

# Meanwhile Back at the Farm...June 21, 2001

Howdy Folks,

It sure has been hot this week. Although spring started off colder than usual it is finishing much hotter on average than any recent period. The heat waves we've been experiencing over the last few weeks are very atypical. It sure looks like more of the effects of global warming to me.

Anyway it is raising hell with some of our crop scheduling. Many of the cooler season crops are maturing too early or are bolting. Only a fraction of the daikon radishes we planted were harvestable this week since most had bolted (sent up a flower stalk) which means the plant wasn't putting energy into the roots.

Much of the lettuce in one of our beds started to bolt but we still had harvestable lettuce from a later planted bed. Once it starts to bolt you can't really go back and get another cutting. This throws our harvest schedule off since we were planning on taking another cutting in about two weeks.

On the plus side, the summer squash is growing great and getting really big, really fast. I saw the first few little squashes forming this week. There probably won't be enough for harvest next week but the week after should be the first picking.

Lots of little string beans were obvious this week. They are about 1-3 inches long. With any sort of luck, we should get our first picking next week.

So it's clear we are finally transitioning into summer. The changeover period is always a little awkward and this week is no exception. Harvest is a bit light this week during the transition but we should start to see much stronger harvests beginning in a couple of weeks.

Yesterday the permaculture class and I went over to the new land in Pescadero and dowsed for wells. We had a professional dowser who led us through the process and most everyone in the class was able to use the metal rods to find the veins of water. We found 4 sites producing between 44-80 gallons per minute. These are great well sites. It sure was fun to get the feel of the rods and have them bend and point to the water sources as we approached them. Of course the proof will be in the drilling sometime after we move to the new site.

Volunteers Needed for Harvest on 28th.

My current interns will be gone and I won't have much help these two weeks. On top of that I will be host-

ing a permaculture course here. I really need some volunteer help to get in the harvest. If you can come and help Thursday Morning from 7a.m. to as late as noon I would really appreciate it. Give me a call at 650-365-2993 if you can help.

This week we had high school students Daniel Carr, Molly Mendelsohn, David Saxton, Hillary, and Molly too volunteering on harvest day. Adam Burke came down for harvest as well. Most of the permaculture class also pitched in to get everything picked and washed.

We now have new drop offs in Palo Alto & Menlo Park! Tell your friends.

The Food

Rainbow Chard: Tasty and beautiful

Salad Mix: Mostly a lettuce mix- Check out our new breathable bags. They are pretty cool. If they work well we will go and have larger bags made the same way.

Onions: More of these pungent bulbs

Green Garlic: This not yet mature garlic is mild and tasty.

Great in Soup.

Daikon: mixed types- harvested early to avoid having them go to seed.

Oriental Greens: Cho-Ho an excellent cross between tat-soi and bok choy.