

# The Farm Weekly

VOLUME 10, ISSUE 4

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27 JUNE, 2008

## BRAIN BELCH LAST WEEK

Hopefully all of you realized that there was a brief disturbance in the synapses of my brain that had me thinking that this week was the Independence Day Holiday week. My apologies for trying to skip and entire week of the summer, especially when the summer months fly by fast enough as it is. Please note that the Thursday pickup WILL be in effect next week, July 3rd.

Slowly but surely Tim is getting caught up in the garden. Transplanting out of the greenhouse is current and now that our oldest son Luke is on the payroll, cultivating in the fields is getting caught up as well.

Getting the irrigation organized has consumed a fair amount of time over the last several days. While we do use a huge sprinkler system for some crops, we also use a tape system for others such as the melons and squash. This means that you must lay the tape down before transplanting.

The rain that came

last night and seems to be heading our way tonight will be best though, for it just seems to saturate the soils better.

The boxes this week are void of herb plants, so appear just bit lighter, but next week they should start to fill up. It is just taking a bit longer for some things like the summer squash to kick into gear, and it is still too early for those first tomatoes.

The funny looking green orb this week is not kohlrabi, but is fennel. While the kohlrabi is my favorite, the fennel is my least favorite. You will easily notice the smell of licorice or anise, and since I do not like black licorice, this one will not pass through my lips.

I will leave all of you to find your recipes for fennel, however you can treat is like you would celery, separating the separate stalks from the remaining ones, rinsing the dirt off and eating the stalk, but not the leaves. It can be eaten raw with a vegetable dip, or cooked in a variety of ways.

The broccoli is a new variety we are trying that seems to be doing well. We should have another harvest or two as well as some in the fall. I think everyone should be familiar with this so we will leave you to your favorite recipes.

Speaking of recipes, we do have some available on the website, would like to include yours there as well as in the newsletters. You can email them to me, or drop them in the mail. Don't just leave them at the pickup locations since, they will probably get lost amongst the boxes.

We are still trying to work out the pickup times for the different locations. All of these may be a bit earlier than what is written below, as I get the actual delivery times from Kevin this week.

The summer squash is just starting to come on, so get out those good ol' zucchini recipes, and don't forget to try cold soups. There are some

very refreshing cold soups made with all of your vegetables, that can really hit the spot when the temperatures and humidity start to climb.

Lastly, we want to let you know about the **FARM OPEN HOUSE** that is scheduled for Saturday, July 19th. Please mark your calendars and plan on coming. You are welcome to bring friends and family along to see the fields and the alpacas. We also hope to have some other folks there selling homemade soap and will be contacting the buffalo ranchers her in Clark County. We will keep you posted on that.

We will have a horse drawn wagon as in previous years that takes folks out to the fields to see the veggies growing. Handicap parking is available and we will be serving snacks. The time for the Open House will be from 11:00 to 4:00, so please plan to come as it is the only time we get to meet you!

In the alpaca realm, we were blessed with 2 crias on Sunday morning within minutes of each other. They were expected, but not at the same time. We will post pictures next week.

That's it for now, have a good and safe weekend!

**NEXT WEEK'S  
PICKUP IS ON  
THURSDAY,  
JULY 3RD  
DUE TO THE  
HOLIDAY**

### *This Week's Box*

Red Pearl Onions  
Lettuce  
Fennel  
Broccoli

### *Next Week*

Onions  
Broccoli  
Lettuce  
Squash  
Kohlrabi  
Garlic

**Yellow Springs 9:00**

**Fairborn 9:30**

**Beavercreek 10:30**

**Rahn Road 11:30**

**Bellbrook 12:00**

**Centerville 1:00**

**Lebanon 2:00**

**West Chester 2:30**

**Miamisburg 3:00**

**Rogge St. 3:30**

**Salem Ave. 4:00**

**Tipp City 4:30**