

# The Farm Weekly

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## COYOTE ATTACK!

Tuesday morning Leah, one of our workers who is also very familiar with alpacas, called and asked that I come up for something was wrong with one of our females. I jumped in the van and drove up to find one of my dams standing alone in obvious distress. When I reached her it was blatantly obvious that she had been attacked with extensive wounds around her jaw and throat as well as her abdomen.

Our wonderful veterinarian, Scott Hosket left his office and came immediately to evaluate her. It was obvious that her wounds were too extensive and we put her to sleep. This is the first time we have ever experienced an attack. We have known and hear nightly the coyotes howling just a couple of hundred yards from our house and pastures, but we have never worried about their presence, for we have god fencing and Great Pyrenees in the pasture with them.

We have always looked at the coyotes as natural pest control feeling that they help to curtail the deer population as well as groundhogs and raccoons.

Unfortunately, they found a hole that was dug under our fence at the bottom of the girl's pasture. Ironically, it was dug there by the Great Pyrs who would occasionally be inspired to go on adventures. I do feel that Gordy and Ursula prevented the coyotes from completing their job, but just not in time. I assume that they were in one of the other pastures when the attack took place.

Needless to say, we have plugged the hole and are reassessing our stand on allowing the coyotes to live here. The knee jerk reaction is to immediately hunt down and eliminate each and every one. The problem is that when you eliminate one, another moves right in, and it may be more aggressive and cause more problems than the previous pack. Accord-

ing to our Dr. Hosket, livestock folks recognize that there are "good" coyotes that live in the area and leave the farm animals alone. But there are also "bad" coyotes, and those could move in to replace whoever we kill. A dilemma indeed, and certainly if we have another attack, there is no doubt what the course of action to take will be. Right now I am just not sure. Fortunately we have friends with guns and do

not need any assistance to handle the problem should we decide to (ie don't call and ask!).

On a more positive note, we hope that you can make it to our open house next weekend. It should be fun for everyone, and you are welcome to bring along friends and family. If you really want to round out the day, you can also visit the Clark County Fair which will be going as well.

STAY COOL!

## CSA OPEN HOUSE!

Saturday, July 24th

11:00 to 4:00

Horse Drawn Wagon Rides

Hot Dogs & Buffalo Burgers

Alpaca Handmade-Homegrown Products

Virgil's Fine Soaps

Spinning Demonstrations

Blue Jacket Dairy Cheeses

Big Shaggy Buffalo Ranch

### Potato and Green Bean Salad

from member Connie K.

1 1/2 pounds red potatoes	2 Tbsp. white wine vinegar
3/4 pound fresh green beans	2 Tbsp. fresh chopped parsley
1 cup diced onions	1 tsp. salt
1/4 cup olive oil	1/2 tsp. dried marjoram (or thyme)
1/4 tsp. ground pepper	

Wash the unpeeled potatoes and cut into 1 inch cubes. Place the potatoes in a 4 quart saucepan, and add enough water to cover. Bring to a boil and cook for 15 minutes, adding the trimmed green beans for the last 5 minutes.

Dressing: In a medium skillet, cook the red onion in the olive oil for 2 to 3 minutes. Then stir in the white wine vinegar, parsley, salt, marjoram, and pepper. Set aside.

Drain the potatoes and green beans and then toss with the warm vinaigrette dressing. Serve immediately. Makes 4 generous servings

### This Week's Box

Walla Walla Onions  
Potatoes  
Green Beans  
Cucumbers  
Lettuce  
Summer Squash  
Green Peppers

### Next Week

Green Beans  
Potatoes  
Summer Squash  
Cucumbers  
Lettuce  
Onions  
Green Peppers