

The Farm Weekly

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HOPING DENNIS PROVIDES RAIN

It is said that you should be careful what you pray for, so we are just hoping that the remnants of Dennis send a "bit" of moisture our way. We do have the irrigation, but it just doesn't do the job as well as the good Lord. At this point, it looks as though it could be going west of us, which is truly amazing after the forecasts that we have been hearing over the weekend.

We can't recall a gulf hurricane ever taking such a western path. With the scattered storms that have dumped inches in one place and nothing in another, we really do need to be socked in for a day with a constant light rain.

As a result of the lack of moisture, things are growing a bit slower than normal, but still moving along. We are using black plastic this year on many of the crops to keep down weed pressure. This has helped with some moisture conservation, but as you can imagine, that black plastic in the bright sun makes for a pretty hot environment, so it's hard to say whether it helps with moisture control or not.

The vermin are at it again with their vengeful sabotage. Suddenly the sprinkler came to an abrupt halt one afternoon last week. The resulting build up of pressure in the pipes caused a cap to literally blow off. Further investigation revealed part of a walnut shell jamming the sprin-

kler. We are now on the lookout for suspicious chipmunks and squirrels. As many of you know, our previous list of suspects have only included deer, ground-hogs, and a few wayward rabbits.

Most of you will be happy to hear that the tomatoes are starting to change color. We hope to have at least one in each of your boxes next week. I would suggest purchasing a pound of bacon for BLTs, but the lettuce isn't big enough yet for picking, so those sandwiches would be missing a major component.

Beets are in some of the boxes this week. Many turn their noses up at these, remembering those from their childhood that came out of a can. If we might borrow from a song from our youth, "All we are saying...is give beets a chance".

Prepare by placing them in boiling water, or a steamer with their root on and an inch or two of their tops. When they can be pierced by a fork, remove and peel the outer skin off and trim off the top and root. They can be diced or sliced and used in salad, or eaten with butter and salt.

The basil plant is for making pesto or for drying. You can also strip the leaves chop it up in the blender with some water and freeze in ice cube trays, transferring the cubes to a plastic bag for use when needed. Scrambled eggs with basil added is an excellent twist! Here's to a soaking rain!

Concerning The Payment Program:

Thanks to all who have made their payments! We are behind on our paper work and so have changed the schedule for when the other payments are due:
The second payment is due now (was June 1st)
The third is due **August 1st** (was July 15th)
The last payment is still due **September 1st**
We will apply credit card charges on this schedule as well.

Please Remember To Return The Boxes

Last week we were in a box crisis since several of you are forgetting to return your boxes. If this message applies to you, you may want to bring a basket or other water resistant container to the site to transfer your produce into, leaving the box behind. Thanks for your help with this! Please be sure to return all of your boxes to you pickup location. We need them!

If You Get Stymied By One Of The Veggies In Your Box You Can...

- Do an internet search on the problematic veggie
- Visit your local bookstore for vegetarian cookbooks
- Look in the old classic "Joy of Cooking"
- Visit the recipe page of our website
- Place it in a nifty package and take it as a hostess gift. (This one is good especially if you know you don't like the vegetable and want to be rid of it)
- Include it in soup. Almost everything can go into a pot of vegetable soup
- Don't forget that your library is a great resource for cookbooks!

This Week's Box

Cabbage
Basil
Walla Walla Onions
Peppers
Summer Squash
Broccoli
Cucumbers
Beets (?)

Next Week

Onions
Cabbage(?)
Broccoli
Summer Squash
Green Peppers
Cucumbers (?)
Garlic
Tomatoes(?)

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.

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Asian Coleslaw

from member Natalie L.

1 cup Toasted Almonds, coarsely chopped

8 cups Chinese Cabbage

2 cups Snow Peas cut on the diagonal

1 bunch Radishes, sliced

3 green Onions thinly sliced

Dressing mix together until the sugar is dissolved:

3 Tbsp White Vinegar

3 Tbsp Sugar

1 Tbsp Soy Sauce

1 clove Garlic minced

½ tsp Asian Sesame Oil

½ tsp ground Ginger

½ tsp cayenne pepper

After dressing is mixed add **1 cup Mayonnaise**, whisk and mix with greens 1 or 2 hours before serving

