

Finalmente!

From John

So it's finally here; the first week of CSA pickups for 2013! We hope the extra two weeks of suspense wasn't too much to handle. We have been gorging ourselves on fresh greens and radishes all week. After a long long winter without much good produce its reminder enough of why love farming. So welcome to another season at Fazenda Boa Terra. It has been a herky jerky start to the season and it would be hard to ignore the weather and the immense challenges it has bestowed. Despite delaying the harvest for a couple of weeks it hasn't quite felt like harvest season already. This is largely because we have had so few days in the field to do our work. Our production plan calls for the first seeds to be sown in the first week of April. We know that in as many years as not we likely won't actually plant until the middle of April but we always hope for the best. This year we didn't put a plow in the ground until May 8th. Starting the season five weeks behind schedule is not something you can plan for, especially when you are scheduled to start harvesting by the first week of June. Those first few weeks of May were particularly challenging; a cycle of working ground and planting for two or three days and then a week of waiting for it to dry out again after that week's deluge. Throughout April we were able to take solace knowing that we would finally break the grip of the drought but by the middle of May we remembered the drought of 2012 fondly, at least were could do all of our work exactly on schedule! We have now had about 18-20 days in the field and we are pretty satisfied with how things are shaping up though the effects of this Spring (if we can call it that at all) will reverberate through the first six or seven CSA deliveries. While we were able to maintain our schedule in the greenhouse and planting out those

ON DECK

Next week the greens will continue but we should see turnips, basil, chard added to the mix. The shares will continue to be a little lighter but the denser stuff will be here soon.

crops there are other things that just can't be made up for. You simply can't take five weeks of carrot, beet, sweet corn, lettuce, arugula and cilantro seedings and cram them into one week in May. That being said we did have to scrap a lot of spring seeding. We plan ten seedings of sweet corn to last for nine to eleven weeks of harvest. This year we are only able to get in six seedings, some of which will likely stack up meaning there will likely only be about five weeks of sweet corn this season. There will also be a lot less of our much beloved fresh beet and carrot bunches this spring. Believe it or not we are already beginning to seed our fall plantings of those crops. Our cucurbit (melons, squash and cukes) have languished in the cold, dark wet days of late May and early June. Our first planting of watermelon bit the dust to damping off from a water mold called phytophthora (Greek translation means plant destroyer) which melons are particularly susceptible to when wet and cold conditions persist. Luckily our summer squash, zucchini, cukes and winter squash have all come roaring back and are looking really great even if a bit behind schedule. The first tomatoes are also looking way better than we expected given their rough start. The spring greens like lettuce, mustard mix, chard, and broccoli raab look really great and won't disappoint. The radishes, turnips and believe it or not, basil should also be in steady supply. We would be remiss to neglect our spring brassicas (broccoli, cabbage and kale) have never looked better, albeit a bit slow to get a start, we think they will be the best we have grown yet. So if you have longed all winter for one of our sweet little arrowhead cabbages just hang in there a few more weeks and they'll be on their way!

For all of you who follow us on [Facebook](#) you will know that I had a fairly nasty injury to my thumb a month ago which certainly didn't make an already rather miserable spring any better. I am recovering quickly and I am almost back to 100%. The wound is all closed up and healing well. With the sun starting to shine, the days and nights warming up and the days growing longer we are ready to waltz into summer and put the injury and rotten weather behind us and march on to a great farming season. We have truly appreciated the support and encouragement we have received from you and in particular, your understanding that the bounty for the next few weeks will be a little leaner than in the past but the ship will be righted and you'll have only the finest on your plate for your next meal and many more to come!



Spring Brassicas looking fantastic!

News and Notes

- We know a lot of you were disappointed that we postponed the CSA member picnic. We will plan another for the near future so be on the lookout for the details.
- We will begin delivering the weekly Newsletter via your registered email next week. If you really need a paper copy for your collection or don't use email let us know.
- Because of the foul weather we have been unable to plan any volunteer events but be on the lookout for volunteer sign-ups at your pickup location!

Featured Item

With the greens heavy early weeks it's great to have something with a little bulk and a bit of extra crunch. This week you will find that in your Cherry Belle radishes. This variety is fast becoming a favorite of ours. These brilliant red globes can spice up just about any spring dish. They have a great crunch with just the perfect amount of bite to light up the palette. For you greens fiends, the tops are also perfectly edible and have a flavor much like arugula though a bit thicker making them a great cooking or braising green. Prepare them just like you would kale or turnip greens. Our favorite way to eat them (next to dirt covered straight out of the ground) is thinly sliced, tossed in a salad and dressed with oil, vinegar and a few pinches of salt.

Recipe of the Week

WHITE BEAN AND RADISH SALAD

INGREDIENTS

- 2 anchovy fillets packed in oil, drained (optional)
- 3/4 cup extra-virgin olive oil
- 2 tablespoons drained capers
- 2 1/2 cups (packed) fresh flat-leaf parsley leaves, divided
- 1/4 cup (or more) white wine vinegar
- Kosher salt, freshly ground pepper
- 1 bunch radishes, trimmed, cut into thin wedges
- 2 scallions, thinly sliced
- 3 15-ounce cans cannellini (white kidney) beans, rinsed
- 3/4 cup oil-cured black olives, pitted, quartered

PREPARATION

- Blend anchovies, oil, capers, and 1 cup parsley in a blender until a coarse purée forms.
- Transfer to a large bowl, mix in 1/4 cup vinegar, and season with salt, pepper, and more vinegar, if desired.
- Add radishes, scallions, beans, olives, and remaining 1 1/2 cups parsley to bowl and toss to combine.

-Bon Appetit