

Laguna Farm CSA

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From Farmer Scott

I was so relieved to know that there was not going to be a full-on 100-year flood last week (as I was going off to a three day conference). There was lots of talk about rain - and water in general - at the EcoFarm conference. Even with these rains, there is still the reality of water as a resource: it is limited, and there is always a need for drought preparation. I am feeling lucky to have a good well to irrigate our crops, though I am aware that there are too many "straws in the ground," and overall we as a people are overtaxing the ground water storage system. I am ever more clear that soil and its ability to hold and manage the rain water absorption, as well as release it to forests and food crops, is the key to sustainable food production.

I want to give thanks again to the amazing group of people involved in this farm. I am grateful to all the people that contribute: my parents, who have provided the land and their blessing for food production on it, the awesome field crew working hard in the rain these days, Zandria administering the CSA and Jennifer managing the produce and work exchange end of things, and others helping me with everything from mechanical stuff to editing this newsletter! Hope you are well.

In your box today:

From the precious soil and water of the farm, our "beyond organic" salad mix, spinach on Tuesday and rapini on Thursday, carrots (supplemented with some from Madera), sweet dumpling squash, and parsley; also savoy cabbage from Short Night Farm in Dunnigan, garlic from Gilroy, and Mandarin oranges from the Sierra foothills.

As the winter progresses, 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.

DON'T FORGET you can get an extra half pound of salad mix, or a loaf of bread, added to your CSA box. And if you're a pick-up subscriber, you can also have various dairy products added to your subscription.

The FARM STORE is open all through the winter months, bustling with seasonal veggies and fruits, bread, eggs, milk, butter, nuts, and packaged products. STORE HOURS are Tuesday 2 – 8 PM, Wednesday 12 – 6 PM, Thursday 2 – 8 PM, and Friday 12 PM – 6 PM. Of course, you can pick up your box on Saturday until 9 PM, but the farm is closed on Sunday and Monday.