

The Farm Weekly

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IKE LEFT ITS MARK HERE TOO!

After experiencing the winds last weekend here at the farm, I can't imagine what standing in a full blown hurricane would be like and why anyone would choose to ride one out! We suffered minimal damage relative to many, and our power was out for only an hour or two.

We did suffer some damage. Several honey locusts either fell or were topped destroying about 100 yards of fence of the horse pasture, and one of the risers for the irrigation. The windshield of the pickup truck was broken due to the basketball hoop falling upon it.

Another tree took out some of a pasture fence belonging to the alpacas. The worst catastrophe was that the door to the chickens' house blew open and the Great Pyrenees took advantage of the moment and killed about 20 of them. We were lucky to rescue 26 who will hopefully live to lay

eggs for us within a few months.

We noticed today that one of the alpaca sheds was actually lifted up and moved north 8 inches all without damage! On Derr Road, just south of us, the damage was much more extensive

Last weekend we had about 25 likeminded folks on Saturday for the OEFFA tour. It was interesting to hear that they have been facing the same challenges with vegetable yields this season. All of us have been frustrated.

The boxes are a bit more full this week especially with the addition of the greens and basil. The basil plants were damaged some with the storm last weekend, but fortunately there was plenty of extra.

The basil can be used for making pesto (recipe on our website) or you can save it for later. There are a couple of ways to do this. Probably the

easiest is to hang it in a dry location and then, once dry, remove the leaves and store them in an airtight container. Some folks will hang their herbs inside a paper bag to protect them from dust as they dry.

Basil is also a natural with tomatoes in almost any dish. Try taking some Balsamic vinegar, about 1 tablespoon per tomato, a teaspoon of brown sugar, and a chopped leaf or two of chopped basil. Mix the vinegar, brown sugar, and basil together first and then add the fresh tomatoes cut into bite sized chunks. Just leave it on the counter to marinate for an hour or two and then serve in small bowls.

The Japanese greens can be treated very similarly to spinach. These vitamin packed leaves are tasty tossed into a fresh salad. If the stems are too tough for you, try removing the leaves from the stems and save the stems for cooking in a soup, stew, or casserole.

Tim has grown several varieties that seem to be doing very well, although I hesitate to say so for fear of jinxing ourselves. As I watched the winds blowing the locusts into the horse fence, I could see the row cover over the greens flying around in the winds. Tim said that the deer had torn it up a bit already anyway.

The electric fence

around the spinach did not get blown down, and Tim is giving the plants another week to attain the size they should. We will be getting the storm damaged irrigation fixed this week to guarantee that moisture won't hinder that.

The tomato production is slowing down a bit, but oddly enough, a lot of the fruit was blown off the vines that happen to be planted on rows that run south to north. This unfortunately, maximized their exposure to the wind.

You are all invited to visit the farm next weekend (Sept 27th & 28th) for our Alpaca Farm Days. There won't be any farm tours, but you can visit with the animals if you would like! Please come to the Wool Gathering, it makes a great excuse for getting an ice cream cone!

A WOOL GATHERING

this weekend,
September
20th & 21st
Youngs Jersey
Dairy
St. Rt. 68
1 mile north of
Yellow Springs

This Week's Box

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

Next Week

Onions
Lettuce
Squash?
Tomatoes
Potatoes
Broccoli
Peppers
Greens
Eggplant?