

Buckhill Farm CSA

Newsletter

~~ Farming for a Healthy Community ~~

June 10 - June 20, 2015

Crop Update



All of our heat loving crops are doing great! By the week's end, all but our final succession plantings of tomatoes will be in the ground. While all of the heat loving plants such as tomatoes, peppers, melons, and cucumbers have been enjoying the warm temperatures, other crops have suffered.

We usually have an abundance of arugula and Asian greens at this time of year, but the early heat we experienced several weeks ago, has caused most of it to diminish. We also lost our first planting of broccoli to this same heat wave. In addition, the heat has also caused the flea beetles to hatch early. The holes in your radish tops are complements of these insects. They are much earlier, hungry and look to dine on anything in the brassica family.

Some greens will fade away as a share option, making way for broccoli and cabbage. Our first plantings of beets and turnips are doing well. We like to have early carrots, but the heat has warmed the soil too much and we are having difficulty getting them to germinate. Our first and second plantings of green beans are up and looking good.

Strawberries were plentiful in the beginning, but with the two big recent rain storms and the fluctuation of temperatures between the high 40's and low 90's, has spelled disaster in the end. Unfortunately for such a soft delicate fruit, we will no longer be able to pick from our berry patch.

In the Weeds

I like nothing more than a completely weed-free crop. There is not a more satisfying task on the farm than going into a weedy bed and within a few hours, looking back on a completely weed-free crop. All crops do better when they are not crowded by weeds, as such pressure can rob the vegetable plant of nutrients and sun. As well, weeds can also host pests and diseases.

We do our very best to keep our fields as weed-free as possible, but much to our dismay we have a few areas that have gotten away from us. Due to the warm weather we have

been experiencing, the weeds that we usually don't see until early July are germinating now.

If you like pulling weeds as much as I do, or you are just looking to lend a hand, we would love your help. Send us an email or give a call, we welcome your assistance anytime!

Upcoming Events

[Open House & Farm Tour – June 27th \(click here for more details\)](#)

Recipe Corner

Daikon, Carrot, and Broccoli Slaw

From Bon Appétit/December 2007

Great with take-out sushi or on top of fish tacos.

Ingredients:

8 ounces daikon (Japanese white radish)* peeled, cut into 1-inch pieces (about ½ large radish)

6 ounces peeled baby carrots

6 ounces broccoli stems, cut into 1-inch pieces

1 cup chopped green onions

1/3 cup seasoned rice vinegar

2 ½ Tablespoons minced peeled fresh ginger

1 ½ Tablespoons Asian sesame oil

1 ½ teaspoons chili-garlic sauce*

Preparation: Fit processor with large-hole grating disk. Working with a few pieces at a time, push daikon, carrots, and broccoli stems through feed tube until all vegetables are grated. Transfer vegetables to medium bowl. Add green onions. Whisk vinegar, ginger, oil, and chili-garlic sauce in small bowl to blend; pour over vegetables and toss to coat. Season with salt and serve.

* Available at most supermarkets and at Asian markets.

