The Weekly Note

One Step at a Time Gardens

Jan Libbey & Tim, Andrew, & Jess Landgraf

Week of September 29, 2008 – Box #18

In This week's Box:, Potatoes (Yukon Gold, Purple Viking, **or** All Red), Tomatoes, Green & Yellow Beans, Onion, Garlic, Kohlrabi or Purple Cauliflower, Yellow Watermelon, Butternut Squash (Wed. & Thur. Deliveries only – coming next Tues to DM)

News ◆ **Last Deliveries differ North to South –** Early this season the weather interrupted deliveries to DM twice, once to Clarion and not at all to the rest of our North Iowa members. This week's delivery, as originally scheduled, is our final delivery to Belmond, Garner, Clear Lake and Mason City members. To compensate Clarion members a bit, we bumped up supplies in this week's final delivery, and we will add one extra delivery to our DM area members next week. ◆ We thank all our members for your generous support and encouragement through this season. June's weather dealt us some difficult conditions that influenced production all season. Thankfully, the conditions straightened out and we've enjoyed some really wonderful boxes as we've wrapped up the season. ◆ **Member Evaluations, 2009 Deposits –** are all available from our website. If you need help getting any of these materials, please let us know. Your feedback as well as your 2009 membership is important to us!

Post season Weekly Notes – To keep our members up to date with farm developments, I plan to provide a short post season Weekly Note until December. I will email these out and post them on our website. So stay tuned and stay in touch. ◆ **Late box returns** – If you find a box lingering after deliveries are all done, please drop them off at your delivery site host. We will be seeing site hosts this fall and can pick any late box returns up there. Thank you for diligent box returns this season.

Veggie Notes ◆ **Yellow watermelon…again.** Yes, friends the watermelon patch continues to be generous – enjoy this last surprise supply. ◆ **Kohlrabi or Purple Cauliflower** – You'll get one of these two. Should you find a head of purple cauliflower in your box , treat it just like any other cauliflower. Eat raw or cook in stir-fries, steamed, in salads, etc. Will hold purple color when cooked. Tastes just like white cauliflower, just much more beautiful! ◆ **Potatoes** – you may get one of a mix of the three kinds. All are great baked, boiled. Yukon golds are probably the best candidates for roasting, but all are delicious.

Connections – After picking out just the right watermelon for his family, Micah, 5 looked at me with a sly eye and asked if I wanted to hear a good joke. "Sure," I replied and so our joke swapping began. "Why did six run away from seven?" I thought and thought, but had to ask Micah for the answer. But it didn't stop there, he asked for a joke back, nay…demanded. After much consultation with the farm crew, I'm coming this week, armed with three (by our accounting) pretty good jokes. We are thrilled to watch and hear the various stories of how our youngest members explore fresh food from the farm and begin to think of us as "their farmer". ◆ If you know the answer to Micah's joke, send us an email. If not, stay tuned for the answer in our first post-season Weekly Note, to be emailed out week of Oct. 13. This joke, by the way has been repeated numerous times here at the farm and keeps us giggling.

From the Ground Up – I sometimes use the word "glacial" to describe the progress of local food system work in our local area. But there are such things as "surge glaciers" and we had two such events last week. A wildly successful photo contest sponsored by a Belmond Area Farmers Market/Belmond Area Art Council partnership and an equally successful customer survey at the North Iowa Farmers Market in Mason City were enough to inspire new expectations (one of my downfalls). While the work that moves the local food agenda forward must come from the commitment of people on the ground, there are also critical partners in the various organizations I've described in this column this summer. The Iowa Network for Community Agriculture (featured in our Weekly Note # 15) is one such critical partner, and we are proud to announce that they will be holding their 2009 Annual Local food system Conference in Mason City. We anticipate the process will yield both a successful conference and a more energized local food conversation across North Iowa.

Farmers' Footnote – On the other side of our delivery season plenty of work awaits us, but at a different pace. We still have lots of storage crops to manage, crops in the field awaiting Thanksgiving and Winter Delivery, garlic to be planted in late October (feel free to plan to come help!),and lots of records to work with and planning for next season to address. There will be conferences to attend …and this year one to help plan… and more time for family and…rest! Stay tuned for our Postseason Weekly Notes to keep you up to date with farm happenings. ◆ **Our Contact:** Phone: 641/495-6367 or libland@frontiernet.net,Cell: 515/571-3383, Web site: www.ostgardens.com