

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Twelfth Harvest: 8/23/11 & 8/26/11

What's in the box?

Lettuce, *Vulcan*
Spinach, *Tyee and Bloomsdale Select*
Arugula, *Astro*
Sweet Corn, *Xtra Tender 270A*
Broccoli, *Gypsy*
Cauliflower, *Snow Crown*
Dill, *Hercules*
Tomatoes, *mixed varieties*
Cucumbers, *Diva*
Summer Squash, *mixed varieties*
Apples, *Molly's Delicious*
Pears, *Tyson*

Upcoming Event

Fall Plant Sale

Friday, Sept. 9, 12-6pm and
Saturday, Sept. 10, 10am-2pm
Barn Theater Parking Lot

Fall is a wonderful time to plant vegetable crops to extend your gardening season and give perennials a good head start for spring. The region's best-suited varieties of organically grown winter vegetables and landscape plants will be available. Questions? Call 831.459-3240 or email casfs@ucsc.edu.



PHOTO BY MICHAEL BEDNAREK

Notes from the Field *by Patrick Dunn, First Year Apprentice*

This garden is special
Plain and simple.
Flowers, vegetables, grains, herbs
And juicy sweet fruits
Overwhelm the eyes of a virgin.
But after 28 days
This diversity has been pieced together,
Mapped out, understood.
Still there are mysteries
Like the currants behind the hoop house
Or the Iris-like plants in the top of A,
The red flowers behind the cukes,
And the family, genus species of every last living thing.
Questions like these can be answered.
70 days is quite a while
For experiments and new lines of sweat.
From digging and hoeing
Planting and harvesting
Threshing and tying.
And in the end this soil will
Be tucked in, tired and satisfied.

And should I go
To a little corner of the Siskiyous
I have no doubts in my mind
That this botanical wonderland
That has given a bounty
Of friends, of courage,
Of knowledge to cultivate
And watch grow.

PHOTO BY CARAMARIA



Roasted Garlic Cauliflower

Serves 6

- 2 tablespoons minced garlic
- 3 tablespoons olive oil
- 1 large head cauliflower, separated into florets
- 1/3 cup grated Parmesan cheese
- salt and black pepper to taste
- 1 tablespoon chopped fresh parsley

Preheat the oven to 450 degrees. Grease a large casserole dish.

Place the olive oil and garlic in a large bowl. Add cauliflower, and mix well. Pour into the prepared casserole dish, and season with salt and pepper to taste.

Bake for 25 minutes*, stirring halfway through. Top with Parmesan cheese and parsley, and broil for 3 to 5 minutes, until golden brown.

*Some cooks opt to cover the casserole dish for the first half of cooking. **TIP:** Keep cauliflower florets uniform in size for even cooking.

Source: Allrecipes.com



PHOTO BY EWAKUBICKA

Spinach Apple Salad

Serves 4

- 2 tablespoons cider vinegar
- 2 tablespoons vegetable oil*
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1 cup diced, unpeeled apples
- 1/4 cup chopped sweet onion
- 1/4 cup raisins
- 2 cups torn fresh spinach
- 2 cups torn romaine

In a small bowl, combine vinegar, oil, salt and sugar; mix well. Add apple, onion and raisins; toss lightly to coat. Cover and let stand for 10 minutes. Just before serving, combine spinach and romaine in a large salad bowl; add dressing and toss.

*Some cooks use light olive oil or grapeseed oil. **TIP:** Substitute raisins with grapes. Add crumbled bleu cheese and sliced almonds.

Source: Allrecipes.com

Crop Updates

The crop of **storage onions** (variety "Candy") is drying down nicely, and we will be clipping the bulbs this week to complete the curing process. The **potato** harvest has been very successful – next week we'll dig the third and last variety, Yellow Finn. They look beautiful, and the plants have only a modest touch of the late blight that has been sweeping through the Central Coast.

The **tomatoes** have not been so lucky. The plants are completely stricken with the blight, and it's not clear yet how many fruit we'll be able to harvest. We're hearing that the only tomatoes that have succeeded on the coast this year have been sprayed weekly with copper beginning in June. We're investigating the situation, but it appears there's an extremely high pathogen load this year, enough so to result in serious crop damage in California, which isn't normal – the situation of airborne spores and the late spring rains have been a deadly combination.

Strawberries are still producing – available at our cart today. And we're starting to pick the first **apples** and **pears** – a few varieties are ready in late August, and then the next pulse is mid-September. Enjoy!