

The Farm Weekly

VOLUME 6, ISSUE 12

9 AUGUST, 2004

SHORT & SWEET NEWSLETTER

A trip to the Champaign County Fair has us behind schedule tonight, so this newsletter is going to be a one pager. We actually enjoy this fair better than our own Clark County fair for its smaller size and increased variety of livestock. We particularly enjoy the chicken barn which is always filled with a wide variety of poultry.

Our kids are interested in doing 4H next year with the alpacas and chickens and we were window shopping for different varieties of chickens. The Blue Andalusians caught our eye along with a couple of others, so we will have to take a good look at the catalogs this fall and make our selection.

Irrigation resumed last weekend. This has been gorgeous weather, but it has really dried things out with the low humidity and constant breeze. The cooler temperatures at night slow down the ripening of the tomatoes and peppers, but they are finally starting to come on. Don't forget what a great combination fresh tomatoes and basil are together.

Combine some chopped basil, a few tablespoons of Balsamic vinegar, and sugar to taste. Stir until the sugar dissolves and pour the mix over cubed or sliced tomatoes for a great summer salad.

Last week's panic

was the lock up of my new computer. I thought that we had another hard drive failure, the second this summer, but 2 days at the computer hospital and all is well.

This week's panic is a broken thingy which it on the sprinkler, so after packing and delivering boxes, Tim will have to get onto that, since no rain is in sight for several days.

At the end of last week I sent out statements to all of our members that had any balance remaining. All of these should be paid off entirely by September first. We have been negligent in reminding you about payments, but the 3rd was due August 1st. Bookkeeping is obviously not my strong suit.

Time on the farm now is spent mostly on picking, cleaning, and pack-

ing. This leaves little time for much else which frustrates Tim when he sees many other things that need to be done, such as weeding and mowing.

They did get the last of the lettuce transplanted last week and now the greenhouse stands empty. Another batch of spinach was seeded in which is why it essential to get the sprinkler up and

running. A moist seed bed keeps the ground cool and soft, increasing germination rates and success of the tiny seedlings.

As the weather cools, we hope that you will visit the farm to see the animals, do some hiking, and commune with the veggies and the wild life that eat them. Just give us a call first, and don't forget to close the gates! Enjoy the week!

This Week's Box

Ailsa Craig
Onions
Summer Squash
Potatoes(?)
Lettuce
Tomatoes
Basil
Parsley(?)

Next Week

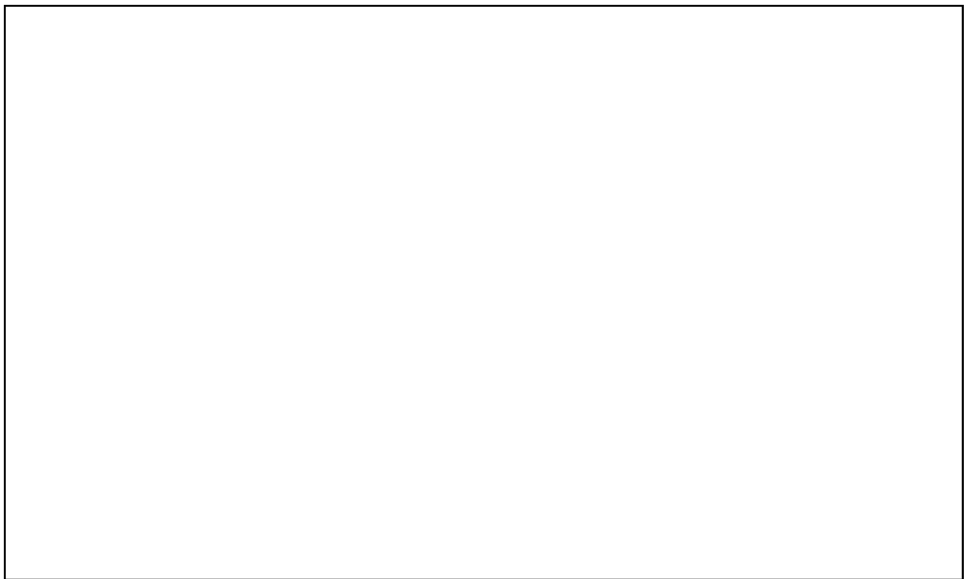
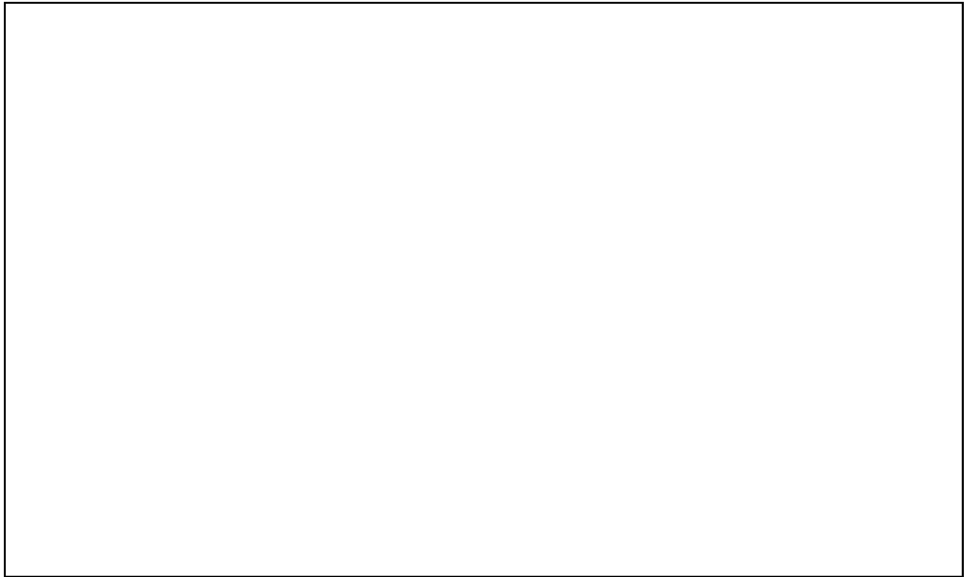
Peppers(?)
Onions
Lettuce
Potatoes(?)
Summer Squash
Tomatoes

SCALLOPED EGGPLANT

Submitted by CSA member Janice J.

1 Large Eggplant	1 small Onion chopped
2 Tbsp. Butter or Margarine	1 cup Buttered Breadcrumbs
1 Green Bell Pepper, chopped	Basil to taste
1 quart fresh tomatoes, chopped	Salt and Pepper to taste

Chop or slice the eggplant and arrange in the bottom of a greased casserole dish. Add the other ingredients and top with the buttered breadcrumbs. Bake at 350°degrees until done. Makes 6 servings



Please check your name off of the Check Off sheets when picking up your box. If your name is checked, do not take a box, for someone has already done so for you.

New Box Care



New Box from top (above) from bottom (pictured right)

