

# Pinehold Gardens *Field Notes*

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## HERBICIDE UPDATE

At 9 a.m. Tuesday we got the toxicology report on the herbicide drift incident on our farm. We cannot harvest nearly everything in two of our four fields because of traces of primarily Atrazine. The only crops that are not in the drift area are our potatoes, sweet potatoes, garlic, fall Brussels sprouts, the crops in our hoopouses (slicing, cherry and paste tomatoes, cucumbers, basil and celery) and the fall crops we recently planted that are in the drift free fields.

The four herbicides that were sprayed on the corn and drifted onto our fields were Infrantry which is Atrazine and Halex GT which is S-metolachlor, Glyphosate and Mesotrione. Atrazine was found in every one of the 44 samples.

We could not ship or sell any of our crops until we found out the test results because if a sample came back with even a trace of herbicide on a crop that had zero tolerance we would have had to have issued a food recall.

They are herbicides that are not labeled to be sprayed on food that is to be eaten by humans. Not being labeled means, to the best of our understanding, is that there is zero tolerance for herbicide residue on almost all vegetable crops. The only ones that have tolerance, which I believe means that the crop has been tested for safety for human consumption are romaine lettuce, celery, fennel and Swiss chard. We could have legally delivered those four items, although they would have contained Atrazine. We could not ethically do that.

We are looking for a lawyer to advise us how to proceed before we can address any financial questions or the distribution or sale of the safe crops that we will have. Drift and over-spray is illegal under both state and federal



**One of two loads of summer squash headed to the weed pile. Harvested and washed but now undeliverable as a result of the herbicide drift.**

law.

## A DAY IN THE LIFE

This was to have been our second to last farming season. We turn 66 next fall which is our full Social Security retirement age. As of next August we will have paid off our only debts — our mortgage and a loan for one tractor. We had planned on discontinuing the CSA and then just growing food for ourselves and for our farm stand. These last two seasons we wanted to be our best ever. After the issues with the weather these past five years and now having to navigate the herbicide drift issue, we are rethinking our plans for next year and quite frankly don't know if we will be farming.

We were busting tail for 35 days straight, putting in 12-14 hour days —from May 24 through June 27. Our last day off was our anniversary on May 20. We were so well prepared for the season. We had made raised beds

last fall to plant our early crops, the onions were planted on time, all the seeded transplants (we grow all of our own transplants, over 20,000) were ready, we had ordered all of our supplies for the year in case there was a supply chain disruption due to Covid-19. Most of our reliable, trained worker shares were returning and many of them were coming in before the start of the CSA season to help with weeding and planting. Becky, on her fourth year of employment, was here to manage the worker shares. We had put up an additional 220 foot hoopouse for cherry and paste tomatoes, along with basil and celery.

Then all this came to a sudden stop on June 27th when we noticed the symptoms of herbicide drift.

## CSA UPDATE

Carefully harvested and stored in our cooler waiting to be sent to you

were the things that could not remain in the field as they would have bolted or become over mature are romaine lettuce, pac choi, green beans, Hakurei salad turnips and scallions. We harvested and crated carefully measuring row feet in case we had to identify a drift area where after which the produce would be good and clean. We laid down a tape measure, harvested beans in 25 foot sections, pac choi in 5 foot sections, etc. We stopped harvesting zucchini and summer squash as they do not store more than a few days without chilling injury and yesterday dumped 600 pounds of them that had gone bad in the cooler into the weed pile. All the rest of the vegetables in the cooler will be going to that weed pile on Thursday.

### FIELD NOTES

After drying out from May's 10 inches of rain we were in the fields planting by May 24. We crawled on our hands and knees to intensively plant lettuce, Swiss chard, pac choi, kohlrabi, escarole, and kale as the raised beds are not adaptable to our tractor transplanter. We watered the kohlrabi and kale by hand with jugs of water when our irrigation set up fell behind our planting. We also direct seeded beans, carrots, beets, radishes and Hakurei turnips in those beds. We put row cover over the kale, radishes, kohlrabi and turnips to protect them from flea beetle and cabbage root maggot damage. We mechanically transplanted a 1/2 acre of vine crops (summer and winter squash, cucumbers, watermelon, canteloupe and pumpkins for our pumpkin upick), 660 feet of sweet potato slips, 4,000 feet of peppers, dill, basil, celery and Brussels sprouts. 600 tomato plants for our tomato upick were hand planted, staked and trellised. For the first year in many years we planted all of our potatoes on time. Miles of drip tape for irrigation was laid. More than a thousand hours had been spent weeding. The crops looked great. We were all set to start the CSA.

# Garlic Scape Salmoriglio

*From Member Jeff Suita*

Editor's note: The "scape" is the flower stem of the garlic plant. Shortly after the plant starts to bulb it send up a tender stalk that if left to uncurl and mature would support a garlic flower. The flower if left would go to seed. Because garlic is a biennial, these seeds would produce a single clove bulb resembling an onion. If that is left in the ground, it would produce a garlic bulb as we know it the following year. The entire scape is edible and produces a wonderfully pungent garlicky flavor. Full of moisture it easily can be worked into a sauce or dressing. Here's a link to more scape uses: [www.farmfreshfeasts.com/2014/05/28-recipes-using-garlic-scapes-recipe.html](http://www.farmfreshfeasts.com/2014/05/28-recipes-using-garlic-scapes-recipe.html).

### Ingredients:

- 3-4 garlic scapes
- 3/4 cup extra virgin olive oil
- 1 teaspoon lemon zest
- 1/4 cup fresh lemon juice (from 2 lemons)
- 1 tablespoon water
- 1 teaspoon dried oregano
- 1/2 teaspoon crushed red pepper (or to taste)
- 1 large bay leaf
- 1/2 teaspoon kosher salt, plus more to taste
- 1/4 teaspoon black pepper
- 1 cup chopped cherry tomatoes
- 1 tablespoon fresh oregano leaves, roughly chopped
- Baby arugula for garnish/serving (optional)

### Directions:

- Rinse garlic scapes and pat dry with paper towels. Trim off the blossom end and the woody part of the base of each scape. Cut the scapes on a slight diagonal into 1/8-inch slices to equal about 1/3 cup.
- Combine garlic scapes, olive oil, lemon juice, 1 tablespoon water, dried oregano, red pepper and bay leaf in a small saucepan. Season with salt and pepper.
- Bring to a simmer over medium heat, then reduce heat to low. Cook, stirring often, until mixture is softened and darkened – about 5 minutes.
- Remove from heat; let cool for 20 minutes.
- Discard the bay leaf and stir in the lemon zest, chopped cherry tomatoes and fresh oregano.
- Serve as a topping for pasta, crostini, fish or crisp-tender steamed vegetables, garnished with baby arugula, if desired.
- Yields about 1 cup.

Based on a recipe from Jody Adams in *Food & Wine*

### Jeff's Notes:

*We just discovered this recipe recently – and it was a great answer to, "What do we do with all of these garlic scapes?!" We had it topping pan-seared black cod (and, actually, used some of the oil in the frying pan when cooking the fish), and it was really tasty. We sopped up all of the remainder with crusty bread.*

*Heating the garlic scapes in the oil moderates their pungency a bit, and the little bit of heat from the red pepper flakes pairs well with the sweetness of the cherry tomatoes.*

*This will store well in the refrigerator for a few days; bring to room temperature before using, but don't add the tomatoes and fresh oregano until ready to serve*