

## Report from the Field

The weather has been beautiful this past week, but a little too cool and dry for some the crops. We are irrigating and have been closing the greenhouse at night to keep in extra heat for the tomatoes.

We are still seeding new crops every week, but at this time of the season it is mostly quick ones in the brassica family such as radishes, hakurei (white) salad turnips, bok choi, arugula, mustard and mizuna for the spicy salad mix, and lettuces. Spinach is in the ground and growing, and more will be seeded. The summer crops are holding in, although yields are decreasing, partly due to the low temps we've had over the past 2 weeks. The fall crops are looking good: cabbages,



broccoli, winter squashes, carrots and beets. Onions and garlic have been harvested and are now curing for long term storage. We are curing the onions in the sun, in one of our greenhouses, while the garlic is being cured in the barn. Both need good ventilation, and once cured should last all winter long. We



store ours in the kitchen, but a cooler place would be ideal. Potatoes are looking good too, although it is hard to tell what yields will be until we dig them up in September. Rodents could cause a lot of damage, but hopefully our cats are keeping them under control. Sweet potatoes had a really hard time getting established in the beginning of the season with the cool wet weather we had. We replanted and they seem to be coming along fine, although they have not been as vigorous as in the past two years. Insect pests have not been a problem since the tomato horn worms got



parasitized.

We have been spending much time these past few weeks researching cows, specifically which type would do best in rotational grazing on pasture year-round. This info is a little hard to find as it is not the norm to raise cows this way, most of them being confined indoors, or at best on pasture only part of the year.

At this time of year we also spend time preserving food for the winter. So far, we made pickles; canned 14 quarts of tomato sauce; made quite a few quarts of sundried tomatoes; made pesto and froze it. We will continue to preserve food the rest of the season, since this, as well as dried beans and grains, is what we subsist on in the winter. Speaking of beans and grains, we grow dry beans for our family, and last year we had enough to last us through the winter. This year we tried also growing quinoa and amaranth, both of which we like very much. The quinoa did not do well, and we will most likely not get a harvest. The amaranth however is looking good, so we are hoping for a harvest. If nothing else, its bright burgundy flowers bring beauty to the field.

