



In the Bag

Broccoli, 1 bundle
Snow Peas, 1 bag
Bok Choy, 1 head
Spinach, 1 bag
Garlic Scapes, 1 bunch
Batavian Lettuce, 1 head
Sugar Snap Peas, 1 bag

I never thought it could ever happen, but here is your third share of broccoli in three weeks. Our first planting of this crop went in the ground on April 19th. It was six beds and 1200 plants strong. We started harvesting it on June 4th and have not stopped. In fact, we will still have more broccoli to harvest from this planting next week. And by then the second planting of broccoli (the one planted on May 4th) will start coming in as well. So don't hoard the broccoli! You will likely get more next week.

Both Jake and I consider broccoli to be a "high value" CSA crop. It's not that broccoli is so expensive or especially precious. It's that most every CSA member loves it. No one complains about getting too much broccoli (though this could be the year!) or wonders what they will possibly do with it. The problem is that broccoli can be hard to grow. Often the heads don't develop to full size or they get funky before they mature. So, it can be hard to provide this staple vegetable reliably. Not this year! Right now we are rich in broccoli and perfectly delighted to share the wealth!

We are also a little richer in peas than I was expecting. I hoped we would harvest enough of the snow peas (the longer flatter ones) to give you all a half-pound. After a 7 person crew picked peas for two hours, we had enough to give you each a full pound. You should have plenty for snacking in the car on the ride home, as well as for including in salads and stir fries.

(continued on the back)

Claire's Comments

SOL Agriculture as Basic as the Sun

I finished reading *Fast Food Nation* this past weekend. It's another book on my bookclub's "food book" list for the year. I was all worked up when I finished the *Omnivore's Dilemma*, and *Fast Food Nation* did not calm me down. Together these books have me thinking a lot about our food system, the choices I make about food, and even the choices I make about where to shop for food. You might think that I ponder these topics regularly, given my line of work. But I don't. I grow food organically and distribute it locally. I shop at the co-op. I'm vegetarian. I guess I feel like I've done that thinking and I don't have to dwell on it.

These books have brought me back. Together they have emphasized for me the extreme importance of eating locally and supporting local business run by folks who are responsible to and actually care about our local community. I cannot reiterate here even a small number of the arguments in these books for why these things are important, you will have to read about that for yourself, but I would like to tell you about one related issue that has me a little riled up. It's "beyond organic."

More and more I hear folks comparing the virtues of local to those of organic. And more and more I hear the importance of organic falling behind that of local. I don't like it. One is not more important to me than another. I don't want the collards I can get from my neighbor farmer that are sprayed with pesticides daily to keep down the flea beetles, any more than I want organic red peppers from Israel in the dead of winter, any more than I want an organic frozen dinner with of "natural flavors" made from petroleum. I want local and organic and sustainable. I want it all.

After I read the *Omnivore's Dilemma* and heard Michael Pollen's praise for an excellent farmer who claims to be "beyond organic," I became very suspicious of the term. I loved the passion of this farmer and respected his (mostly organic) growing methods but I was appalled that he fed his chickens corn grown with atrazine (a widely used conventional herbicide) as 80% of their diet. He claimed that he could not buy organic corn locally and he didn't want to ship it from 500 miles away. For him identifying as "local" is much more important than "organic." He has serious qualms with what can be certified organic under the new federal rule (like those synthetic additives in processed food) and wants to distance himself from that in favor of local. But for me being "beyond organic" includes being organic as well. Unfortunately, such a stance is not currently part of the "beyond organic" movement.

So, I decided that we needed something new, something that made it clear organic is part of the picture as much as local and sustainable. "Organic and More?" "Organic Plus?" I couldn't find anything that sounded good and got the point across, so I put the problem to my best friend Lisa. She came up with SOL Agriculture. Sustainable, Organic, and Local Agriculture. I love it.

(continued next week)



