

The Farm Weekly

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HUMIDITY HITTING HARD

The barn thermometer registered 100 today in the shade! Everyone including the alpacas, dogs, guinea fowl, and horses are moving much more slowly. The easiest activities make the horses sweat, Tim and the guys perspire, and I listen...excessively. I think this is God's way of letting the male of our species experience hot flashes!

The veggies don't seem to be bothered much by it at all, and some showers here and there are helping to keep things well watered with the irrigation going daily as well. The corn in the front field seems to grow a few inches every day!

Kevin, the delivery guy, will be perspiring more than ever as he works tomorrow, just because of the heavy boxes. There is no doubt that things are in full swing now. As you can see, the boxes are almost at capacity.

What can beat

fresh sweet corn? I snuck an ear this morning when it came in from the field. The true measure of sweet corn is if you can eat it raw and it tastes just as good as if it were blanched.

Coming in for a close second to the corn would be fresh watermelon, a favorite of our kids. The melon in your box is a smaller variety that allows you to get it in the fridge and won't overwhelm you with more fruit than you have room for. Some of these are yellow watermelons, so don't be alarmed if you get one of them.

I want to thank everyone for being so good about sending in their CSA payments without prompting. After each week's printing of the newsletter, I realized that I had forgotten to remind everyone about the payments due. Now that the weather has been so humid, I have been more willing to be inside to work on the books. Those taking advantage of the payment

Chicken with Summer Squash

Submitted by Amy C.

2 Tbsp. Olive Oil	3/4 tsp. kosher salt
3/4 tsp. black pepper	1 tsp. Italian seasoning
1- 8 ounce can tomato sauce	1 Tbsp. minced garlic
2 Tbsp. white wine	1 tsp. dried oregano
1/2 medium onion, thinly sliced	Parmesan cheese (optional)
6 cups squash sliced into 1/2 " thick rounds	
2 pounds boneless, skinless chicken in bite sized chunks	

Combine all the ingredients in a crock pot except the chicken and cheese and stir well.

Add the chicken and stir. Cover and cook on low for 7 hours. Before serving, stir well. Garnish each serving with Parmesan cheese.

program should have their third payment into us by now, but don't panic if you haven't done so, just drop it in the mail in the next few days and that will be fine.

The other focus has been the website. Right after telling you to go there for copies of the newsletter, our web host changed to different servers and today I finally had the time to sit for an hour and work through the problems with someone on the phone. Everything is updated except our application page. Thanks for your patience! We have dial up internet and it all seems to take forever.

The pace is still fairly heavy, although it is letting up somewhat. Time spent planting or transplanting is now spent picking and cleaning. Work won't slacken up until September, but there is light at the end of the tunnel.

The onions this week are a mix of the last of the Walla Walla onions and the first of the Ailsa Craig

variety which is also a sweet and mild onion.

The days are getting shorter, and the crickets more vocal as if they feel a need to fill up the quiet that the birds have left now that the nesting season is coming to a close. This was the earliest year for seeing lightening bugs and they seem to be hanging around longer as well, although there are just a few now.

The semester of instruction and practice flights that the barn and tree swallows have been conducting is drawing to an end as the 2007 fledglings are gaining experience and are approaching graduation to being completely on their own, while our kids are in solid denial about school starting for them in just 2 weeks. Their mother is in denial as well! Why does the summer always have to go by so fast?

This Week's Box

Onions
Lettuce
Summer Squash
Green Beans
Tomatoes
Peppers
Sweet Corn
Watermelon

Next Week

Lettuce
Onions
Summer Squash
Green Beans
Tomatoes
Green Peppers
Garlic
Watermelon ?