

The Farm Weekly

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START YOUR ENGINES!

Well here we go, ready or not. Actually, we are more ready than not compared to previous years. We have had an excellent response from our members and we would like to welcome them back along with the folks new to our CSA.

Marco, Pedro, and Hanter arrived three weeks ago from Mexico. The process to acquire visas for them went much more smoothly this year, which has really facilitated staying on top of things here.

The hot dry weather has been a mixed blessing allowing Tim to plant, cultivate, mow, and transplant. The down side is that it has baked the cool weather crops preventing their germination and interfering with their growth. With the help of irrigation and a few timely soakings, the transplanted veggies are doing pretty well.

There have been

some new additions to the farm. First and most important to you is a new, but used refrigerator truck that can hold many more boxes eliminating my trip with boxes down to Yellow Springs and Fairborn. This one is the Deeeeelux model with seat belts that work, air-conditioning, but no radio. Thankfully as the gas prices are rising, this runs on diesel, which should save a dime or two.

We also have 6 new Great Pyrenees puppies. Let's just say they are all cousins, and their father is both their uncle and their dad, while Ursula is both mother and aunt. They are incredibly cute, but don't lean too far over the fence for we have an electric wire along the top to keep the parents from climbing over the 5 foot "non climb" fence.

The boxes couldn't hold the tomato plants since they are a bit overgrown. You can strip off the bottom leaves and plant up to the

first leaves that are left. These are cherry types and can be placed in containers or in the garden. It is too time consuming for us to pick and place cherry tomatoes in your boxes, so this is our solution.

The other plant in the box is sweet marjoram, an herb similar to oregano. We provide herb plants to our members at the start of each season so that they can have some fresh herbs all year long to accompany their veggies. This also helps to fill up the boxes at the start of the season. If you are not familiar with herbs, you can go to the web for popular ways to use them in cooking or check in a cookbook.

As with the other herbs you will receive in your boxes, the marjoram is a perennial and will survive most winters. They can be planted on into soil that has lower fertility which may actually intensify their flavor.

Lettuce is Tim's favorite vegetable to grow and the varieties we use have been carefully selected for growing here and will change as the summer progresses. Pac Choi is the plant that sort of resembles celery on steroids. It is common to Chinese cooking, but can be eaten raw with dip, stir fried, or in a salad. It has a mild flavor, but adds some texture to whatever it is added to.

It is important that

**PLEASE REFER
TO THE BACK
OF THIS
NEWSLETTER
FOR
ILLUSTRATIONS
FOR OPENING
AND
COLLAPSING
THE BOXES**

you wash all of the produce you receive from us before consuming it. While we don't use any manure on the veggies, we have yet to be able to open communication links with our wildlife to keep them out of the garden so that they don't contaminate the soil with their by-products.

There are bunching onions or scallions with the lettuce and a single bulb of early garlic. Both of these can be chopped into salad or mixed into something you are cooking for onion or garlic flavor. The scallions can be eaten raw and solo, but I wouldn't recommend that with the garlic.

Well that's it for this week. Thanks again for joining us for a season of fresh produce. Enjoy the first vegetables, eat well, and stay well.

This Week's Box

**Lettuce
Pac Choi
Scallions
Early Garlic
Gardeners Delight
And
Black Cherry
Tomato Plants
Sweet Marjoram**

Next Week

**Lettuce
Scallions
More Herb Plants**