

Week # 19 Timken Farm Community Supported Agriculture

Patently Waiting Impatiently– by Mark

I have to admit that I am an impatient person. I have a hard time waiting in times of transition. For example, the weather. My thinking is now that summer is over let's have some rain. Well summer isn't over and here I am scattering the moth balls around. The rain the other night made me sit in bed and giggle with relief only to work the next day and get all hot and sweaty. Come on! The transitions that are occurring on the farm are also very difficult for me. It is really hard transitioning to a new season and I have found my mind racing back and forth with different plans attempting to "try each one on." However, I think we have switched over from the nebulous to the more concrete. Yippeee. Now I can stop being so impatient and maybe enjoy the last couple of weeks of summer. Farmer Advice– be present everyone.

We have decided that we have really enjoyed the CSA model and how it works for our family, the employees of Timken Farm, and for our customers. We would like to offer a similar sized CSA of about 30 members (we did 20 this year + the remainder for restaurants, caterers, market etc)– with a couple of changes. We are going to raise our prices. We are planning to price the boxes at a more sustainable level that begins to reflect the true cost. We hope you will agree it is worth it.

Now this causes lots of issues for us primarily because we believe quality food should be available to everyone. We believe this so much that this year almost half of you, our CSA members, took advantage of our sliding scale. So, we would like to start a Food Access Program (we need a better name) where CSA members who can afford to pay more for their box will determine how many people we can give a price break to. Let's say the price of the box is \$600 and as a customer I pay \$750, that extra money will go into a pool of funds that help out someone who can only really pay \$450. This takes the financial burden off of us and truly makes this a community supported farm. Not only are you supporting us and our employees but now you are helping provide food to your fellow islanders. We are really excited and hopeful about the possibilities with this plan.

So we are curious who would be interested in signing up for next year because this would help us with seed ordering in December but we are feeling hesitant to ask for a deposit now. We will have plenty of room for everyone this year that wants to return for our 2007 season. Since we are opening up more shares for next season please help by encouraging others to join, spread the word. If you know that you are ready, go ahead and let us know. Until then, thank you, enjoy the rest of the summer, and enjoy week 19's box.

Bread salad-

Crusty bread (I like to use bill's bread made here on the island, available at thriftway)

Red or white onion sliced thin

Tomato torn or sliced

Cucumber, the lemons are great in here

Buffalo mozzarella, torn

Olives pitted

Balsamic vinegar

Olive oil

salt

This salad delights in texture and freshness. The bread needs to be torn and drizzled with olive oil. Then spread it on a baking sheet and toasted. Then toss the bread with the above vegetables and cheese, proportions to your liking. Drizzle with your favorite balsamic and a pinch of salt. This one is simple and delicious.

"If the world were merely seductive, that would be easy.

If it were merely challenging, that would be no problem.

But I arise in the morning torn between a desire to improve the world,

And a desire to enjoy the world. This makes it hard to plan the day."

E. B. White

What's in your box:

Carrots- Bolero

Tomatoes- Sun Gold, Stupice, Mortgage Lifter, Oregon Spring, Sweet Million, Yellow Brandywine, Early Girl, Black, Green Zebra, Black Plum, Fantastic.

Winter Squash- WASH SQUASH- Delicata, Buttercup, Acorn

Pie Pumpkins- Snack Jack

Cucumbers- Marketmoore, Lemon

Chard- Argentata, Bright Lights

Leeks- Lincoln TIP!– cut leeks lengthwise to clean.

Parsley-

Beans- Kentucky Wonder, Violet Podded

Peppers- Jalapeno. North Star