

The Farm Weekly

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SEASON ENDS WITH TODAY

Every year I say the same thing, where did the season go? From my perspective, it went fast, but from Tim, Marco, Pedro, and Hanter's perspectives, I don't think they would agree. Of course, they are the ones doing all of the work, so their's is the proper perspective.

The cooler weather this past week is providing even more motivation to get things wrapped up. Marco, Pedro, and Hanter are all bundled up in winter clothes that they will pack into boxes tonight and leave behind for us to store until next year.

They will be flying home on Saturday to Mexico via Atlanta, and landing in Guadalajara to then travel several hundred miles by bus home. All of this with a television in tow. I will be anxious next spring to hear whether it arrives in Mexico intact or not. With all of the money and effort

spent, I certainly hope so!

The boxes are nice and full for a strong finish this season. With cold weather forecasted last Friday, Tim had the guys pick all of the peppers, and pick they did. There were over 2000! They plants sure took their time coming on.

The pumpkins in your box are the edible variety. You can carve them as well, but they are there for consuming. You treat them like other winter squash although their flesh isn't as hard as some others. Some folks enjoy them in a more savory fashion than a pumpkin pie. You open it as if you are going to carve it, hollow out the seeds, and then stuff it with whatever suits your fancy, such as classic stuffing (or dressing) that you place in a turkey.

The curly edged leaves that are blue green are the kale. I confess that I have absolutely no experience cooking Kale, primar-

ily because the time or two that I tried it, I didn't like it. There are only a few vegetables that I won't mess with and kale and brussel sprouts are two of them.

All accounts of cooking that I have heard require long stints in a pot, often with some other flavoring such as bacon or ham. I will encourage you to go to the cookbooks for ideas and pointers.

The season may end for you, but work will continue for the rest of the year. Last week the shallots and garlic were planted for next year's harvest. They will sprout next spring just like their cousins, the tulips and daffodils.

Tim will be working on planting some cover crops. The trails through our woods need to be maintained and the dead fall wood gathered to provide the fuel to heat our greenhouse when we plant the onion seeds into their trays at the end of January.

We also have some mowing to catch up on. All of that was delayed when the bushog broke last month. It is low on the list of priorities at the John Deere repair shop when equipment for harvesting needs to be fixed to bring in crops.

December brings the seed catalogs and the hunt for the varieties we favor in organic seed. As you can imagine planning the fields to include rotating

various crops and sequential planning takes a tremendous amount of organizing and thought along with assessment of what has worked in previous seasons and how to weigh its success or failure and the influence of weather.

We want you all to know how much we appreciate you sticking with us this past season. As you know we have been very disappointed and assume that you have been as well. We hope that the stronger finish will keep you with us into next year. We also want to extend to you best wishes for the upcoming holidays and the new year. God Bless you and your's!

**THIS IS THE
LAST BOX
IF YOU FOGGOT TO
BRING SOMETHING
TO TRANSFER YOUR
PRODUCE INTO AND
TOOK THE BOX
HOME, YOU CAN
STILL RETURN IT TO
YOUR PICKUP
LOCATION BEFORE
NEXT WEDNESDAY
ALONG WITH ANY
PREVIOUS BOXES
YOU MAY HAVE
FORGOTTEN.
TIM WILL BE
COLLECTING THEM
ON THURSDAY OF
NEXT WEEK**

This Week's Box

Osaka Purple
Mustard
Lettuce
Onions
Potatoes
Peppers
Spinach
Pie Pumpkins
Kale
Garlic

Next Week

**ABSOLUTELY
NOTHIN'**