

Pinehold Gardens *Field Notes*

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In This Week's Box

Items from our hoophouses:

- Cucumbers: Tasty Jade
- Tomatoes: grape, cherry & a slicer

Items from the drift free portions of our fields:

- Potatoes, Red Gold & Norland
- Garlic scapes
- Garlic
- Dill

Items from Simon's Gardens

- Kohlrabi
- Sweet corn

HERBICIDE DRIFT UPDATE

We signed an Engagement Letter with a lawyer from the law firm of Von Briesen & Roper, s.c. Von Briesen's downtown Milwaukee office has been a work place CSA dropsite for the past four years so we contacted Sarah, who has coordinated our annual CSA presentations and helps me with the deliveries. She made some inquiries and found a lawyer in the firm whom we feel very comfortable with. He is familiar with herbicides and was a lawyer for Department of Agriculture, Trade, and Consumer Protection for five years, the State agency that took the plant samples. I am in over my head documenting our losses, both current and future. But what is the value of the loss of 26 years of a solid reputation, possible loss of future new and also returning customers, trust, farm stand and restaurant buying habits, the loss of land use — to sound like the Mastercard commercial — priceless.

And I need to reiterate, as there has been some confusion about this point, the loss that Pinehold has experienced is very significant loss, approximately 63 percent of the value of the season. Almost all of our summer harvest



The areas outlined are the fields affected by the herbicide drift. Top field has a significant buffer and the wind may not have been as strong so the drift didn't go as far. That wasn't the case in the bottom field where the herbicide drifted across the entire field with diminishing concentrations.

crops are not legally eligible to be delivered or sold except for garlic and potatoes which were located out of the herbicide drift affected fields and our hoophouse crops of cucumbers, tomatoes, basil and celery. We also lost our full season crops of winter squash, cantaloupe, watermelon, peppers and onions as well as our u-pick paste tomatoes. A few herbs and our fall crop plantings were not affected.

And we thank everyone for having the patience to wait for a refund. Our lawyer thinks it is best that we have a strong, united group of supporters.

A DAY IN THE LIFE

Amanda, my niece, a very optimistic person, is not letting the usual trials and tribulations of farming (lack of or too much rain, high wind warnings, early and late frosts and freezes, insects new and old, diseases new and old) keep her from wanting to farm this land. This year as a start she had planted lettuce, heirloom tomatoes and

specialty beets and beans in the herbicide affected area. Luckily she has some tomatoes in the hoophouses and has a new patch of the other crops in a safe soil place. She had plans to expand to a few more crops next year. The following year, when we planned on discontinuing our CSA, she had plans to have a 20-30 member CSA. She would farm an acre or two for the small CSA, restaurant sales and farm stand sales. We had planned on continuing to grow things for the farm stand, that is after we take a year off to do some traveling, spruce up Pinehold and put a new roof over our heads.

FIELD NOTES

This past week, with the help of our hard working, resilient and persistent worker shares and our employee Becky, we finished direct seeding and transplanting our usual fall crops as well as transplanting as much as we could to replace what we had lost. We had the transplants available as we had seed-

ed trays the day after we discovered the drift damage with whatever left over seed we had, to replace what was drifted.

Our crew also weeded many of the fall crops and next year's strawberries.

Then when it rains, it pours. This past Sunday morning we experienced the odd, new weather phenomenon of lake effect rain (think lake effect snow) as the difference between the water temperature and the upper air temperature was 14 degrees and we had a Northeast wind. About 0.30 inches fell in 20 minutes. Rain during the rest of the day and night brought a total of 3.7 inches. It had been very dry and we were irrigating the new plants, 24/7, but that was a month's worth of rain and we now have standing water and parts of the fields were washed out.

HERBICIDE EDUCATION 101

I am starting a new column and I am seriously thinking of being an herbi-



The image of the pigweed shows the damage glyphosate can have and not have. It killed the growth point but the plant survived.

cide drift activist when I retire.

A popular question over the past few weeks has been "why did your neighbor spray those herbicides?" Jim has



Chris and Jordan Simon coming in with David and the hand-picked sweet corn. Ken Knetzger and Becky Brown also helped pick the corn.

been our neighbor for 30 years and we have never had a drift problem, but he has always only sprayed glyphosate (Roundup) which was one of the four chemicals that was sprayed this year. I am told that glyphosate also drifts, but not as readily as Atrazine as no glyphosate was found in the 44 samples. Most people have probably heard of Roundup resistant weeds, but maybe don't realize what that means. Included is a picture of a pigweed from one of Jim's soybean fields. As you can see the apical meristem has died, but new shoots from the stem below have grown, very vigorously in fact, and now are taller than the soybeans. So when weeds develop resistance to herbicides the chemical companies come up with new chemicals to spray or a more potent cocktail of old and new chemicals to spray. Atrazine has been around since 1958 and was the most used herbicide in the U.S. and Australia by 2001 but somewhat fell out of favor in preference for Roundup as Round up Ready plants were developed. Atrazine is still one of the most commonly used herbicides in the United States. Approximately 80 million pounds of it are used across the country each year. It's a common contaminant of ground, surface and drinking water. In fact it is not allowed to be

sprayed in a large portion of Wisconsin. It is allowed in our area because of our clay soil. We are still going to have our well tested

It's so dangerous to both people and wildlife that it has been banned by the European Union.

According to the Environmental Working Group, Sen. Tom Udall and Rep. Joe Neguse just introduced the Protect America's Children from Toxic Pesticides Act. The bill proposes "an immediate EPA suspension and review of pesticides banned in the EU or Canada, including the notorious hormone-disruptor Atrazine".

WHO IS SIMON'S GARDENS?

Jordan Simon is a fifth generation Simon who has returned to the farm to take over the vegetable production portion of Simon's Gardens from his parents Chris and Nancy. I met Jordan when he was six years old at the Racine County fair and he had entered his vegetables in the Open Class competition as he was too young for 4H. Like, us they are not certified organic, but follow safe growing practices and food safety guidelines.



Crusty Potato Galette

From Member Jeff Suita

Ingredients:

- 1 tablespoon unsalted butter, melted
- 1 tablespoon vegetable oil
- 3/4 pound potatoes, scrubbed but not peeled
- 1/4 teaspoon crumbled dried rosemary
- 2 to 2½ teaspoons of sugar (optional – see note below)

Directions (basic recipe):

- In a small bowl stir together the butter and the oil.
- Using a mandoline or similar slicing device (or a very sharp knife), slice the potatoes thin – about 1/8-inch thick or thinner.
- Working quickly to prevent the potatoes from discoloring, brush the bottom of a 9-inch cast-iron skillet with some of the butter mixture and cover it with a layer of the potato slices, overlapping them. Brush the potatoes with some of the remaining butter mixture, sprinkle them with some of the rosemary, and season them with salt and pepper.
- Layer the remaining potatoes with the remaining butter mixture and the rosemary in the same manner.
- Heat the mixture over moderately high heat on the stovetop until it begins to sizzle. Transfer the skillet to the middle of a preheated 450°F oven, and bake the galette for 25 minutes, or until it is golden and the potatoes are tender.
- Cut the galette into wedges.
- Serves 2

Cucumber Salad

Based on a recipe from How to Cook Everything, Mark Bittman

- Sliced cucumbers, salted and place in a colander to drain (A bag of ice cubes to weigh down the cukes works great.)

Dressing

- 2 Tbl. fresh lemon juice or more to taste
- 2 Tbl. olive oil
- 1 cup yogurt
- 1 Tbl. chopped fresh dill

Combine cukes with dressing and toss. Allow to sit for 20 minutes or so.

Roasted Corn and Avocado Salsa

From Member Jeff Suita

Ingredients:

- 2-3 ears fresh corn, kernels cut from cobs
- 1 tablespoon olive oil
- 1 large avocado, diced
- ½ red bell pepper, diced
- 3 green onions, sliced
- 1 jalapeño pepper, seeded and finely diced
- 2 tablespoons chopped cilantro
- 3 tablespoons fresh lemon juice
- ¾ teaspoon salt
- 2 to 2½ teaspoons of sugar (optional – see note below)

Directions:

- Preheat the oven to 450°. Stir the corn and the olive oil together and place them in a rimmed baking pan. Bake for 10-15 minutes, stirring after 5-6 minutes. Remove the pan from the oven and let the corn cool. Let the corn roast until it's just beginning to brown for a more robust, roasted flavor.
- Remove the corn from the oven. Let cool to room temperature.
- While the corn is cooling, stir together the remaining ingredients in a large bowl. Then stir in the cooled, roasted corn.
- Serve with the tortilla chips of your choice. Makes 2-1/2 cups.

Jeff's Notes:

- *This recipe may be made with frozen corn (but why would you in mid-summer!?). Use one 12-oz. bag of frozen whole kernel corn, thawed, and roast as described above*
- *I've also found that adding about 2 to 2-1/2 teaspoons of sugar to the salsa makes a nice counterpoint to the lemon juice, and it brings out the sweetness of the corn to a greater degree. It takes the sugar some time to have this effect, so you may want to make this salsa 3-4 hours before you plan on serving it.*

House Potato Salad

From The Little Book of 'Beans' by Beans and Barley Deli and Cafe

- 2 cups, Norland potatoes, cubed
- 1 Tbs. dry vermouth
- 2 Tbs. radish, thinly sliced
- 2 Tbs. scallions, thinly sliced
- 1 hard boiled egg, sliced
- 2 Tbs. chopped parsley

Dressing:

- 1/4 cup mayonnaise
- 1/4 tsp. celery seed
- 1/4 tsp. dill weed
- 1/4 tsp. salt
- 1/4 tsp. pepper

Steam potatoes until tender and place on cookie sheet. Splash vermouth over them and let cool. Combine the rest of the ingredients, then add potatoes.