

Jimmy Acres: A Tommerdahl Family Farm

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Hello friends and neighbors!

It's always surprising how quickly things go from "I don't know what to do with so many tomatoes!" to "wait, where'd all the vegetables go?" Sadly, that's what happened in the past week. But the great thing about farming, and vegetables in particular, is that there's always something new just around the corner to look forward to. Cooler temps around our neck of the woods means the return of cool weather crops—leafy greens and root veggies, and maybe some broccoli and cauliflower if we're lucky! Read on for our full monthly round-up:

- ♣ We finally started our fall seeds...“better late than never” might not apply in this case, depending on what the weather does. We should be able to get the spinach, lettuce, kale, and beets in the ground and growing before the first frost, but broccoli and cauliflower might be on track for “there’s always next year.”

- ♣ The Cedar Falls Park farmers’ market is all wrapped up for the year—thanks to all who made it a success! It was great to have another opportunity to share our tomatoes with the community!



- ♣ With all this talk about the season shutting down, let's not forget about the summer crops that are still coming in! Our peppers, eggplants, squash, zucchini, and okra are still going strong, and the green beans are hit or miss each week (anyone have suggestions for Mexican Bean Beetle control???). One of our new favorite veggies is zucchini rampicante, and it has really been taking off recently. As Chris demonstrated with her “squashlace,” they even make a great wardrobe accessory! Plus they're absolutely delicious with a rich, meaty flavor not found in your grocery store variety zucchini.



- ♣ A big THANK YOU to all who came out last week to support our friend and MOWer from last year, Britton, in her fight against cancer. Along with some generous donations, our produce was able to raise >\$350 to put toward beating cancer! If you missed out, donations can still be made [here](#).

If you have any suggestions for things you'd like to see in future newsletters, or have any ideas for how we can improve our customer service or your produce-buying and -consuming experience, please let us know! And as always, please feel free to pass this along to all of your produce-loving friends and neighbors!

summer review: TOMATOES!

As we wrap up another tomato season, we'd like to share with you some of our favorites from the season, as well as some observations from the summer:

OBSERVATIONS: everyone always asks for German Johnson, Cherokee Purple, and Sun Gold cherry tomatoes. While we don't deny the deliciousness of these varieties, we encourage you to be more adventurous in your tomato consuming! People tend to shy away from colorful tomatoes (especially white and yellow) and names they haven't heard of, but those who try them usually come back for more. There are so many varieties out there that are just as delicious (if not more) than the common varieties...you never know what your new favorite will be if you don't try a few new types!



NEW FAVORITES:

Monomakh's Hat—early producer, but with a short season. Fantastic flavor and very distinctive in appearance: pink with green shoulders and a pointy hat shape!

Amana Orange—a delightful smooth creamy orange color and texture with good productivity and blemish-free fruits.

German Pink—our official taste tester described this one as “it tastes like you want to put it on a tomato sandwich.” Large in size, it's also perfect for dribbling down your chin when you bite into your sandwich.

Northern Lights—beautiful marbled color with a smooth texture and sweet taste.

Pink Berkeley Tie Dye—our best dark tomato producer this year. Similar flavor to Cherokee Purple (except better), and with stunning green tie dye stripes and a much longer season.

Chef's Choice Orange (hybrid)—the only hybrid we grew this year that Anna was impressed with. Great taste, prolific, long season, and mostly blemish-free! Definitely will be making a comeback next year.

Sunrise Bumblebee (cherry)—according to Anna, even better flavor than Sun Gold. Plus super prolific, good size, doesn't crack, a unique colorful appearance, and how can you resist that name?

RETURNING FAVORITES:

Anna Russian—the name says it all! Productive, sweet, and a big flavor that you don't expect from the somewhat generic looking tomato.

Arkansas Traveler—after 3 years, this heirloom is still our most heat-, drought-, and disease- tolerant variety—even more so than the hybrids we've tried! The fruits always look perfect and the plants are prolific over the whole summer. Not the most flavorful tomato in the garden, but still way better than anything off a grocery store shelf.

Have a new favorite of your own that you ate and/or grew this year that's not on our list? Let us know and we'll add it to our collection next year!

“Different varieties of tomatoes are not better or worse, they're just different and are all good in their own way... just like people.”

~paraphrased from a Jimmy Acres Customer~