

The Farm Weekly

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GLOBAL WARMING?

We won't get into a debate here about global warming, but we certainly don't remember a summer that has been cooler than this one. After the last several years, we really aren't even sure what a typical summer should actually consist of. We have had overly wet weather one year, next 3 years were drought-like and now, one cooler than normal year.

The cool and wet weather was the topic of our local extension agent's column. Pam Corle Bennett who heads up the Clark County Master Garden program, discussed the abundance of molds and fungi this summer on ornamental plants, fruits, and vegetables. She commented that if you have issues, there is no treatment, other than to remove the affected plants and throw them on the compost pile.

We have noticed that the tomatoes, for the second year in a row, are

not performing well. The vines themselves are growing slowly and the fruits are often cracked or spotted.

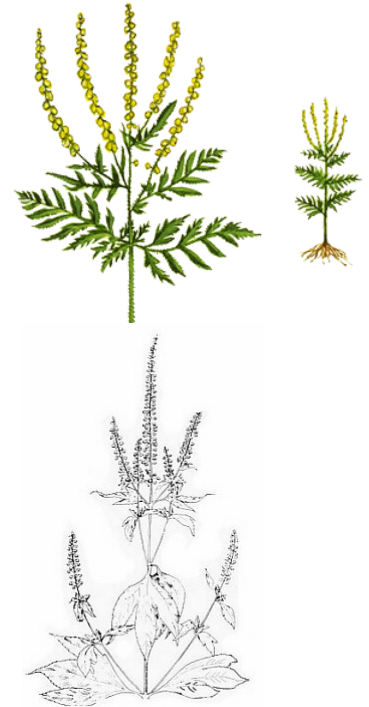
The cabbage in your boxes was also affected by a fungus or mold on the outer leaves, but we removed those for you, to make things look nice in your boxes. It was probably the same mold that we were seeing on the cabbages' cousins, broccoli and cauliflower.

Some of you may have started to have allergy issues in the last two weeks. Ragweed has started to bloom now and we have 2 fields that are filled with it. Actually I should say were filled with it. The timing for weed control is difficult, especially when only one of the folks allowed on the "big" tractor is not allergic to ragweed. Tim starts to start to sneeze at the mere mention of the weed, so I spent 3 afternoons this week mowing.

It is important to time the mowing at the plants weakest moment which is at the time of bloom. This works for all weeds that plague the farm including Canada thistle, Queen Anne's Lace, Milkweed, and ragweed. Pictured top right is common ragweed (up to 4 feet tall), and below that giant ragweed (up to 10 feet). If you get them at the time of bloom, they don't have enough energy stores to repeat flowering and you can eliminate the creation of seed.

We have a recipe to help you use some of the potatoes. I hope that you are enjoying these. I made potato salad with them last week and it was delicious. It was not as good as my Mom's, but that wasn't the potatoes' fault!

Michele also included a recipe for onion rings. But we will save that for next week. Don't forget that we have additional recipes on our website, and if you forget your newsletter,



you can also find a copy of that on the "newsletter" page in pdf form for you to download.

Hope that the ragweed doesn't bother you and if it does, use it as the perfect excuse to have someone else mow your grass. That strategy worked well at our house! Stay well and have a safe week.

This Week's Box

Lettuce
Onions
Summer Squash
Cucumber
Cabbage
Potatoes
Tomatoes
Green Beans

Next Week

Lettuce
Onions
Summer Squash
Peppers?
Tomatoes
Potatoes
Green Beans ?
Basil
Garlic

Potato Bisque from CSA Member Michele

2 1/2 lbs potatoes	1 stalk celery, chopped
2 T butter	1 fennel bulb, chopped
1 carrot, sliced	5-6 cups chicken stock
1 onion, chopped	sour cream for garnish (opt)

Melt the butter in a large soup pot, add the carrot, onion, celery, and fennel and saute until soft. Add the potatoes and stock and bring to a boil. Reduce heat and simmer, partially covered for 40 minutes. Puree the soup in batches in a blender or use an electric hand blender. Serve hot with a dollop of sour cream if you like.