

The Photo Edition

From John

Every now and then we like to do a photo edition. This usually means that we have been so busy that I didn't have the time to write a proper column. Usually I work on it over the weekend but I wasn't able to this weekend. These are some of the photos from the air I promised. Many of these photos plus more will be up on our [Facebook](#) page in better detail. We will get back to our conversation about the farm transition and hopefully these photos will help to add just a little bit of context.

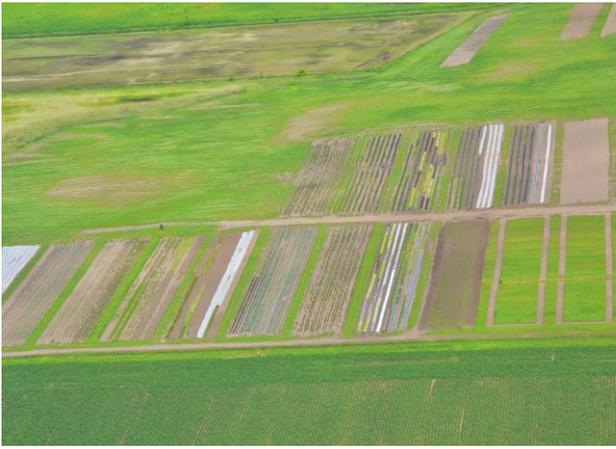
ON DECK

We are going to start getting into the good stuff. We should continue to have beets, greens, squash, cukes, broccoli, cabbage, eggplants. We will see carrots finally come in and scallions and or fresh onions. Some members may see some of the first tomatoes and some bell peppers. The first (and second) sweet corn are in full tassel and will be harvested in about 14 days!

From the beginning of the Transition, you can see the vegetable area (where all the weeds came from) and the Corn/Bean ground plowed North to South, including the wet spots.



The farm after cover cropping in the fall of 2012. We removed 2+ roll off dumpsters of garbage and burned 5 or 6 shacks just to get it cleaned up. The black areas are areas that are too wet to farm. Some may be drained but most will be returned to the wild.



Fazenda Boa Terra from the air. Each section is 300'x48' or 1/3rd acre with a 10' grass strip in between to control erosion and facilitate access to the fields in any conditions.



Me on the tractor laying out new sections to be cover cropped and brought into production next year.

News and Notes

- Don't forget the [Eat Local Farm Tour](#) on July 20th put on by our local Co-ops. You can check out our farm as part of the Gardens of Eagan tour!
- Want Blueberries? Our friends from Little Hill Berry Farm in Northfield are now open for U-Pick Blue Berries. For more info, visit them at <http://littlehillberryfarm.com/> for times, location and pricing.
- Spouse, partner or family members hogging your weekly edition of The Busy Bee? Email us at farmers@fbt.ag to add your email to our weekly email list

Featured Item

There are so many great options to feature this week. Those great little cone shaped cabbages, kohlrabi (the Sputnik satellite shaped things) or Japanese eggplant to name a few. But during a hot sticky week few things are more refreshing than a nice cool, watery cucumber. We have stuck with our open pollinated Marketmore cuke again because it never fails to impress us with its yield and flavor. We also finally got some good pickling cukes in, the classic Gherkin. There are limitless possibilities for cukes. Cucumber salad, Cucumber water to keep hydrated, salsas, salads, in wraps, on sandwiches, in smoothies or juices. This versatile little fruit can help you beat the heat in so many ways all week!

Recipe of the Week

Quick refrigerator Dill Pickles (makes one quart)

What You Need

- 2 1-pint wide-mouth mason jars with lids
- 1 pound small cucumbers
- 3 cloves garlic
- 1 large handful fresh dill
- 1 tablespoon coriander seeds
- 1 tablespoon whole peppercorns
- 1 tablespoon sugar
- 1½ tablespoons kosher salt
- ⅔ cup white vinegar
- 4 small chili peppers (optional)
- 1 cup water

Directions

1. Wash two mason jars and lids in hot soapy water, rinse, and let air dry.
2. Quarter the cucumbers into four slices each, lengthwise. Cut 3 cloves garlic in half. If desired, slice 4 chili peppers in half and add to the jars for a little extra heat!
3. In a spare mason jar or covered container, combine 1 tablespoon coriander seeds, 1 tablespoon whole peppercorns, 1 tablespoon sugar, 1½ tablespoons kosher salt and ⅔ cup white vinegar. Tightly close the lid and shake vigorously until the sugar and salt dissolve. Add 1 cup water to the mixture.
4. In the two clean mason jars, tightly pack the cucumbers, garlic, and fresh dill (and chili peppers, if desired).
5. Pour the brine mixture over the cucumbers. Tap the jars on the counter to release any air bubbles and top off the jar with extra water if any cucumbers are exposed.
6. Place the lids on the jars and screw on the rings until they are tight. Leave the jars in the fridge for 24 hours before tasting. The pickles last up to one month refrigerated.