



Record-Breaking Heat Continues

It's been a while since the last newsletter, and it seems as if everything that was learned last season really does not apply to this season. The weather is the big news in the state. We've been watering 24/7 since June just trying to keep the crops alive. What few tomatoes you received had set before the record high temperatures. Optimum fruit set occurs within a very narrow



Cooler in early morning, but heat returns

night temperature range of between 60° F and 70° F. So, when tomato plants experience night temperatures above 75° F, interference with the growth of pollen tubes prevents normal fertilization. The pollen may even become sterile, causing the blossoms to drop. Tomatoe production has been dismal so far. Our hope was to keep the plants alive long enough to produce this Fall when the tempratures could cooperate. The grasshoppers are now stripping what remans of the foliage. The grapes are not handeling the heat well. We estimate we have 30% of the crop we had last season. The late freeze took most of the peaches and strawberries, and the record highs are stressing the chickens, who

Soon To Have Okra

Okra loves heat, and soon we'll be getting more than enough to add to each CSA bag. Most just wash, slice, bread in cornmeal and flower, and fry, but if you want to try something a bit differant, clean and wash, then drop in a bowl or bag with a bit of olive oil and seasoned salt. Lay the okra on the grill for a couple of minutes, turn and cook for two more. Serve hot off the grill as a side, or make it your meal. It's great!

in turn, have cut back on their egg laying. Even when you do everyting right, something can and will go wrong.

To help combat some of these issues, I'll be setting up a hoop house next season to help "control" the impact of the weather. Have I mentioned that I love what I do and am undaunted? I'll continue with the succession planting, making plans for the next season and around the clock watering. I believe in organic sustainable practices, and hope that you do too. Thanks for your support through this difficult season.

Organic Standards in the News

The Organic Consumers Association stated that in 2010, the biggest attacks against organic standards came from the following companies:

Cal-Maine Foods wants to keep so-called organic chickens in intensive-confinement factory farms and feed them synthetic supplements like methionine.

General Mills wants to introduce dangerous, untested, unlabeled products of nanotechnology in organic products and packaging.

Coleman Organic wants to use non-organic animal ingredients (pork intestines) in "USDA Organic" products (sausage).

Renpure Organics (subsidiary of Bristol-Myers Squibb, owner of Clairol) wants to use the word "organic" on products that aren't certified to USDA organic standards (shampoo).

Organic Vintners wants to use synthetic ingredients (sulfite preservatives) in organic products (wine).

Stay informed. Ask quesitons, read lables and shop orgranic both at market, and in the stores to avoid GMO's and chemicals!