

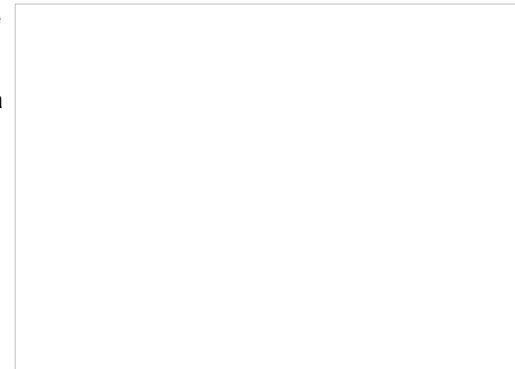
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As I'm writing, the first boxes of radishes, tat soi, spinach, and strawberries are coming in from [our farm in Prosser](#) -- the season is upon us! My wife Jackie and her farm team have been planting like crazy, including 2,500 tomato plants, 200 squash and melon plants, sweet silver queen white corn and much, much more. This is our fourth growing season in Prosser, and we have gone from a half acre to more than six acres under cultivation. This was also the first year for our greenhouse, so many of the starts were started by US!



Saturday (June 11th) is the first of this year's ["Salmon-Chanted Evenings" at Victor Steinbrueck Park in the Pike Place Market](#). (This event is near and dear to me, so bear with me as I pitch for your support.) Many of us are saddened by the drastic budget cuts faced by every department in the city. On top of this we have a city council and a mayor's office that don't get along with each other. Salmon Suppers are a way for us to come together and do right by this great city of ours. This is a time to sit with our neighbors, break bread, talk politics or sing a song--whatever you please. These nights are intended to celebrate what is great about our town and raise money to fund civility at this gorgeous park.

Last year's test run went without a hitch, and I expect more of the same this Saturday. You'll find wood-grilled sockeye, a red bliss potato and collard salad, green beans and a Dahlia Bakery cookie all for just 15 bucks. 100% (yes, ALL) of the proceeds go to fund a park ranger/concierge to help tourists and Seattleites alike find their way and keep an extra watchful eye on the park.



Rain or shine, we are cooking salmon and hope you'll come by and grab a plate. You know we can cook all day but if no one shows upWe will host 4 salmon nights this spring/summer, beginning **June 11th**, then **July 9th, August 13th**, and finally **September 10th**. We'd love to see you at one, but why not put them all on your calendar?

In other news, daughter Loretta's semester at the University of St. Andrews, north of Edinburgh, Scotland was quite the experience for her. She loved school but was somewhat, shall we say, "distraught" by the dorm food. Poor thing almost wasted away. While abroad, Loretta turned 21, and since her return we have been studiously having a "legal" drink in every one of our joints. Seems she did learn some important "techniques" in Scotland having to do with a bend in the elbow!

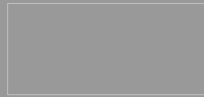
Cheers,

Tom Douglas

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