

The Farm Weekly

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7 JULY, 2006

JULY IS OFF TO A GOOD START

Unlike the 2005 and 2004 seasons, we have been blessed with adequate and well timed moisture this year. Even though the cool and wet weather in May has lightened the boxes a little bit over the last couple of weeks, we still had enough produce to make the boxes fairly full for this time of year. Tim has always had very high expectations, so he is a bit disappointed, but everything is looking so much better than the last 2 years.

The fields are a bit mucky right now, but at least most of the rain has been after working hours allowing Tim and our employees to work without getting rained on. Our daughter Hannah is the official tomato stringer and she has given up on shoes while tying up the tomatoes for they have been getting lost in the mud.

The tomato varieties we grow are indeterminates which means that they continue to grow and bear fruit over several weeks. This continual

growth necessitates constant training of the vines as they race upward. Just as she is finishing with the rows of over 1000 plants, it's time to start the whole process again. As you can imagine labor is the largest cost for the CSA, but somehow it is a little bit less painful to write out a check when it is made out to your own child.

Nicky and Luke have been helping in the greenhouse doing some transplanting and Ian has been helping me with the deliveries to Yellow Springs and Fairborn. We are not sure what this drain on our capital will ultimately purchase, but at least we don't have to pull out our wallets as frequently at home.

In the alpaca pastures we had 3 new crias, one on Friday, and the other two on Saturday. Tim and I also finished assembling our newest piece of power equipment. After years of raking and shoveling alpaca beans, I now have a pasture vacuum. This sucker (pun absolutely

intended) does a great job of picking up the manure from the bean piles and in the grass. What is even better is that the impeller which is the fan like casting that spins and creates the suction, is made of aluminum, and turns everything into a powder resembling peat moss. This will compost quickly and make super flower bed fertilizer.

Third time proved to be the charm for Tim's reassembling of the "G", the cultivating tractor he and Luke had to take apart and repair last week. It is now up and running, and will be busy next week catching up on weeding the rows of different vegetables.

Over the last several days, while dodging the 2.35 inches of rain we have received, work was done hand weeding some of the vegetables planted into the plastic mulch. Tim also started another round of

**ANNUAL
FARM OPEN
HOUSE
SATURDAY
22 JULY
10:00 TO 4:00**

lettuce, summer squash, and cucumbers for later transplant.

I believe the spinach is done for the spring having bolted in the hot weather. There should be more this fall. The temporary absence of lettuce in your boxes is secondary to the cool wet weather in May that kept Tim from being able to transplant the lettuce out into the field. Hopefully it won't be too long before more is being picked and packed. Enjoy this cool and drier weather!

<i>This Week's Box</i>	<i>Next Week</i>
Beets	Onions
Early Onions	Garlic
Broccoli	Summer Squash
Chinese Cabbage	? Broccoli
Summer Squash	? Green Cabbage
Kohlrabi	
Green Cabbage	

BUTTERMILK KOHLRABI SOUP

Submitted by CSA member Sue R.

1/2 Onion, chopped
2 Tbsp. Butter
4 c. Broth (chicken or veg)
1 Bay leaf
pinch of Sage
pinch of Basil
1 1/2 lb. Kohlrabi, in 1/2 cubes
3/4 tsp. Salt
3/4 tsp. White Pepper
Dash of Cayenne Pepper
4 Tbsp. Butter
6 Tbsp. Flour
2 c. Milk
1 c. Buttermilk

In a large sauce pan, sauté onion in 2 tbsp. butter until soft. Add broth and seasoning. Bring to a boil and add kohlrabi, cover and simmer until tender.

In a medium saucepan, melt the remaining butter and whisk in the flour, continuing to stir until bubbly. Whisk in the milk and buttermilk and continue to cook until just thickened. Add this mixture to the kohlrabi and broth and cook until very hot, but do not allow to boil. Serve hot or cold with a garnish of sour cream.