

Laguna Farm CSA

1764 Cooper Rd., Sebastopol, CA 95472 info@lagunafarm.com

Office phone 823-0823 * Barn phone 823-0824

September 23 and 25, 2008

From Farmer Scott

Make that "From Hunter Scott". I have been hunting every morning at the Sparkes Rd. field. Gophers !!!! There are probably a hundred of those rascals running around in tunnels and coming up and eating our recently transplanted broccoli and Romanesco. It is so frustrating to watch those little potential broccoli get pulled down, one after another. So I have been diligently setting traps where I see fresh signs of activity or new mounds. Then there are the cats that take the gopher and the trap away somewhere to eat, but don't return the trap. I guess I need to put a deposit on them.

Back at the home field, I am spreading compost on next year's garlic field that we will be planting in the next couple of weeks. Cover cropping of finished fields, such as the earlier corn, is also underway. Nice little rain we had last week, and we actually had a frost on that full moon night. Unusual to have before the Equinox. It damaged squash and peppers and tinged some others. But that won't stop us from getting ready for the harvest celebration on October 11th. Hope to see you there.

In your box today:

All from the gopher-plagued, well-fertilized fields of the farm, our "beyond organic" salad mix, carrots, beans, squash or cucumbers, heirloom or Sungold tomatoes, torpedo onions, and parsley. Fruit subscribers will receive pears from the farm, apples from Sebastopol, and grapes from Golden Nectar Farm near Windsor.

Summer squash (which includes zucchini, patty pan, yellow straightneck and yellow crookneck) is distinct from winter squash, which has a thick skin and stores well. Summer squash depends on warm weather for its growth and is somewhat perishable (and therefore highly seasonal). These squash are descended from native species originating in South America, though zucchini, for example, is believed to have been developed in Italy. They are a good source of Vitamins A and C, potassium and calcium, are easily digested, and, being 94% water, a good way to replace lost fluids.

∞ **JOIN US FOR THE FALL HARVEST AND HERB FESTIVAL, SATURDAY OCTOBER 11!**
**2 - 11 PM. FARM TOUR, HERB WALK, HERBAL BEER MAKING, ESSENTIAL OIL
DISTILLATION DEMONSTRATION, KIDS ACTIVITIES, FOOD AND DRINK, AND VENDORS
OF LOCAL CRAFTS, BOOKS, PLANTS, TINCTURES, JEWELRY AND BODY CARE
PRODUCTS. MUSIC ALL DAY, FEATURING THE BLUES BURNERS AT 7 PM.**

**ALSO, CHECK OUT THE NEW SOLAR VENT THAT HAS JUST BEEN INSTALLED ON
THE WALL OUTSIDE THE FARM OFFICE. IT IS A SMALL, 100% SOLAR POWERED, MOUNTED
UNIT THAT HEATS AIR AND BLOWS IT INTO A ROOM. THE MANUFACTURER, MOSS BEACH
RENEWABLE ENERGY, IS OFFERING THEM AT A 10% DISCOUNT TO ALL FARM MEMBERS.
THEY WILL HAVE A BOOTH AND ONGOING DEMONSTRATIONS AT THE HARVEST FESTIVAL ON
OCT 11TH BETWEEN 3 AND 6 PM.**