

# The Farm Weekly

## FIRST NEWSLETTER OF THE SEASON!

We hope that this newsletter finds everyone healthy and happy! We wanted to send off a quick letter to everyone to let you know how things are progressing at the farm, even though boxes won't be picked up until Friday, June 2nd.

The 3 tadpoles living on our kitchen counter in a Tupperware container are telling us that spring is here. The kids rescued several from a slowly drying puddle created by the tractor's tires. The majority of the tadpoles were moved to our pond, but 3 landed in the kitchen for us to have a first hand lesson on the amphibian life cycle.

Tim rescued the greenhouse from exploding from too many vegetables earlier this week. He transplanted lettuce, celeriac, celery, Chinese cabbage, green cabbage, and a few other things. Onion were transplanted several weeks ago, and over 1000 pounds of seed potatoes were cut and planted 2 weeks ago. The spinach, carrots, and beets, have all germinated into straight rows in the field west of our house.

Both Tim and I have the impression that spring and summer are coming a bit earlier this year, possibly due to the mild winter we had. The rye that Tim planted last fall as a cover crop has already set seed heads, which is usually a late May or early June happening. When it is too damp to do anything else, he has been mowing that.

The alpacas have been shorn except for the few that are going to shows. We have attended 2 shows and have done fairly well. The National show is next week in Louisville and I will be taking 6 of last year's cria to that. This will be all for the alpaca shows this spring and the remainder of the animals will be shorn. The kids are participating in 4H this summer, so a few will get to go out to the fairgrounds later in the summer.

Each spring I spend inordinate amounts of time up in the pastures using the excuse that I have to check on pregnancies. It is a wonderful escape on a bright, warm spring day to stand in the pastures watching the new batch of crias wriggle around in the bellies recently revealed by shearing.

As expected, we are again having difficulties getting Marco, Pedro, and Hanter here from Mexico. It is astounding how many obstacles our government places in front of you to do this legally. We started the process a month earlier than last time, and there still is no word from the black box known as the Department of Homeland Security.

I have now written another letter to Congressman David Hobson saying almost exactly the same as what I wrote last year. So far we have spent \$2000 to apply and jump the hoops they require with advertising, application fees, and housing inspections. Hopefully change is imminent, but it won't affect our situation for this year. We will use tem-

porary workers until they arrive. So far we have received 5 referrals from unemployment, but none have returned their applications.

By now, everyone should be aware of the change in pickup days. We are truly sorry to inconvenience any of you, but the price of gas is already \$1 more than last summer, and combined with the time it takes to travel south twice, we simply can't afford to offer both days. We appreciate everyone's patience with this. The pickups in some locations will be for longer periods since we will start dropping off the boxes earlier than before.

Another change for this coming season is our purchase of Adobe software that enables us to put all of our newsletters on our website. With this software, you will be able to download and print our newsletter each week. We will still have the newsletters for you to pick up with your

boxes, but if you forget or want to share it, you can simply go to our website and find it there.

For those of you who are new to Bluebird Hills, we like to pass along recipes to our customers in the newsletter. So if any of you newbies or oldies have any great cooking hints or recipes to share please pass them along via the USPS or our email.

Also, don't forget that you can get a \$20 credit for referring a new customer to our CSA. There is no limit to the number of credits you can receive and we still have brochures that we can send you, if you would like to have some to pass out to friends, family, or fellow employees.

With fresh asparagus on the horizon at the grocery, we thought this recipe would be appropriate.

Thanks again for your support of our farm!

### ASPARAGUS CASSEROLE

1 lb. asparagus trimmed and cleaned  
 ½ cup Helmans Mayonnaise  
 ¼ tsp. salt  
 ⅛ tsp. dry mustard  
 2 Tbsp. lemon juice  
 2 Tbsp. butter melted  
 ⅓ cup grated Parmesan cheese  
 ⅓ cup buttered bread crumbs  
 Lay asparagus flat in 9 X 9 casserole (or similar size). Combine mayonnaise, salt, mustard, lemon juice, pepper, and melted butter, and pour over the asparagus. Mix parmesan and bread crumbs and sprinkle on top. Bake at 375° for 30 minutes until bubbly and serve

Dear Friends in Centerville,

It has come to our attention that someone has been going through boxes and removing vegetables from some of them. We are hoping (with a fair amount of skepticism) that this is just someone who does not know any better, perhaps a substitute picker upper.

Members have seen someone going through the boxes, and others have noticed over the summer, that they have had some things missing from their boxes that were listed in the newsletter to be inside.

If you feel that you are missing any items from your box, please contact us immediately by email or telephone (listed below).

**PLEASE NOTE THAT YOU ARE ONLY TO TAKE WHAT IS IN YOUR BOX. YOU ARE NOT TO OPEN ANY OTHER BOXES. ALL OF THEM ARE PACKED WITH THE SAME ITEMS. IF YOU ARE SEEN DOING THIS, IT WILL BE ASSUMED THAT YOU ARE STEALING.**

It is our sincere hope that this will not happen again and would appreciate all members helping us to prevent it. For those of you who share a share, please be sure to give this information to your co-shareholders. As always, do not hesitate to contact us. Our contact info is also on the front of every newsletter.

Thanks for your help with this, and sorry to be so grumpy, but this is terribly upsetting to Tim and I.

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