

The Farm Weekly

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BLUEBIRDHILLS@VOYAGER.NET

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ABSOLUTELY INCREDIBLE WEATHER

What a glorious way to end the summer! This past week has been gorgeous here at Bluebird Hills Farm and even though the dryness is forcing Tim to turn on the irrigation again, it is great weather for getting things done around the farm. In fact, it's hard to come inside.

I am crossing my fingers for the blue sky to continue through the weekend to help make the Wool Gathering a success this weekend. I have been pretty busy getting organized for the event. Early in the week, we repainted some panels to enclose the 4 alpacas that will be on display for folks to see where natural fibers come from. There will also be sheep, and sheep shearing, some llamas, and perhaps an angora bunny or two.

I have been busy getting yarn ready for sale. Some of this preparation is simply washing, but I have been having great fun dyeing yarn that I had spun this summer from the fleeces

we harvested off of our alpacas this spring.

Youngs Dairy, just north of Yellow Springs on State Route 68, has been our gracious host for as many years as I can remember. Our vendors fill 2 huge tents, so we are open for business rain or shine. It is a great event for anyone at all interested in anything having to do with natural fibers or handicrafts.

Suzie Smithers will be conducting kids' crafts and there will also be rope making demonstrations and folks weaving, spinning, knitting, and crocheting. In other words, bring the kids too, and don't forget that Youngs has miniature golf, batting cages, driving range, and ICE CREAM!

When that event is through, I move on to our annual alpaca farm day. This is another opportunity for you to visit Bluebird Hills. We don't have all of the bells and whistles we have for our summer open house, but it does give you a chance to see the al-

pacas. We will have some yarn for sale and some of Tim and Ian's honey.

Tim spent some evenings this week swiping honey from his bees. They sold all of the first batch about a month ago and Ian felt that it was necessary for his financial stability to harvest more. Once it was filtered and bottled, it was very interesting to see how much darker the honey is at this time of the year. In spring and early summer, the flowers gathered from are usually light or white, while the flowers that bloom midsummer and into fall are yellow or darker. The flavor of the later honey is also a bit stronger, but still very sweet and yummy.

The garden is starting to slow down. Cooler days and nights are having their effects on tomatoes, peppers, and eggplant. This will be the last of the eggplant and the tomato harvest will be dropping off to nearly nothing very soon. Tim isn't sure if there will be any tomatoes in the boxes next week, so enjoy them while you can. A frost will guarantee the end of all of those.

The greens are close to being ready for harvest. These are cooler weather plants incredibly rich in nutrients that we had hoped to have for you in the early part of the season. Most of the varieties are Japanese. If you are unfamiliar with this type of vege-

A WOOL GATHERING!
September 19th & 20th

BEHIND YOUNGS JERSEY DAIRY
Just north of Yellow Springs on St. Rt. 68

table, they are treated very much like spinach. They can be cooked, stir fried, or eaten raw in salads. They have a bit more flavor than spinach and often a slight peppery flavor to them as well.

Hope you enjoyed the spaghetti squash. We have been too busy with soccer games to have a chance to have some this season, but hopefully soon. The acorn squash can be cooked for a few minutes in the microwave to soften it for cutting. Then cut it in half, scrape out the seeds, and bake in the oven with a little brown sugar and butter.

Hope to see you at the Wool Gathering or here

This Week's Box

Lettuce
Onions
Egg Plant
Acorn Squash
Tomatoes
Peppers
Potatoes

Next Week

Lettuce
Onions
Potatoes
Peppers
Tomatoes?
Winter Squash
Broccoli?
Greens

ALPACA FARM DAYS

**Saturday, 11 to 5
& Sunday, 1 to 5
September 26th & 27th
Bluebird Hills Farm
Come and meet the
alpacas and see where
your vegetables
come from!**