

# The Farm Weekly

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## OPEN HOUSE TOMORROW!

We have been busy little beavers making preparations for our Open House tomorrow. Paint brushes and rollers have been out with Ian and Hannah in charge of the paint department. Both Tim and I have been madly mowing with Luke on the weed eater, getting all the vegetation growing close to the fences and buildings. All of the kids have buddies coming to help with the grilling and serving and each of the vendors has checked in to confirm their appearances.

We are excited to have Virgil's Fine Soaps and Mohr acres selling their products. My buddy Susan Forman will be coming to demonstrate hand spinning. Blue Jacket Dairy from up in Bellefontaine will bring their cheeses to entice everyone with. My good friends Pete and Judy Klein from Swisher Creek Farm will be returning again this year, bringing alpaca goods as well as some wonderful pre-

serves that Judy makes.

The kids will be working the grill with buffalo burgers from Big Shaggy Buffalo ranch which will also be here with a freezer full of different cuts of buffalo meat.

Tim has been sprucing up the fields of veggies with mowing and weeding so that the horse drawn wagon rides will show off the hard work he, Leah, Marco, Pedro, Hanter, and our kids have put into getting the produce into your boxes.

Your trip to the farm and Clark County can also include the Clark County Fair which starts tonight. It is a great event with livestock, rides, and everyone's favorite fair foods, so you can make a complete day of it. We will have insect repellent here at the farm, but you might want to bring sunscreen and definitely wear comfortable shoes and cool clothing!

Sprucing things up

isn't all Tim has been doing, for the last of the summer squash has been planted this week and the last of the lettuce was started in the greenhouse.

The boxes include a new vegetable to me. The long green pods are okra, and I plead ignorance. although I know that it only keeps for 2 or 3 days in a paper bag in the fridge, and is tender. Most recipes call

for cutting it into 1/4 inch to 1/2 inch rounds after rinsing and trimming off the stem end.

Try the recipe below. It calls for 4 slices of bacon. For me this means that you buy and cook a pound of bacon, remove the 4 slices for the recipe, and while everyone is out of the kitchen, you eat the other 30 pieces of bacon all by yourself!

See you tomorrow!

### CSA OPEN HOUSE! Saturday, July 24th (tomorrow) 11:00 to 4:00

Horse Drawn Wagon Rides  
Hot Dogs & Buffalo Burgers  
Handmade-Homegrown Alpaca Items  
Virgil's Fine Soaps  
Spinning Demonstrations  
Blue Jacket Dairy Cheeses  
Big Shaggy Buffalo Ranch  
**BRING YOUR FAMILY, FRIENDS,  
NEIGHBORS & CO-WORKERS!**  
**They Are All Welcome!**

*This Week's Box*  
Walla Walla Onions  
Potatoes  
Green Beans  
Cucumbers  
Lettuce  
Summer Squash  
Green Peppers  
Garlic  
Okra

*Next Week*  
Green Beans  
Potatoes  
Summer Squash  
Cucumbers  
Lettuce  
Onions  
Green Peppers

#### Okra With Tomatoes and Bacon

from the internet

4 slices of Bacon	2 tsp. Salt
1/2 cup chopped Onion	Pepper to taste
1 1/2 pounds okra	Pinch of crushed red pepper
3 large tomatoes	

Wash, trim off the stem and cut the okra into 1/2 inch rounds. Peel, trim and seed the tomatoes. Fry the bacon until crisp and break into bits and set aside, In the remaining bacon grease, fry the onions until transparent and then add remaining ingredients. Cook slowly for about 20 minutes until the okra is tender. Serve with crumbled bacon on top. 2 to 4 servings