

Laguna Farm CSA

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Farmer Scott

...is travelling and will return to the newsletter next week.

In your box this week:

All from the fields of the farm, our “beyond organic” salad mix, kale, peas, squash or cucumber, scallions, basil, garlic, and a small sprig of savory. Fruit subscribers will receive strawberries from the farm and boysenberries from Kokopelli Farm here in Sebastopol.

Winter savory is one of two savories found in the world of culinary herbs, the other being summer savory. Both of them fall in the genus *Satureja*, which was probably derived from the word “Za’atar,” an Arabic name used for all oregano-scented herbs. Mythology holds that *Satureja* was the herb eaten by satyrs to give them their extraordinary sexual stamina, and it was known as the “herb of love” into the Middle Ages in Europe. It is antiseptic, antibacterial and antifungal, and an excellent digestive aid. Add it to vegetable dishes, especially beans, as well as stuffings, fish and meats.

Enjoy the artisan boysenberries from our friends at Kokopelli Farm: they are harvested with care and minimal handling to protect their delicate nature. Kokopelli also offers U-Pick, in addition to freshly picked berries by the basket or flat. The harvest lasts only into mid-July, and is by appointment only: call 829-8185. Following the boysenberries will be blackberries in July and August, and apples in September and October.

IT ALWAYS BEARS REPEATING.....What do we mean by “beyond organic?”

For a number of years, Laguna Farm has chosen not to continue our organic certification, even though we were one of the earliest Sonoma County farms to be certified, and our farmer Scott is a Past President of the local chapter of California Certified Organic Farmers (CCOF). One glaring problem for Scott is the National Organic Standards Program, which was formally implemented in 2002. He believes that this program selects for large corporate farms because it places a crushing financial and administrative blow on small farms (businesses that are often operating with small margins in the first place). This has the effect of diluting the high standards of the original spirit of the organic movement, in which he was involved closely. Scott supports a new grassroots movement of small farms that are establishing peer-reviewed independent certifications. Most of these subscribe to the “open gate” policy of peer-reviewed organics, meaning that you, the customers, are always welcome to come to the farm and inspect our growing practices. We think you’ll find them BEYOND “Organic.”

REMEMBER TO BE KIND TO OUR NEIGHBORS AND DRIVE SLOWLY ON COOPER ROAD WHEN YOU ARE COMING TO THE FARM. THANKS VERY MUCH!