

The Farm Weekly

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POTATO HARVEST BEGINS

As my father has been known to say, "Starch eaters of the world, UNITE!" It was offered to encourage us to eat our vegetables after we had already devoured whatever potato dish we had managed to quickly clear from our plate. I love potatoes and so does everyone else in the household, so the first digging of potatoes is always welcomed, ranking right up there with the first sweet corn and tomatoes.

These potatoes are freshly dug, which means that they have not been cured. They should be either refrigerated immediately, or cured on your counter for longer storage. To cure them, simply wash and brush off the dirt and then lay them on some dry paper towels, and cover with another paper towel, or dish towel to keep them in the dark. **Do not leave the potatoes out on the counter in the plastic bag for they will spoil.**

Tim wanted me to

tell everyone that this is just the first of what he hopes will be a weekly box inclusions, and the quantities will be larger once the plants are fully mature and ready for harvest.

The wonderfully aromatic plant is the first basil harvest. This is great for those pesto lovers, but you can also save it by drying it for later use. To dry, invert it and place it in a brown paper bag to keep the dust off. Place in a dry location and wait until dry. Then simply strip the leaves and store in an air tight container.

If you have more energy, you can remove the leaves and place in a blender with some water. Blend completely and pour into an ice cube tray for freezing. When the cubes are solid, you can remove them from the tray and store in the freezer to add to soups, stews, and other dishes. We are including a recipe for pesto if you would like to use your basil for

that.

Last week was busy getting everything ready for the Open House and we would like to thank all those who came. We certainly enjoyed the day, although it was a bit warm.

It was also fun to have the other farmers there at the farm as well and just in case anyone would like their contact information, we have included it here in the Newsletter.

On Monday the busy-ness continued as we took 3 alpacas and as many kids to compete at the Clark County Fair. They all did quite well and tolerated everything just fine.

So now that the Open House and Clark County Fair are behind us, life will settle a bit back into the routine of planting, cultivating, and harvest. Still busy, but back into our summer rhythm, for this week anyway. Here's hoping that we all have a good week!

MOHR

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This Week's Box

Lettuce
Broccoli ?
Cabbage
Summer Squash ?
Walla Walla Onions
Cauliflower
Potatoes
Basil
Tomatoes

Next Week

Onions
Lettuce
Squash
Broccoli?
Cauliflower?
Tomatoes
Potatoes

PESTO

1/3 cup basil leaves, chopped

6 tablespoons olive oil

2 tablespoons Parmesan Cheese (preferably fresh)

3 tablespoons toasted pine nuts or walnuts, chopped

1 clove of garlic (or more if you love it!)

salt to taste

Put all of the above ingredients in a blender or food processor, and blend until smooth. This can then be used to toss with spaghetti or to garnish vegetable dishes. It can be kept in the refrigerator for up to 3 weeks in an air tight container. Just place it in the container and cover with a thin layer of olive oil.