



Lone Willow Ranch
Sept. 25, 2008

Well, this is the last newsletter for most of you. Looking back, we feel good about what we have been able to accomplish and really appreciate all of the wonderful friendships we have cultivated, we will miss you! As far as next spring we are hoping to have charged our batteries enough to have a spring and summer CSA. We encourage everyone to start their own garden. It doesn't have to be large, use your flower beds or planters. It will bring you a lot of satisfaction and is a great way to release stress, connect with your family and know your food. If you need advice or help send us an email.

This week's box

We have apples, tomatoes, peppers, eggplant, cucumbers, jalapenos, raisin, radish, herbs and may be lettuce and pomegranates.. We were talking about all of the different produce we have brought to you; one of our favorite was the purple fava beans. They were so pretty growing on the bush. This year was the first time we have grown artichokes, small but very tasty; a good experience! We had the largest cherry harvest yet; the strawberries were great but didn't leave us room to grow a lot of melons. The potatoes and garlic have been awesome. I will never be able to buy a tomato at the store after having the pleasure of the 60 varieties we have grown. And the greens; the red leaf, speckled, romaine, loose leaf, mustard, kales, arugula and chards, new and different for us were the braised chard and kale stew. Some of the not so good experiences were the squash bugs, the wind that damaged a lot of our fruit trees especially the apricots and pears; we were very sad about this. We have also learned that beans and peas require a lot of attention. They change from morning to afternoon and are difficult to harvest. A good friend told us that he almost went broke growing them. We have realized that peppers grow better for us later in the summer or early fall, they don't scorch as badly. And some people don't get excited about leeks...I don't understand this because I think I have used them every way imaginable and have come to appreciate their flavor and texture. Kim found a great recipe for jalapeños that I have wanted to share: stuffed jalapeños with cream cheese/lime/cilantro, wrapped in a crescent roll. Bake until golden. Yummy.... On the Herbed garlic recipe please feel free to use any herb you like. They all work.

Reminders for past recipes go to our web page. www.organicheirlooms.com

Thank you all,

Farmer John & Shelby