

BLUEBIRD HILLS FARM

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# The Farm Weekly

VOLUME 6, ISSUE 1

12 MAY, 2004

## NEW SEASON ABOUT TO BEGIN

Finally warm weather has arrived and the Honeysuckle and Russian Olive have erupted in fragrant bloom. Tim has been taking advantage of the wonderful weather we have been having to make a mad rush at transplanting vegetables out of the greenhouse. Corn, beans, and a variety of other seed were also planted this week, so things are well under way.

This year we have a new employee. Hannah, our oldest, has been helping Tim in the greenhouse with seed starting and transplanting the seedlings into larger pots. It is fun to see father and daughter working side by side.

Another project they are working on together is cut flowers. Years ago we raised cut flowers as an adjunct to the produce. It was always the first project to go by the wayside as the vegetables demanded more time, but

now that Hannah is demonstrating an interest, we thought we would give it a try. The plan is to sell only in Springfield for now, but perhaps we can find a way to expand things if she becomes proficient at flower growing and arranging.

Another "kid project" began 2 weeks ago, and so far they are really sticking with it. We picked up sixty chicks at the post office 2 weeks ago. Already they have tripled in size. Thirty of these will become layers, producing eggs for sale. The other thirty are chickens raised for meat.

Meat chickens are something new for us, and I am not sure whether I will be able to serve them for dinner, but we shall see. Whatever their fate, at least they will experience a much better life than what the cages would have given them at Purdue or Tyson.

All of these chickens will be free range, but not organic. There are no sources for organic feed within a reasonable distance, so we will be feeding them scratch from non organic sources, along with scraps left after cleaning the produce.

We have been busy this winter and spring making improvements around the farm. In an attempt to avoid a repeat of last years' vulnerability to wet weather, drainage tile was laid

throughout the fields to help drain away excess water.

The electrified fencing has been improved upon by adding extra strands to decrease spacing between the wires. This should keep the deer from jumping between the wires, a skill they became adept at last summer and fall.

Everything is running according to plan for the CSA. The season will officially begin on Tuesday, June 1st, for our clients that pick up their shares on Tuesdays. For the Friday pickup folks, the season will begin on June 4th. This is the week following Memorial day, so don't let the Monday break, confuse things for you.

For those of you who have not signed up yet for the coming season, there is still room available, and for those that already have, you can still receive the \$20 discount for each customer you refer to our CSA, and signs up for the program. Be sure that they put your name on their application so that we can give you your discount. If you have already paid for your share in full, we will send you a check in late June, after all of the likely referrals have been made.

We are pleased to announce that we have added two new pickup locations. The first of these is in east Urbana and the other is located between Lebanon

and Franklin. If either of these sound as though they might be more convenient to you, give us a call and we can switch your pickup location.

Sadly, the family that hosted our Bellbrook pickup location is moving to Colorado Springs, relocated by our military. While this sounds like a great move for them, we are sad to lose them, for they have always been very supportive members. We wish them well when they leave mid summer. We shall be looking for members in the area to serve in their place, so please stay tuned.

On Saturday, June 12th, we will have our annual Open House. We are adding many new features to make this a more exciting event. We will have some artisans present, some of whom are members. We will have wagon rides again to take folks around part of the farm to see the produce.

Food will be served by the Mad River Valley Pony Club to raise money for their activities. We are trying to make this a great event for the entire family and worthy of setting part of weekend aside for. Please plan on attending, and feel welcome to invite others to come along.

That's it for now. CSA informational packets will be mailed in a week or two, so be on the lookout for those.

### *THIS WEEK*

**NOTHING YET, BUT  
IT'S GROWING!**

**TUESDAY PICKUP  
FIRST DAY IS**

**JUNE 1ST**

**FRIDAY PICKUPS  
BEGIN JUNE 4TH!**

## **Celeriac Bread**

Haven't tried this, but it sounds intriguing . From Winter Harvest Cookbook

**3 cups Flour**  
**¼ tsp. Baking Powder**  
**1 tsp. Baking Soda**  
**1 tsp. Salt**  
**3 Eggs**  
**⅓ cup Oil**

**2 cups grated Celeriac**  
**½ cup minced Onion**  
**1 Tbsp. Parsley**  
**¼ tsp. dried Marjoram**  
**⅛ tsp. Pepper**

Preheat oven to 350°. Butter and flour 2 loaf pans. Sift together flour, baking powder, baking soda, and salt. Beat eggs in a large bowl. Mix in oil, celeriac, onion, parsley, marjoram, and pepper, beating until well blended. Stir in flour mixture a little at a time. Spoon batter into pans, smooth tops, and bake 40 minutes or until a tester comes out clean. Cool 10 minutes and remove from pan. Makes 2 loaves

## **Gomer Pyle said it best,**

**“THANK-YOU, THANK-YOU, THANK-YOU!”**

**We truly appreciate all of your support this season and hope that you enjoyed your membership in our CSA. You will find a survey and a letter stapled to this newsletter. If you share your box with another family, do share these papers with them as well.**

**Please let us know your thoughts about the season.**

**We are in the process of redesigning our brochure and will be sending them out later this month, so when you receive them, please share them too.**

**We hope that you have a pleasant fall and winter, and look forward to seeing everyone next spring!**

## **CELERIAC AND BEET SALAD**

From the Winter Harvest Cookbook

**2 medium Beets**  
**1 medium Celeriac**  
**⅓ cup Olive Oil**

**salt and pepper to taste**  
**juice of 2 Lemons**

Boil or bake the beets until done. Remove from heat. When they are cool enough to handle, peel and cut into matchstick-sized pieces. Peel and slice the celeriac and steam until just tender. Make a dressing of olive oil, salt, pepper, and lemon juice. Toss with the vegetables and chill.

Makes 4 to 6 servings