

Laguna Farm CSA

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

Office phone 823-0823 * Barn phone 823-0824

January 27 and 29, 2009

From Farmer Scott

More sunshine and freezing nights. It should be a low insect year with all this cold weather, which should kill the majority of the eggs. I am hoping for some more rain to add to the groundwater table.

I am driving the delivery boxes around this week, since our last driver quit to take on a fulltime job elsewhere. It is a pleasure driving the boxes to their destinations with an electric vehicle. I will likely choose from the three interviews today and train our next driver. This is only a 6-hour-a-week job, which makes it hard to fit into many people's lives, but I hope to discover someone who finds it a perfect fit for the rest of their work week.

The downturn in the economy has finally had its effect on our membership, and we are not full anymore. Please spread the word, if you know folks who were under the impression that they could not join because of our waiting list. We did reach our carrying capacity this last summer, but due to the economy or just normal attrition, and the perception that we are full, that total has dropped. We are still thinking we would like to add another delivery route to a different region for drop offs and/or home deliveries. This could be in Petaluma, Santa Rosa or even west county in the Graton or Forestville area. Thank you for spreading the word! Everyone should have living food in tough times.

In your box today:

From the cold, sunny fields of the farm, our "beyond organic" salad mix, collards, bok choy, and purple potatoes; also carrots from Oak Hill Farm in Sonoma or Willey Farm in Madera, shallots from Oak Hill Farm, sweet potatoes from Livingston, and biodynamic apple juice from Sophia's Garden in Sebastopol.

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.

WINTER NEWS FROM THE FARM

Come and shop at the store: along with lots of extra items of produce and artisan products from the local community, **we now have a new grain grinder**, where you can grind your own fresh wheat and rice flour during store hours. We are also stocking freshly ground flours that you can purchase directly. Store hours are Tuesday, Wednesday and Thursday 2 - 8 PM and Fridays 3 - 6 PM.

Get your winter squash now! We have reduced the price to \$1.00/pound if you purchase five pounds or more. See the 1-13-09 newsletter for recipes and nutritional/historic information.