



The Farm at Miller's Crossing

Week of August 9th 2010
farmatmillerscrossing.com

From the farm....

Well, the tomatoes have arrived, thousands of pounds were harvested yesterday and there are still lots more to come today.

Harvesting tomatoes is a tender affair, they cannot be picked ripe, or they will be destroyed. Instead we pick them as they are getting 50% color allowing the color and sweetness to develop in the safety of our barns. Once the initiation of color starts, the fruit can ripen off the vine, they are similar to peaches that way. A ripe peach could just never be picked without bruising!



So the decision was made to move what has always been tomato central, our upper barn, down the hill to our lower barn. Sorting and packing is no small affair, we are harvesting anywhere from 3-5 varieties of heirlooms at once, hybrid red slicers, canning or paste types, and cherry tomatoes—literally thousands of pounds!

These will all be handled a few times before they reach your table. First they are picked from the field, heirlooms are put into single layer trays, hybrids and pastes go into shallow boxes (they can handle a little more stacking), cherries right into pint boxes.



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Once the fruits are back in the barn they will then be sorted into firsts and seconds. Seconds are destined for sauce, while firsts will probably, though that is your decision, be heading for delicious salads and sandwiches.

And so ...this is the time that we warned you about. If you have any inclination to preserve the tomato bounty, please get your canners, freezer bags, and dehydrators out.

I am calling all you urban and suburban homesteaders to the task...there will be plenty of tomatoes!!! In a year like this I will be aiming to make salsa, ketchup as well as the normal canned whole or crushed tomatoes.

I did not can a single tomato last year. Chris tried to encourage me to look on the bright side...the kitchen will stay clean and life in our home will be less chaotic with out the daily processing of tomatoes. But it goes against something very deep in my genetic make up to not have a pantry full of the summer's bounty.

Though Chris will not love hearing it, this year will be different. I am really looking forward to filling some shelf space with tomato products. The aim is always to keep things somewhat controlled and orderly, but the canning pot will rarely leave the stove top, and boxes of jars seem already to be lining the entrance hallway. Try as I might it does seem to takeover our house



Are you ready? I will have a price and availability list of what we will be offering for the up and coming weeks.

All the best, Katie