

The Farm Weekly

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COOLER WEATHER A RELIEF

The low tonight is supposed to be in the 40s! Simply amazing! Then the temperature is to start creeping back up next week toward the 90s again. The weather is a wonderful change, but even before the weather cooled, you could see the changes forecasted in the trees along the lane. Slowly the walnut leaves have been turning yellow and dropping revealing the nuts that have been hidden until now. The honey locusts are changing as well.

The grass has remained remarkably green for August, and the pastures that normally go dormant due to lack of moisture are still green and growing, saving us from spending money on hay. It looks as though we won't be getting any rain for several days though, so I asked Tim to put the sprinkler on the boys pasture

tonight to give it a good soaking. Being the nice guy he is, the alpaca boys were puzzled by the contraption that periodically fired water at them.

The corn was a surprise last week to me. I had composed the newsletter on Wednesday night before going out of town, for it was a last minute inclusion. There is another last minute inclusion this week. In some of the boxes, there are the last of the watermelons. This is a bonus, albeit a small one for they are smaller and may be over-ripe, but as with the cantaloupe a couple of weeks ago, we felt it was better to put them in the boxes than on the compost pile.

Another surprise greeted me as I walked up to the top of the hill on Monday afternoon. The potato washer was engaged in washing carrots! The eter-

nal optimist, Tim plants carrots every year only to have them consumed by weeds instead of our customers. We have had a couple of successes through the years, but they can be tough to germinate and are very difficult to weed.

We can certainly maintain clean spaces between the carrot rows, but between the carrots is nearly impossible. Unfortunately these will be the only carrots in your boxes, but we hope that you will enjoy their great flavor and freshness.

I walked by the tomatoes yesterday and they seem to be going strong, staying green for now. We are playing a small part in a study of grafted tomatoes

this season. The plants came bare root from the agriculture station in Wooster, and were much smaller than our plants when they were planted right after arrival. It won't be a fair comparison to ours, but it will be interesting to see what they do.

Potato digging continues, making this a record harvest for us. Tim worked late tonight digging another 9 rows so that the guys would have something to work on while he makes deliveries. He is driving for Kevin whose dad had surgery today for an aortic aneurysm. Please keep Kevin and his dad in your prayers.

Thanks again for supporting our CSA. Enjoy your weekend and this beautiful weather!

This Week's Box

Onions
Potatoes
Green Beans
Lettuce
Summer Squash
Green Peppers
Tomatoes
Eggplant
Watermelon
Carrots
Okra
Garlic

Next Week

Lettuce
Potatoes
Onions
Peppers
Eggplant
Tomatoes
Basil
Summer Squash

California Potato Salad Recipe

From CSA member Jan K.

1 cup (8 ounces) sour cream
1-1/2 teaspoons salt
1/2 teaspoon pepper
1/2 teaspoon caraway seeds
1 tablespoon lemon juice
1/4 cup minced fresh parsley
2 medium avocados, peeled and diced
3 cups cubed peeled potatoes, cooked
1/4 cup chopped onion
8 bacon strips, cooked and crumbled, divided
1 medium tomato, cut into wedges
Additional parsley

In a small bowl, combine sour cream, salt, pepper, caraway seeds, lemon juice and parsley; set aside. In a large bowl, combine the avocados, potatoes, onion and half of the bacon. Add sour cream mixture and toss lightly to coat. Transfer salad to a large serving bowl. Arrange tomato wedges around outer edge; sprinkle with parsley and remaining bacon. Yield: 6-8 servings.