

# The Farm Weekly

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## EVERYONE BACK IN SCHOOL!

The kids are all out of the fields and back at school, and I think it is fair to conclude that they would rather be here on the farm instead, except Hannah who seems to be enjoying campus life. Meanwhile we are adjusting to the need for a routine that gets kids up and at 'em earlier, and in bed earlier at the other end of the day. I won't even mention the need for doing homework.

The boys seem to be the least happy, and Nicky probably feels the same way about the academics, but really enjoys the social aspect of school and practicing and playing with the soccer team for the first time as a freshman.

In spite of the loss of these part time employees who have returned to school, things are going fairly well as we adjust. Tim transplanted the last round of lettuce this week, and also tried to plant another

round of spinach seed. The spinach is rather hit or miss for it is particular about what conditions it will germinate under. As a cool weather crop, the seed bed needs to be cool and damp, but not too damp. With all of the rain, the two previous plantings have not stood up very well, but hope springs eternal with Tim and fingers are crossed for success with this planting.

The potato harvest this week was lousy. Tim dug up 13 rows of potatoes, each 100 feet long, to get less than 600 pounds of potatoes. This is an area that is more damp than most and he surmises that the wet rainy weather that happened soon after planting probably caused them to rot in the ground. The damp soil compounded the problem making it difficult to free the potatoes from the clumpy clay-like soil.

Even though the grass is still emerald green,

there are signs that fall is on the way. The walnuts along the drive are dropping yellow leaves and the soy beans are beginning to yel-

low as well. It seems to have been an easy summer and not time for fall yet, but it waits for no-one, so enjoy the warmth!

### Parslied Onions and Dried Beans

From member Barb D.

<b>6-8 oz. flat-leafed parsley</b>	<b>2 Tb butter</b>
<b>6-8 oz. curly parsley</b>	<b>1 Tb oil</b>
<b>4-6 oz. dill</b>	<b>6 cups of onions</b>
<b>4 cups cooked dried beans</b>	<b>1/2 tsp curry powder</b>
<b>Salt and ground pepper</b>	<b>1 large Lemon</b>
<b>2 cups of chicken or beef broth</b>	

Wash and dry parsley and dill. Remove thick stems and chop into 1/2--1 inch pieces; set aside. Halve the lemon and squeeze the juice; set aside. Put the halved lemon and broth in a small saucepan. Bring the broth to a boil, lower heat and simmer, covered. In a large saucepan, heat the butter and oil and cook the onions until wilted and golden. Stir in the curry powder, parsley, and dill. Add the broth and lemon halves. Cook slowly to tenderize the parsley and slightly reduce the broth. (If you cover the pan, the parsley loses some of its brilliant color.) Stir in the beans and the lemon juice and heat through. Remove cooked lemon halves. Season with salt and pepper. (Serves 6-8)

I used chicken pieces and broth from a cooked turkey carcass, and the dish was wonderful.

### Slow Roasted Tomatoes with Sea Salt and Coriander from member Antigone P.

Ripe tomatoes (romas work best, but it works with all)

Olive Oil

Sea Salt

Ground Coriander

Wash tomatoes, cut off stem end, then halve them lengthwise. Pour Olive Oil into a small bowl, and with a pastry brush, brush the tomato halves lightly with oil. Place them, skin side down, on a large baking sheet. Sprinkle with sea salt and coriander ( or just pepper, or oregano, it's somewhat flexible) Bake until the tomatoes shrink to about 1/3 of their original size, but are still soft and juicy, about 4 to 6 hours. Allow to cool to room temp. You can then place them in an airtight container to keep in the refrigerator if you can keep from eating them all.

You could place them on circles of mozzarella cheese, or blend them for a summer tomato sauce, or blend with basil for a basil/tomato dip.

### This Week's Box

Lettuce  
Onions  
Summer Squash  
Cucumber  
Potatoes  
Tomatoes  
Green Beans  
Peppers  
Cilantro  
Basil  
Garlic

### Next Week

Lettuce  
Onions  
Summer Squash  
Peppers  
Tomatoes  
Potatoes  
Green Beans  
Eggplant