

# The Farm Weekly

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## ANOTHER SEASON STARTS!

Welcome to the seventh season for Bluebird Hills Farm CSA! It never fails to amaze us how different each season can be, and this is no different. Last year we had so much rain we couldn't get things transplanted, and this year we are now running the irrigation equipment for the third time.

The fields are looking fantastic and the greenhouse is almost empty with only new flats of lettuce that is way too young for transplanting. There are herb plants there as well that will be placed in your boxes over the next few weeks.

This week your box contains 2 herb plants and a jalapeño plant. The herb plants are something we thought of three or four years ago to accomplish two things. First, they help fill up the lighter boxes of the early season. Second, many members have wanted fresh herbs to jazz up their cooking, but as you can imagine, these are tough to pick each week

and they may not be what you want that particular week. Storage of picked herbs is also a problem.

These plants will do great in pots on your patio, or transplanted into a small space in your garden, and they will always be just a few steps away from your kitchen. This year we have included a jalapeno plant as well and in a later box we are also including a cherry tomato plant.

Each of the herbs this week are perennial plants, meaning they will come back next year if they are planted in your garden. Putting them in pots allows you to easily bring them inside in the fall to enjoy over the winter months. Some folks like to put them in pots and then dig a space in the garden to place the pot in. This makes for easier care, and likewise easier removal back into the house later in the fall.

The German thyme is similar to other varieties of thyme and is hardy in our

winters. It is the plant with the smallest leaf. Allow a one foot square space in the garden and simply pick off a twig and strip the leaves to use in cooking. Thyme is great with almost every meat and in many casseroles.

The jalapeno pepper plant has the largest leaf that is fairly smooth and shiny. Be sure when you plant this that you put it in a location where children won't be able to handle the fruit. As a toddler, one of the kids picked one of these and then rubbed their eyes. It was a traumatic experience for all of us, since his reaction was to rub his eyes some more!

Marjoram is a very close cousin of oregano and can be used in much the same way. Italian dishes often include a dash of oregano, and there is no reason why you can't substitute marjoram. While oregano is a tender perennial in our area, marjoram is a bit more hardy and should hold up better over the winter in our climate.

Herbs are easy to care for and actually thrive in average to poor soil, in fact, some think they are more flavorful if they have to struggle a bit, instead of coasting in very fertile and moist soil. We hope that you will experiment with your fresh herbs to add something special to your cooking.

Everyone should have received their packets of CSA information in the mail. Most of your questions should be answered there. If you are regularly sharing your box with someone else, please be sure to relate any information in the packets, or any of the announcements made in our newsletters with them.

We still have some shares available, and you can still take advantage of the referral discount., so if someone signs on and identifies you as the person who brought them to our CSA, you will receive \$20 off of your CSA membership. If you have already paid in full, we will send you a check in July. There is no limit to the number of referral discounts you can receive.

Please don't forget the **Open House on Saturday, June 18th**. We invite you to bring your family, friends and neighbors to enjoy a day at the farm, including alpacas, horse drawn wagon rides and artisans demonstrating and selling the products. You can visit our website for more details and maps to the farm. If you are an artist and would like to display your wares, give us a call.

Tim and I would like to thank you again for joining the CSA. We welcome your ideas and suggestions for making things run more smoothly. Thanks for joining us.

### *This Week's Box*

Lettuce  
Spinach  
Scallions  
Marjoram  
Jalapeno Pepper  
German Thyme

### *Next Week*

Lettuce  
Radishes  
Spinach  
Scallions  
More Herb Plants