

Laguna Farm CSA

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From Farmer Scott

This heat is brutal, isn't it! It will surly ripen the corn this week, for a tasty corn-on-the-cob experience. The hazy sky from the smoke is acting like a sunscreen, I guess, because the tomatoes are not getting sunburn as they usually do. Or it may be that it is just so early that the plants are still fully vegetated, which helps protect the fruit. The first sungolds have been sold in the store, and my field manager Nacho informs me that he will be able to harvest for all of the boxes soon. I hope you all are staying hydrated.

The electric truck has experienced a few glitches, such that it has not been out on the delivery route this last week (or the upcoming, either). Nothing major....but frustrating still. My dream is to put a newly developed type of battery (lithium-ion or phosphorous) in the white truck, so we could have the range to do the deliveries without needing a generator roaring in the back. It is a pricey venture that, along with the fact that it comes from an Asian company, makes me nervous about leaping into. I would be an early purchaser and experimenter of a product that looks good on paper, but I think some trials in a real life electric vehicle are needed. Any adventurous entrepreneurs out there that would be interested in investing in something like this?

In your box today:

All from the ripening fields of the farm, our "beyond organic" salad mix, squash or cucumbers, mini onions, scallions on Tuesday and beets on Thursday, peas on Tuesday and corn on Thursday, basil, and cilantro. Fruit subscribers will receive strawberries from the farm, apricots from Santa Rosa, and plums from Sebastopol.

LAGUNA FARM COMPOST UPDATE from Jessica Jones, the compost girl

On behalf of Laguna Farm and myself, thanks to all of you who have been contributing to the compost bin out on the farm. Good work, and keep it up! So far we have built a 3 foot x 12 foot Lasagna Compost pile (it's layered).

A mural has been painted on the compost bin, with the names of the people and businesses who made this project a reality. A worm bin has also been established in the herb garden, where we are transitioning worms into a new habitat. I come by every other week to check on the compost pile and the worms. You might even see me with a compost thermometer checking the temperature: a good compost pile will have an average temperature of 110 degrees, meaning that the pile is in ACTIVE decomposition phase. Right now the pile at the farm, behind the chicken coop, is around 98 degrees.

Composting takes time, effort, and continuous responsibility, and it gives to every one who contributes an insight into how we can redirect our waste, and create something that will heal the earth and feed our plants! For more information on composting please check out my new website: www.freewebs.com/compostlady/

I am scheduling a compost workshop for farm members and anyone else who is interested (\$5.00 per person for supplies). We will build a compost pile on the farm, harvesting finished compost, and learn about compost temperatures and decomposition! If you are interested, please email me at jessica7787@sbcglobal.net.

