

# Box 9 of 25



# September 5th 2008

**Baby White Turnips  
Bunch Detroit Beets  
Bunch Carrots  
Nectarines  
Fennel**

## In The Box

**Green Leaf Lettuce  
Summer Squash  
Green Onions  
Spinach  
Arugula**

### A Day With The Irrigation Crew

Every morning Luis and Tony report to Scott Chichester to receive the day's irrigation plan. They show up in muck boots and sometimes in rain gear, then ready themselves for a long day of transporting individual irrigation pipes from row to row throughout 300 acres of field. Nash's Organic Produce utilizes two main Dungeness River irrigation gates (out of seven) to properly water their crops.

Luis and Tony both have backgrounds in farming. Luis grew up cultivating vegetable crops and raising livestock with his family in Guam. He says that he was naturally drawn to Nash's Organic Produce due to his background in farming and the peace he feels when he is in the field. Tony also has a rich history of farming and has worked on several large-scale farms throughout his life. Tony currently raises geese and ducks in his spare time.

Luis and Tony manually move about 250-300 pipes each day, often working from early in the morning to late in the afternoon. They carefully move pipes from one spot to another, stepping carefully between planted rows with the finesse of a high wire act.



Luis (left) and Tony (right) work diligently to ensure that our crops are receiving proper irrigation throughout the hottest days of summer.



Luis and Tony resemble tight-rope walkers as they carefully navigate individual pipe sections throughout the various fields of Nash's Organic Produce.

Nash's irrigation crew uses two of the seven main "gates" of the Dungeness valley irrigation system. These gates divert river water into the various ditches and pumps that quench the desert-like Dungeness soil.

The irrigation crew taps into spigots located along the perimeter of the field and then connects pipes along the length of the field. When connected, water is released along the length of the pipelines, activating sprinklers that water the beds evenly. Once the area is adequately watered (usually four to eight hours), the crew disconnects the pipes and moves them to the next area to be watered.

The irrigation season runs from May 1st to September 15th (the driest months of the year). This irrigation window is absolutely essential for cultivation in our desert like valley.

# Vegetative Uncertainty With Ankur

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“Open Your Heart to Me, Baby”  
( E E E G F# E, D E )

That’s right. You can’t keep a good brassica down, and this week, for the first and cutest time, we have **baby turnips**. Nothing pallid or premature about them, like everybody else, they are what they are (and they are good).

Like your grandmother said, the best way to have a new vegetable is with lots of butter and garlic. But you knew that already, so we’ll work on a spicy yogurt rub. This rub is useful for simmering steamed vegetables as well as marinating items in anticipation of the grill.

## Ingredients

1 big onion  
1 big tomato  
1/2 head (not clove, but head) of garlic  
1 thumb of peeled ginger  
1 pinch of cayenne  
1/2 cup of yogurt  
salt

### **Pesto Basil Sale**

Pre-order 1 lb bags at the  
Farm Store for only \$8  
( 360 ) 683-4642

*Also available at our Farmers  
Market locations!*

Blend everything together. While you are blending, pick out a small saucepan with high walls – we want to have 1/4 inch of oil in the pan. There needs to be some height to avoid burning the blended goodness.

Heat the oil. Pour in the mixture and fry it. You will smell the spices browning and watch the water sizzle away. At this point you could add small spoonfuls of one or more of the following to taste: clove, cinnamon, cumin, coriander, turmeric, or black pepper

When your sauce has thickened, you can either **turn off** the heat and brush it onto some vegetables or onto your choice of meat, or **turn down** the heat and add your steamed turnip halves and turnip greens.

## To Do This Week:

**Stream Fest 2008:** Come and join The North Olympic Land Trust for educational tours and activities at the Ennis Harbor Farm on 08/06 and 08/07. For more information or to volunteer, contact [streamfest@northolympiclandtrust.com](mailto:streamfest@northolympiclandtrust.com)

We **recycle Farm Share boxes** and clean grocery bags. Please drop off recyclables at our farmers’ market locations or Nash’s Farm store.

Questions, Comments, Suggestions? [mateo@nashsorganicproduce.com](mailto:mateo@nashsorganicproduce.com) or (360) 681-NASH (6274)