

Hello Folks, We received slightly more than an inch of rain from the storms that came through the area late last week. What fell from the sky certainly was heaven-sent (pun intended). Unfortunately, the storms that came through on Saturday night into Sunday did not drop any precipitation on the farm, only soaking both of our Sunday markets and resulting in thousands of dollars of loss income. I guess I am still complaining about the weather- it seems to be my fate, lol. As we head into autumn we will begin to have more greens again, as well as the cool weather brassicas and root vegetables. We should have arugula and other mustard greens soon, and spinach in October. The broccoli harvest has begun, and we expect to have enough for all, over the next two weeks. Napa cabbage will pinch hit for broccoli if supplies run low. We find ourselves in between corn plantings again this week, but the sweet ears will be back for the next round. There are four more plantings still outstanding (in the field), so we hope to bring you several more rounds of this summer treat.

This week's share will be: beans, colored peppers, summer squash, radishes, broccoli or Napa cabbage, tomatoes, cherry tomatoes, gold potatoes, scallions, goldenberries (for those who have not received them yet) and choice of an herb- parsley, thyme, cilantro. Premium shares will also include bok choi and basil. Enjoy! Farmer John

We have tomatoes in bulk that we can offer to anyone who wants to do some canning or freezing. Plum tomatoes 20 lbs. @ \$40

#2 regular tomatoes (small to medium very ripe) 20 lbs. @ \$25

To order you must email me- [kruegerjohn@earthlink.net](mailto:kruegerjohn@earthlink.net) and once confirmed pay by Venmo or send a check. For those who are able to pick up at one of our markets that will be preferred. We have a second planting of the plums beginning to ripen, so if we cannot meet the demand immediately we will keep you on a waiting list for later in September. For anyone who wishes to pick their own #2 tomatoes for free, that can be done this Sunday between 10 am and 4pm. Email to RSVP and arrive at the time which you specify.