

Laguna Farm CSA

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From Farmer Scott

It was pretty exciting last Friday with the winds and rain, wasn't it? I was relieved to watch the laguna rise only to the top of the chicken area, and not into the barn. Living in a flood plain has its ups and downs, and my anxiety can go up and down with the water level. The wind blew a tree partially over at the farm entrance, onto the next tree, and is going to be a pretty big project to bring down.

Lately I have been looking at transitioning over to an electric delivery vehicle. The Post Carbon Institute is developing a car-share program and has two electric trucks; we are analyzing if the range and volume are a possibility. It may require restructuring the routes into sizes and distance that will work. In the meantime, I am also giving an older Toyota truck a second life, moving it toward a higher fuel efficiency vehicle able to run on propane or possibly compressed natural gas.

"What happened to the vegetable oil," you say? Well, that is a sticky situation (literally), and we are continuing to run the tractors on it, but the veggie truck has died of unnatural causes (due to incomplete combustion and coke choking). Long story, but we learned from it, and are working on solutions for the tractors using water misted into the air intake to keep things running cleaner. Just one of the many winter projects we do, between pruning the orchard and, of course, harvesting your vegetables. Be well.

In your box today:

From the blustery fields of the farm, our "beyond organic" salad mix, carrots and kale; also broccoli from El Centro, Delicata squash from Oak Hill Farm in Kenwood, garlic from Gilroy, and grapefruit from Fresno.

You will find, as the winter progresses, that some of the veggies will be sourced from warmer places to supplement what we can provide from the farm. We choose the freshest, highest quality, and most local produce that we can find (always organic, either certified or personally verified). Buying "off-farm" allows us to offer a box throughout the winter months, when our production is down, and provides you with the best possible food at a below-retail cost. Continuing through the winter saves us a lot of startup costs in the spring. We appreciate you supporting us year-round, even when not all of the produce is grown here.

CORPORATE BUYOUTS OF ORGANIC COMPANIES

Did you know that Stonyfield Farms is owned by Dannon, Ben & Jerry's by Unilever, Green & Blacks Organic Chocolate by Cadbury? For a list of "who owns what" in the organics world go here: <http://www.organicconsumers.org/Corp/mergers.cfm>