

# Pinehold Gardens *Field Notes*

Vol. 23 Week 2

July 19, 2017

## In This Box

- Fusion leaf/romaine lettuce
- Pom Pom mini oakleaf lettuce
- Freshly dug Armenian garlic
- Bright Lights Swiss chard
- Eagle red beets with greens
- Raven zucchini,  
Zephyr summer squash  
or Dario striped zucchini

## Next Week?

- Lovelock crisphead lettuce
- Escarole
- Fresh sweet onions
- Red Norland potatoes
- Collard greens
- Garlic scapes

## A DAY IN THE LIFE

We started harvesting garlic this week. About 22 years ago when CSAs were just beginning in Wisconsin Carrie Driver was a leading force in the movement in the Milwaukee area. Carrie told us that we needed to grow garlic for our 15 member CSA and gave us some seed garlic, what we now call Chrysalis Red, a variety from Chrysalis Farms in Viroqua. Then Don Teffler, a hobby farmer in New Berlin was growing garlic and needed help harvesting it when he was caring for his ill wife. We saved some of that seed and now Italian Red is a favorite of our restaurant accounts. We added a few new varieties over the years that fellow farmer friends were growing. Then we were featured in the Wednesday Food Section of the Milwaukee Journal Sentinel and you would have thought that we were growing some rare exotic plant by the number of cars that drove up our driveway and the line we had at the South Shore Farmers Market in Bay View the following Saturday. Mom and Dad who were already helping me at the market started just managing the card table full of garlic varieties. They came to be known as the garlic people.

The last year we attended the South Shore Farmers Market was 2012. Mom broke her hip in September of 2012 leading to many life changes for both them and me.

Mom, despite her arthritic hands would trim the roots of the 10,000 heads. Dad would size, separate and keep track of



**As they say, what a difference a year makes. Last year (left) the Swiss chard grew to gigantic proportions and Piper, not so much. This year, we are struggling to get the chard to size up. And Piper, not so much.**

the 12 varieties we were then growing.

Dad turns 93 this Thursday and as of April is living with my recently turned 89 year old mother at Ramsey Woods, a wonderful Assisted Living Facility in Cudahy. Happy Birthday Dad.

## FARM ART FOR KIDS SPOTS AVAILABLE

Long-time friend and Pinehold member Jan Smith would like to invite Pinehold kids to an art-on-the-farm experience doing solar printing next Saturday, July 22, at 11 a.m. Let us know by email if your kids are interested. **Put Farm Art Camp** in the subject line of an email.

## FIELD NOTES

I just saw on the news tonight that officially at Mitchell Field, we are at 24.7 inches of moisture for the year, the 10th wettest start to the year. Unfortunately our farm in Oak Creek has been much wetter. While we are not experiencing the flooding rains of 4 to 6 inches that our fellow CSA farmers in Delavan, Elkhorn and Evansville received last week, the weekly pounding 1-2 inches of rain, along with the 2-3 subsequent days of clouds and fog is more than our farm can handle. The major crop losses so far are the direct seeded crops of carrots, beets, and beans which

struggle to germinate in crusty soil after a rain. Beans in general don't like wet feet and are progressively turning yellow and dying. Luckily for most of our crops we transplant 4 to 6 week old plants into the field. We spent most of Monday and Tuesday this week transplanting 10,000 broccoli, kale, cabbage and cauliflower plants. Today we will direct seed our fall turnips, rutabagas, beets and carrots and hope for the best weatherwise. I read in last week's Tipi Produce's newsletter that Steve Pincus has just seeded 3 acres of fall carrots before they got hit with 4.5 inches of rain. If the soil crusts he might need to replant. These are the 5 lb bags of carrots many Milwaukee customers depend upon at Outpost every winter.

## BOX NOTES

Included in this box is freshly dug garlic. You may eat it right away or wait for it to cure. The only difference is that the wrapper around each clove of garlic is waxy and not dried and needs to be peeled away. We love fresh, juicy garlic. It is the best!

The lettuce varieties include a large head that has struggled to survive during the past two months of weather extremes. The smaller head is a mini head, one of 20 varieties I trialed

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