer squash harvest is in a temporary lull between plantings, but I would bet that is a welcomed relief. We're out of space, so have a great week!

### *This Week's Box*

**Onions**  
**Cucumber**  
**?Summer Squash**  
**Tomatoes**  
**Peppers**  
**Lettuce**  
**Potatoes**  
**Fennel**  
**Garlic**

### *Next Week*

**Onions**  
**Lettuce**  
**Tomatoes**  
**Cucumber**  
**Pepper**  
**Potatoes**  
**?Melons**  
**?Basil**