

# The Farm Weekly

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## EIGHT INCHES OVER NORMAL

As much as we have relished a season where moisture has been steady and the pastures have stayed green, this month the moisture has started to compromise the crops. The cooler weather combined with the lower angle of the sun is keeping the moisture from evaporating from the soil, so everything is staying damp and cool.

The spinach that had such a great start is yellow and barely growing. Tim hopes that we can get at least one more spinach harvest in the boxes, but he's not sure. For the first time this season Tim says that he is a bit stressed about what is going to go in the boxes.

At the open house earlier this summer, one of our members was asking how we kept the squash bugs at bay for we have never really had much of a problem with it. I was a bit over confident stating that we really don't have much

trouble with them. I knew as I spoke that I was tempting fate, and sure enough there are squash bugs all over the winter squash.

The bugs have cut down on yields and have also stunted the plants interfering with the ripening of the fruit. We have also had issues with vermin messing with things. Voles or mice have been nibbling little holes in the squash with some assistance from a groundhog or two. While we know that many of you probably aren't terribly fond of squash, we pride ourselves with the converts we have made each year with the Delicata and Sweet Dumpling squash.

Normally these varieties would be sweet and starchy like a potato. But the flavor and texture just aren't where they should be this year. For the uninitiated to the world of winter squash, you have probably noticed that they are dense and heavy and very difficult to cut open when they are

uncooked.

Before I do anything with winter squash, I pierce it twice with a paring knife and place it in the microwave for about 2 minutes. This softens the squash enough so that I can then halve it and scoop out the seeds.

There are several ways to enjoy the winter squashes and one of the easiest is to slice it in half, scoop out the seeds and replace them with a little butter and some brown sugar. If you opt out of slightly cooking the squash first, please be very careful cutting them, for they are usually harder than just about any other vegetable.

The beautiful days this week found Tim out bush hogging. It's been too wet to do anything else out in the fields. He was terribly conflicted as he cut down the acres of goldenrod in the front fields, knowing as he did so that he was forcing his bee herds to dine elsewhere. Those of you who pick up in

Springfield can certainly see how different things look as you drive up the lane.

Next week will be the last of the tomato harvest. Tim plans to have the guys bring all of them including the greenies for those of you who like fried green tomatoes.

This weekend will be the first workshop teaching Health-Full touch. I am looking forward to learning some of these methods since we have so many critters around here. There will be another workshop on Saturday October 14th, and Carmen says there are still one or two slots still available. She limits the number of students to 10 to assure that everyone has adequate instruction and opportunity to learn the methods. I will let you know how it turns out next week.

### *This Week's Box*

Onions  
Tomatoes  
Peppers  
Lettuce  
Potatoes  
Garlic  
? Summer Squash  
Delicata Squash

### *Next Week*

Onions  
Lettuce  
?Tomatoes  
?Peppers  
Potatoes  
Summer Squash?  
Japanese Greens  
Acorn Squash  
? Broccoli

