

Laguna Farm CSA

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From Farmer Scott

A much needed rain is coming down, even though it makes things more challenging in the fields. It has been a good winter, as far as being able to work the ground and plant and build tunnels. The cold temperatures of late have had an effect, but that's expected for this time of year. The salad greens will get a chance to grow this coming week, during the holiday, while we skip a round of box creation. Even though there won't be any boxes next week, the store will be open on Thursday and Friday (12/27 and 12/28) to sell to those wanting some produce during the respite.

I have been working mainly on repairs and maintenance of all the many mechanical critters around the farm. In between, I have been harvesting and curing olives, making soap and planning next year's adventures in sustainable farming and living. Happy Solstice! We look forward to the days' lengthening.

In your box today:

From the wet fields of the farm, our "beyond organic" salad mix (supplemented with some from Hollister), red kale, carrots, and cabbage (supplemented with some from River Dog Farm in Guinda); also sweet potatoes from Livingston, garlic from Gilroy, trail mix from Gourmet Green in Sebastopol, and persimmons from Sebastopol.

Some persimmons are native to North America, but the two most common types of persimmons that you will encounter are both Japanese: the round and pointy hachiya and the firm squat fuyu (you have received one or the other in your box today). Hachiyas must be soft to be their best; they make a tasty fresh treat or can be used in baked goods. Eat them when they feel like a water balloon: soft, taut and full. Ripen them by placing them in a paper bag with a banana or apple (they release ethylene gas that helps the process), or by freezing them overnight. Or you can just freeze the pulp for later use as well: pare out the core, puree the fruit until smooth, strain, and pack in freezer bags. Fuyu's, on the other hand, can be eaten firm like an apple, or as they soften.

❖❖❖ HOLIDAY SCHEDULE AT THE FARM ❖❖❖

COME AND SHOP THIS WEEK!! We have holiday gift baskets and lots of yummy goodies. Store hours this Friday and Saturday are 2 - 6 PM. The staff and field crew will take a well-deserved rest Christmas week, and no boxes will be made for Tuesday, Dec. 25 or Thursday, Dec. 27. However, the store and purchase area will be open 12 - 8 PM on Thursday, Dec. 27 and Friday, Dec. 28. NEXT BOXES: NEW YEAR'S DAY, Jan. 1, 2008!

HAPPY HOLIDAYS FROM LAGUNA FARM!!!