

The Farm Weekly

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LAST FULL WEEK OF SUMMER BREAK

Another summer has flown by and this past week has reached mach speeds. We can't even blame shopping for school clothes or supplies because we haven't done that yet.

One contribution to the rush is the welcomed addition of a Rotary International exchange student to our family. Mai (pronounced just like "my"), is a very sweet young lady from Japan, and last week, the kids and I painted and prepped to make a space suitable for her arrival last Tuesday evening.

Mai seems to really enjoy her new home. She speaks English fairly well and she will be sharpening her language skills and her education at Catholic Central High school starting next week.

For now she has learned a bit about the alpacas and will hopefully have the experience of watching one being born in the next few days. Today she will help us pack the

boxes and come with us to deliver in Yellow Springs and Fairborn.

The other major activity this week was building concrete pads under the eaves of the barn on the north and south sides. This should make poop scooping much easier year round and keep the odors from wafting about too much. A rough finish on the concrete will help it serve as the world's largest emery board and help to keep their toenails filed down so that I won't have to trim as frequently.

The puppies are doing quite well and acting like puppies. Their favorite recreation is to steal the toilet paper out of the bathroom and tear it to shreds in and around the barn. They are starting to act a bit more guardian like with an occasional bark here and there, but they have a long way to go!

The girls are still adjusting to their presence with only a few trying to run them off, and it is interest-

Tomato and Basil Tart

From member Martina B.

1 9 inch pie crust
 1½ cup shredded mozzarella
 5 med. Plum Tomatoes chopped
 ⅛ tsp. white pepper
 1 cup loosely packed basil, chopped

2 Garlic cloves crushed
 ½ cup Mayonnaise
 ¼ cup grated Parmesan

Place the pie crust in a tart pan or pie plate and bake the pie shell per package directions. Remove from oven and sprinkle the hot crust with ½ cup mozzarella cheese. Cool. Chop the tomatoes and drain on paper towels. Place on cooled crust. Sprinkle with coarsely chopped basil and garlic.

Combine remaining mozzarella, parmesan, mayonnaise, and pepper. Spread evenly over the tomatoes to the edges and bake at 375 for 35 to 40 minutes until golden. You can make this a day ahead and reheat in a 350 degree oven.

ing to see them act so submissive to them. Escaping from the pastures is getting a little more difficult as they grow, but they are proficient climbers, so I suppose they will be able to scale the fence when they reach adulthood. Right now they are able to climb over the Dutch doors in the barn.

In the fields the onions were all pulled out of the ground a few days ago and will sit to the side for a week or so for curing in the sun. Next week they will be brushed off and trimmed and placed in bags to be hung in the barn next to the garlic awaiting distribution.

The lettuce in your boxes is testimony to the completion of the deer fence around the lettuce beds. There isn't much of a charge on it, but evidently it is enough of a deterrent for now. Tim will be upping the current as time allows by reconnecting it to wire that is not grounded out by the weeds.

This week we have watermelon that has been thoroughly tested by the Shouvlins and the folks pouring the concrete. The cantaloupe are not coming on as strong, so some of you will have some this week, and some will get them next week we hope.

Where crops are finished, Tim has been mowing to knock down the weeds. We will then till the ground and plant cover crops to help cover and hold the soil over the fall and winter and help with fertility for next year.

There are two events we will be involved in next month. The first is Centralfest at Catholic Central High School on September 8th, 9th, and 10th. The second is the Woolgathering on September 16th and 17th at Youngs Dairy in Yellow Springs. Details to follow, so save the dates!

This Week's Box

Onions
 Cucumber
 ?Summer Squash
 Tomatoes
 Peppers
 Lettuce
 Potatoes
 Watermelon
 ?Cantaloupe

Next Week

Onions
 Lettuce
 Tomatoes
 Cucumber
 Peppers
 Potatoes
 ?Melons
 Eggplant
 Summer Squash