

The Farm Weekly

VOLUME 10, ISSUE 7

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18 JULY, 2008

FRUSTRATION SUBSIDES SLIGHTLY

It has been said that farmers are the world's greatest optimists. However optimism was in short supply last week as the weeds grew ginormous, and the rain continued to fall, making cultivation to remove the weeds impossible. Non organic farmers can simply spray an herbicide to kill off the weeds, but as organic growers, pulling, cutting, or turning the weeds over are our only options, which makes us weather dependent.

What a difference a week makes! The dry, sunny, and we won't dare complain about it, hot weather, has allowed Tim and Luke to get into the fields and cultivate to knock back the weeds. Not only do the weeds rob the veggies of nutrients and sunlight, but they also make harvest much more difficult.

There are a few things that are beyond help such as the first planting of summer squash and the sweet corn, but other crops are being rescued as I type this evening, and the fields

look remarkably different in just one week.

Hannah brought one of the first ripe tomatoes home from the vines, so some should appear in your boxes in 2 weeks or so. The first vine ripened tomato ranks right up there with that first wiff of new mown grass, or the first firefly of the summer.

This week some folks will be getting squash in the box while others will get cauliflower. When there is a question mark next to an item in the list of what is included in your box, it means that it may or may not be in there. We want to include everything we harvest in the boxes, but we don't always have enough for each and every box.

We sent the Goodwins, our Aussie guests on their way last Sunday. It was an incredibly busy 10 days including a trip to Kings Island, a Pig Roast, a Dayton Dragons game, several basketball and soccer games as well as shopping.

The hot commodity that everyone seemed to go

home with was new athletic shoes. The same brand and style of shoe purchased here would be twice as much in Australia. Clothing of all types is cheaper here than there, so we also made a trip to the outlet mall in Jeffersonville.

It was amazing how quickly friendships were formed and how many tears were shed by the bus taking the Aussies to the airport Sunday. Plans are already underway for many of the hosts and/or their kids to visit Casey, Australia in two years.

One of the alpacas was kind enough to give birth while the Goodwins were here to watch. We have had two additional crias since that one and have one more due any time now. Perhaps we can have a birth during the Open House.

We have been sprucing up the farm for the Open House this Saturday. We have been catching up on mowing especially. The mosquitoes or "mozzies" as the Australians call them are in full bloom, so do bring some bug repellent.

I am excited to have the buffalo folks coming since many of you often ask about where to procure locally raised meat. Trudy Mohr will be here as well and has added goat cheeses to her offerings of soap and other meats. Additionally, a friend of mine

who also raises alpacas will be in the barn doing spinning and weaving demonstrations to show what we do with our alpacas' fiber.

Folks will also be welcome to visit with the alpacas in their pasture along with their new cria (babies). So please come rain or shine, but use the maps on our website, for google and mapquest are wrong showing that St. Rt. 334 intersects Derr Rd. when it really doesn't. See you tomorrow!

PLEASE COME TO OUR OPEN HOUSE

SATURDAY
JULY 19TH

11:00 TO 4:00

WAGON RIDES
YARN SPINNING AND
WEAVING DEMOS

GRILLED FOODS
KILLER COOKIES

ALPACAS
LOCALLY MADE

SOAPS
CHEESES
LOCALLY RAISED
BUFFALO MEAT

VISIT OUR WEBSITE
FOR MAPS &
DIRECTIONS TO THE
FARM

This Week's Box

Lettuce
Broccoli
Cabbage
Summer Squash ?
Walla Walla Onions
Cauliflower ?
Garlic

Next Week

Onions
Lettuce
Squash
Basil?
Broccoli?
Cauliflower?