



# Weekly News

Week 5 [www.longmeadowfarmmaine.com](http://www.longmeadowfarmmaine.com) July 4, 2010

## All kinds of carrots coming your way ~ Michele Roy

We're having fun with our carrots this summer. We've got eight different varieties—and five different colors!

For sure this week everyone gets some *Mokum* carrots. *Mokum* matures in 48 days making it our earliest carrot. You've already sampled some that were grown in the greenhouse.

Either this week or next you'll be getting *Shin Kuroda* carrots. Fedco describes them as a stump-rooted, Japanese type. One of their reviewers claims they are the best-tasting, best growing carrot she'd ever encountered. I like them because they do well in our heavy soil.

Also in the carrot lineup: *Yellowstone*, a yellow carrot containing a pigment called xanthophylls, similar to beta carotene (extra good for eyes!); *White Satin*, an especially handsome carrot good raw or cooked; *Atomic Red*,



*This is our new backyard garden, brimming with tomatoes. In the background is our hayfield, which got hayed today, the earliest it has ever happened.*



*Anna selecting lettuces to transplant.*

which keeps its red color even after cooking, and *Purple Haze*, which is indeed purple on the outside, giving way to vivid orange inside. It is good raw, and even better cooked but loses some of its color in the process. Finally, *Danvers* is an old variety going back to 1871, great for cooking and winter storage.

We'll be enjoying all of these throughout the season. Let us know which ones you enjoy the most!

We're moving on from the Napa cabbages and on to REAL cabbage now. Starting us off are the pointy-headed *Early Jersey Wakefield* cabbages. These originated in England in the early 1800s, were first grown in America in 1840, and are still grown today and prized by both home and market gardeners. I'm hoping that enough of these will be big enough for everyone to get one this week. If not, some of you will have to wait until next

week! A little later we'll have some red cabbages and "Savoy" cabbage. Savoy cabbages are one of the best for cooking, and relatively hard to find at the grocery store. They are frilly-looking compared to your usual round smooth cabbage ball.

Last week the Thursday folks got something called "Yukina Savoy" in their baskets. Monday members will have their turn this week. I almost forgot that this stuff was in the field. It's a type of Chinese cabbage, and another good addition to any stir-fry.

As you can see from the top photo, our new lawn-to-garden is growing fabulously well. Next time you visit be sure to come take a look. Today despite the heat I put the first run of twine on them (this is a trellising method called basket-weave or Florida-weave) and have big  
***(Lawn-to-garden cont. on page 2)***

## ‘Notes from the farm’ — two years and only two rejections ~ Denis Thoet

It has been two years since I started writing “Notes from the Farm” every other Friday in the Kennebec Journal. Only two of my articles have been rejected. The first was under the “ancien regime” of Naomi Schalit and John Christie. It was about the “Great Squander” the period from 1944-2009 (roughly my lifetime) when we have managed to squander just about every opportunity offered to us. Brilliant



*First egg —Anna found her first duck egg Friday morning. More to come!*

analysis, but they thought it didn’t relate very well to a farming theme.

The second rejection came from the new owners of the KJ, and it was another brilliant (if I may say so) satire about the 1897 editorial asserting “Yes, Virginia, there is a Santa Claus.” The new editorial team did not understand the satiric genius of the article, and again claimed it did not relate to farming in general and our farm in particular.

However, a few got through that I thought were a gamble — why we should secede from the U.S. and quietly join Canada, and another recent column that outlines why Monsanto is a very bad company. Both got pretty good response from their readers. However, it did run in the up-and-coming Coastal Journal, strangely enough, as a letter to the editor, making it virtually incomprehensible to anyone reading it.

I might add that my payment for ‘Notes from the Farm’ is a free subscription to both the KJ and the Sunday Telegram. Worth every penny.



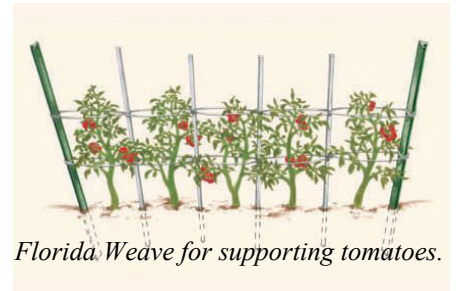
*Gimlet-eyed Balti reflects on his failed attempt to investigate a Blue Jay nest in the apple tree near the wash station Thursday morning. Momma and Poppa Blue Jay dive-bombed him as he sat on a branch near their nest. Sorry Balti!*



*Caitlin and Anna prepare to transplant baby lettuce. Our lettuce production will be picking up in the next two weeks, just in time for tomatoes and cucumbers!*

### *(Lawn-to-garden, cont. from page 1)*

ambitions about keeping up with the trellising by repeating a run of twine every time the plants are a foot or so taller.



*Florida Weave for supporting tomatoes.*

We are still weeding like crazy, planting all the time, and earnestly working on the irrigation system with the hot weather having arrived. Denis and I are freezing vegetables for the winter, and look forward to having many tomatoes to can and dry after the heartbreak of last year’s blight. So far our tomatoes look better than they have in years—we’re hoping to share a bumper crop with all of you this season!