

# LIVE EARTH FARM (COM)POST

21st Harvest Week - August 15th - 21st 2005

**A path without a heart is never enjoyable. You have to work hard even to take it. On the other hand, a path with a heart is easy; it does not make you work at liking it.**

**Don Juan -from Carlos Castaneda's "A Separate Reality")**

**Family Share:** Lettuce, Beets, Leeks, Potatoes, Peppers sweet and hot (bagged separately) Cherry Tomatoes, Dry-farmed and heirloom tomatoes, Green Beans, Chard, Kale, Basil, Strawberries

**Small Share:** Lettuce, Leeks, Potatoes, Cherry Tomatoes, Hot Peppers, Eggplant, Green Beans, Chard, Tomatoes, Basil

**Extra Fruit Share:** Strawberries, Raspberries or Apples

**Manure - Shipped High In Transit - continued:** Thanks for your many comments and corrections about this humorous piece passed on by fellow farmer Amigo "Bob" Cantisano also known as Amigo. As it turned out, the content was a little bit of a hoax, downloaded from the internet, inaccurate in terms of it's claims about the origin of the s-word, however very effective in achieving it's intended reaction. Every once-in-a while Amigo sends out a compilation of jokes and humorous anecdotes to keep his farmer friends smiling when they hit mid-season, which is equivalent to what long distance runners would call "hitting the wall". As I was in a considerable crunch last week -Debbie on vacation, Constance, my wife, leaving to visit her family in France, and us in the fields gearing up for the annual pear harvest- I was happy to get Amigo's timely e-mail to cut and paste the manure story into the newsletter.

Last time I received so many comments about something I wrote in the newsletter was a year ago when the deer were grazing in our green bean patch and I was considering to pull out the shot gun, not that I have a shot gun, but I considered asking the Fish and Game Department to scare them away with one. It never happened, many of you did not like the idea. So, keep reading the newsletter and send me your comments.

**Field Notes:** The pear harvest was a success, we picked and stored over 20,000lbs of Warren Pears. Pears are picked hard, like avocados, and then chilled in order to ensure that they ripen evenly as we start taking them out in batches. Once outside of cold storage the pears will ripen and soften, converting starch into sugar. In 2-3 weeks you should be getting the first Warren Pears. Every year the pear harvest marks a milestone in our season, eventhough we are just now starting to pick tomatoes, it means we already need to prepare for our fall and winter crops.

The red tomatoes in your shares are Early Girls and they are dry-farmed. Here, in our cooler coastal climate dry farming seems to work especially well for tomatoes. Not only do we conserve a considerable amount of water but the flavor difference between dryfarmed and irrigated tomatoes is considerable. Overirrigated tomatoes are watery and bland, dry-farmed tomatoes are lower in moisture, which concentrates their flavors. The tomato season will be a short one this year, not only because of the late spring rains which delayed our plantings but also because of disease pressure at this time of year. Late Blight which is common among tomatoes and potatoes is especially prevalent in the second half of the season. The fungus "Phytophthora Infestans" commonly known as Late Blight, caused the Irish Potato Famine, thrives in cool moist climates like ours. Next week we'll have carrots again, and this week's apples in some of the extra fruit shares are McIntosh.