

# The Farm Weekly

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## UNUSUAL HEAT AFFECTS GARDEN

At this time of year high heat over the last two the high temperatures are or three weeks sapped it of supposed to be in the low its growth, and it appears to 80s. These lower tempera be in a holding pattern. Tim tures allow us to grow crops hopes that when the tem- that are usually associated peratures return to normal, with spring weather such as it will wake up and start spinach. Tim will wait for a growing normally for a good window of opportunity yield.

where the temperatures moderate in August to sow ing exception as well and is the spinach seed. A stretch bolting or going to seed ear- of 3 or 4 days of low 80s lier than it should which is weather earlier in the month forcing Tim to pick the is cool enough to allow ger- heads earlier and smaller- mination to occur. He also than usual.

irrigates daily to keep the Everyone thinks I soil loose and cool so that am crazy, but I have been roots can emerge and grow painting in the barn during deep and the leaves can this heat. It has been tedi- easily poke through the soil ous to say the least for I am instead of being stopped by painting T111 and paneling a hard crust. that resembles wood panel-

This season all ing for interior walls, but is went according to plan so much rougher. What I that a nice stand of spinach thought would take 3 or 4 formed teeny tiny rows, but days has blossomed into 2 then we entered a heat weeks, but most of it is wave that the new seed- done for now and I was lings have not tolerated working in the shade with a well. At his point the spin- fan blowing. Well, actually, I ach looks a bit "iffy" for the had the fan until yesterday

### PESTO!

**1/3 cup basil leaves, chopped**

**6 tablespoons olive oil**

**2 tablespoons Parmesan Cheese (preferably fresh)**

**3 tablespoons toasted pine nuts or walnuts, chopped**

**1 clove of garlic (or more if you love it!)**

**salt to taste**

Put all of the above ingredients in a blender or food processor, and blend until smooth. This can then be used to toss with spaghetti or to garnish vegetable dishes. It can be kept in the refrigerator for up to 3 weeks in an air tight container. Just place it in the container and cover with a thin layer of olive oil.

when Tim took mine down to the other barn to blow on tomato seed he had harvested to save for next year's planting. So now I know where I fit in the scheme of things here at the farm, lower than tomato seed.

There was a wonderful aroma wafting from the packing building this morning as this week's harvest concluded. Last to arrive in the back of the pickup truck was the basil. In my opinion this is one of the most versatile herbs one can grow around here. It pairs perfectly with tomatoes in either cooked dishes or minced onto a salad.

We enjoy tomatoes cut into bite sized chunks with a bit of thinly sliced or diced onion and basil marinated in some Balsamic vinegar with a teaspoon of sugar to take the edge off the tartness.

If you don't want to use the basil immediately, it can be kept like cut flowers

in a vase on the countertop. Doing this brings a wonderful scent to the kitchen.

I have included a recipe this week for pesto, a paste to be spread on toast made from crusty bread or tossed with some pasta. Pesto is easy to make and we have provided the garlic this week to help round out the ingredients.

I have not done this, but you can save the basil by hanging the entire plant in a cool dry place. If you have dust issues like we do, you might want to place it in a brown paper bag, and then hang it. When it is dry, you can slip the leaves off the stems and store in an airtight container to use in all of your soups, sauces, and scrambled eggs.

Have a great Labor Day weekend!

### *This Week's Box*

**Onions**

**Lettuce**

**Summer Squash**

**Tomatoes**

**Peppers**

**Melon**

**Cucumbers**

**Potatoes**

**Basil**

**Garlic**

### *Next Week*

**Lettuce**

**Onions**

**Summer Squash**

**Cucumbers**

**Tomatoes**

**Green Peppers**

**Beets ?**

**Potatoes**

**Dill ?**