

La Vista Weekly Weeder

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Issue 12



Dear Shareholders,

We ask for your patience during the transition time in the garden. Please know that there are not too many crops that thrive in the heat. It is an extremely difficult task to maintain these longevity crops during periods of drought and high temperatures. We are taking the appropriate steps necessary to ensure a bountiful harvest in the upcoming weeks. As the weather cools down, greens will start thriving again. Until then, please enjoy the surplus of crops that are abundant such as tomatoes, basil and potatoes. All current shareholders are invited to come this week and take advantage of **all you can pick cherry tomatoes, green beans, and basil**. Help yourself to one bunch of each herb as well. It would be very beneficial to the plants to pull a few feet of weeds while you pick.

Thank You Tom, Cindy, Phil, Julie, Sandy, David, Sean, Suzanne, Marjorie, Toni, Elizabeth, Becca, Melissa, Petra, Callie, Elise, Margie, Amanda, Danielle, Claire, Sterling, for all your hard work! Thank you to the Core Group Members and all the greeters and volunteers.

In gratitude, Your Farmers
Eric & Crystal Stevens

WISH LIST

The farm could benefit from the following donations:

- Large towels and sheets
- Scrap wood/ lumber
- Nails/screws of all sizes
- T-posts, tomato cages, chicken wire
- Rubber bands
- Yogurt containers for the you-pick field
- Scissors
- Working hoses
- Working weed whacker/ lawn mower

This Week's Harvest

- ❖ Potatoes
- ❖ Tomatoes
- ❖ Cherry Tomatoes
- ❖ Basil
- ❖ Green Tomatoes
- ❖ Garlic



POSSIBLE CHOICES:

- ❖ Beets
- ❖ Onion
- ❖ Peppers
- ❖ Eggplant
- ❖ Butternut squash

Pick Your Own: (Farm Pick Up)

All you can pick Green Beans & Cherry Tomatoes
Okra- ¼ quart

Herbs: basil, cinnamon basil, lemon basil, mint, lemon balm, oregano, sage, thyme, parsley

*** This list is subject to change depending on weather and crop availability ***

VOLUNTEER WORKDAYS:

Every Tuesday and Friday 9am-3pm

[Click Here to Renew your Membership](#)



Tomato Fest



Please join us

Sunday, August 16th 3pm-6pm

Tomato Games – Potluck - Family Fun

Please bring a tomato dish to share for the tomato recipe contest.

Winner gets a basket of tomatoes and their recipe featured in the weekly newsletter. Kiddos can bring suits for splashing in the kiddie pools.

**All you can pick
Green Beans &
Cherry Tomatoes**

Current Members: Click
here for information on
PICKING UP YOUR
SHARE

Events at La Vista

- 8/16 Annual Tomato Fest 3-6pm
- 8/22 Volunteer Workday
- 11/1 Annual Harvest Potluck 3-7
- 10/3 Taste of the Farm
Fundraiser Dinner
- 11/7 Crisis Center Harvest 10am-
2pm



italian Pesto Soup

- 2 cups cherry tomatoes
- 2 cups small potatoes
- 2 Roma tomatoes, sliced
- 1 cup pesto
- 1 cup green beans
- 1 small onion, minced
- A pinch of salt & pepper
- 4 cloves of garlic, minced
- Fresh basil

Boil 6 cups of water in a medium saucepan. Add salt, pepper and garlic. Add potatoes and onions and cook for 10 minutes. Add green beans and cook for an additional 10 minutes. Add pesto, Roma tomatoes and cherry tomatoes. Simmer for 5 minutes. Garnish with fresh basil. Serve warm or chilled

Check out Farmer Crystals Seed to Table Recipes in Feast Magazine