

Newsletter 7-28-06

Hi again everyone,

Remember just a few months ago, when we were talking about Rutebagas and Parsnips and Beets, and tried to make them seem exciting? Well, cast those dreary memories aside, my friends. That winter of our discontent has been made glorious summer. What a difference a season makes. For this update, I am going to let you all in on the local produce that is hitting its absolute peak right now. So here is the dirt.

I mentioned the Charentais and Petite Gris Melons, as well as the Chester Blackberries from Ayers Creek Farm out in Gaston last week. Now is the time. The aroma of the Charentais can be smelled across the store. Our first delivery was 35 lbs. and sold out in a few hours. We brought in 85 more pounds Friday morning, and they are going fast as I type this. We will bring in reinforcements on Tuesday, and hope to really get people turned on to this amazing specimen in its prime.

The B lackberries. The Chester Blackberries. The huge, beautiful, award-winning Chester Blackberries. Exploding with sugar, literally picture-perfect, and as good as they will ever get in the next few weeks. The fruit grown by Anthony and Carol Bouttard is regionally prized, and is very sought after (they provide a lot of their Berries to Cascadia Farm, the huge Organic milk, yogurt and dairy folks). We here at Team RawRawRaw are proud that they still hand deliver to us twice a week direct from the farm.

Local Fresh Sweet Corn. There, I've said it. I'm sure I can trust you to keep it quiet that we are getting our first (a little bit early this year) delivery of Savie Island Corn from Trapold Farms. Bi-color, yellow and white, Trapold grows huge, plump ears, that promise to be sweet from those nice hot days we just had. It has already been a good year for Corn coming out of California, but this will leave those pathetic little kernels in the dust. It will make you proud to be an Oregonian. (Hand over heart, ear in hand. Cue music.....I know, its kinda corny)

Amazingly, it just gets better. Peaches (giant yellow Maryhill), Nectarines, Plums, White Peaches, Plums, and Pluots are coming in from so many farms, it makes my head spin. In just a few weeks, we will have so many varieties of stone fruits (Santa Rosa, Elephant Heart, Black Amber, Red Beaut, Catalina, Fortune, Friar, Freedom and Angelino Plums to name just one), that it will soon get messy. Come join in the fun!

You have waited all year for these. Wait no longer, they are here. Heirloom Tomatoes from Your Kitchen Garden in Canby. Sheldon and Carol started a trickle

of deliveries earlier this week, but have now turned the tap on full blast. The beautiful varieties we are seeing include Brandywine, Cherokee Purple, Green Zebra, Noir De Crimee, Persimmon and a whole host that I am still learning the names to.

Answer July—
Where is the Bee—
Where is the Blush—
Where is the Hay?

Ah, said July—
Where is the Seed—
Where is the Bud—
Where is the May—
Answer Thee—Me—
- Emily Dickinson, Answer July

"The nectarine, and curious peach,
into my hands themselves do reach;
stumbling on melons, as I pass,
ensnared with flowers, I fall on grass."
Andrew Marvell quotes (English Poet, Politician and Satirist. 1621-1678)