

The Farm Weekly

VOLUME 6, ISSUE 3

7 JUNE, 2004

FAIRLY SMOOTH START

We would like to thank everyone for helping things run smoothly last week. Fortunately, any complications were minor ones. Tim averted a major problem by checking the delivery truck we call El Blanco, and found that the brakes were nearly gone. A quick trip to Rewey Rental Car provided a substitute and all was well. Now El Blanco is back to work.

This week's newsletter is going to be a one pager. Last Wednesday I took 8 alpacas to Louisville for the national show, which ran through late Sunday afternoon. With the start of the CSA, and the end of the kid's school year, the timing couldn't be worse, but that's just the way things go.

My trip left Tim holding down the fort, so if your calls and emails did not get returned in a timely fashion, that is the reason. Now that school is out and I am back, things should settle down to a more manageable pace and we will be

better able to keep up with communications, and promise a more complete letter next week.

In the field, Tim continues to be frustrated by the deer's appetite for produce. The lettuce that was to go in this week's boxes has been severely damaged. Mowing the fields surrounding the vegetables has been moved up as a priority to eliminate their cover and make it easier to eliminate them and/or inhibit their activity.

The numbers are definitely down from last year, so we know that the fence is working to a degree, but it appears that some may have been hiding inside as the fence went up, or, we have some perpetual offenders who have learned to jump it.

The herbs this week are probably more familiar to you than last week. We have chives, which will come up year after year. They are a perennial member of the onion

family and require a space in your garden about a foot square. As you most likely know, once they are established, you can snip their tubular leaves into soups, salads, potatoes, casseroles, pasta, and even breads.

The oregano is a tender perennial and should be brought in from the cold if it is to survive the winter months. You can transplant it into a clay pot and set that into the soil of your garden or just leave it out on the patio. Most herbs are very easy going regarding soil, so you don't have to worry much about fertility and moisture.

The other plant, oregano is used frequently in Italian cooking and combines nicely with any dish that includes tomatoes. Simply snip off a small stem and strip off the leaves. Chop the leaves into smaller bits and add it to your cooking. Oregano has a fairly strong flavor, so it usually is not eaten without being cooked, and it is used sparingly, even then.

We are sure that the Japanese greens that will be in your boxes this year are new to most of our new members. The leafy vegetable this week is called mizuna and it is a very "hip" item now. All of the greens are an excellent source of vitamins and minerals.

You treat these

much the same way you treat spinach or cabbage. They can be eaten raw in salads, steamed, stir fried, and chopped to be added to soups or stews. Just about anything goes with this family of vegetables, so have fun experimenting!

The only major complication last week was that there weren't enough newsletters to go around. We allow only one newsletter per share, so if you are sharing a box with someone else, please do not take two newsletters, for that will mean that someone else will have to go without.

Well, that is about all for this week. We will try to get recipes in next week's newsletter. Thanks to those of you who have submitted recipes and we look forward to receiving more! Have a good week.

This Week's Box

Mizuna
Radishes
Scallions
Chives
Oregano

Next Week

Spinach?
Scallions
Komatsuna
More Herb Plants

IMPORTANT
The Open House
Has been
rescheduled
from June 12th
to Saturday,
July 17th
From 10:00 AM
to 4:00 PM

We Need Your Favorite Recipes!

One of the Bluebird Hills Newsletter traditions is the inclusion of recipes from our members.

These recipes don't have to be solely for produce. They can be your favorite cookie, casserole, dessert, salad, or whatever.

So please send them to us by e-mail, snail mail, or pony express.

**bluebirdhills@voyager.net or
3617 Derr Rd. Springfield, Oh. 45503**

IMPORTANT PLEASE NOTE

**The Open House has been
rescheduled to Saturday,
July 17th from June 12th**

10:00 to 4:00 PM

Details coming later

