

The Farm Weekly

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LAST TOMATO HARVEST THIS WEEK

In spite of a slow start, and our wishes that the vines would continue as long as the weather would allow, the tomatoes had something else in mind. It may be related to the shortening of days, but the vines have all but halted production. So yesterday, Tim told Marco, Pedro, and Hanter to pick them all, red, green, and in between.

The green tomatoes can be used to make fried green tomatoes, a southern favorite. Slice them as though you would place them in a sandwich and then dip in a beaten egg and then crumbs or flour seasoned as though you were making fried chicken or eggplant parmesan. Then fry in a skillet until golden brown and the tomatoes are softened.

To ripen those tomatoes that are a bit orangey, then you can place them on the counter with the stem side down. You can also place them in a paper bag to keep the

fruit flies and other critters at bay, but don't forget to check them.

The cabbage in the boxes is a savoy type with wrinkled leaves. The wrinkles make the heads less dense and look different, prettier, in fact. You treat this cabbage just the same, but it really looks pretty wrapped around other food after being steamed to soften it a bit to make it possible to roll. These savoy leaves will also make a nice edible plate for another salad to be served upon.

There is a brief hiatus with the lettuce this week. The irrigation was off last week secondary to damage from Ike. The dry weather and lack of irrigation slowed the growth so we opted to allow the plants to put more size on before picking them for the boxes. With the cooler weather and the irrigation back on, we think they will be ready for picking next week.

The small bundles of greens are arugula a

peppery green that is usually mixed in salads to add a little zing.

We have been working a bit to prepare for the Alpaca Farm Days this weekend. All are welcome to visit and see the animals, but there won't be any tours of the vegetable fields. You are certainly invited to walk around the farm, but you will be on your own. The lack of rain has knocked down the mosquito population, but it probably would be a good idea to bring bug repellent anyway.

Last weekend was a big success at the Wool Gathering in Yellow Springs. Thanks to those who came up and introduced yourselves. Along with the alpacas, we took our felting machine and did demonstrations felting alpaca fiber into sheets of fabric. It kept me so busy that I never got to see what the vendors were offering.

After the melee with the chickens last week, we moved a little faster to get their new home ready for them to move in. That meant that the house had to be moved out of the alpaca pasture and up closer to our house to make it easier to care for them. A few years ago, Tim put sled rails under it for its previous move. Unfortunately they were a bit rotted, but after some maneuvering, the tractor did tow the house out of the pasture, down the hill, up

the hill to the horse pasture, and in its new location.

This afternoon the kids and I spent a few hours securing the house with some metal stripping, some new boards, and a couple of new door latches. The residents are scheduled to move in tomorrow afternoon and Tim hopes this will be the final resting place for the chicken house, and that the residents will be happily laying eggs next spring and eating flies and other nuisance bugs.

That's it for now. Enjoy your weekend!

**ONLY ONE
NEWSLETTER
PER SHARE
PLEASE**

**Alpaca Farm
Days
this
Saturday &
Sunday
from
1:00 to 5:00
come meet
the alpacas!**

**Visit our website for
directions to the farm**

This Week's Box

**Japanese Greens
Savoy Cabbage
Onions
Potatoes
Tomatoes
Broccoli
Spinach
Arugula**

Next Week

**Onions
Lettuce
Winter Squash
Spinach?
Potatoes
Broccoli
Peppers
Greens**