

The Farm Weekly

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FARM IS DRYING AND BROWNING

For the first time this summer, the grass is getting a bit brown. Certainly the seed stalks have been brown for quite a while, but the green blades have hidden them well. The clover blossoms are looking a bit worn as well, and flowers are a little bit tougher to find for the bees compared to a few weeks ago.

Tim has already stolen honey from the hives and it is interesting to see the difference in color. Usually honey is not taken until fall and the goldenrod adds a dark rich color. This year the honey is much paler. A new project he is working on is pollen extraction with which he will be dosing himself. Hopefully this will help control his seasonal allergies in the same way that allergy shots do for others. We will report on the results next season.

To combat the dry weather, the irrigation has been running again. This is especially important to guarantee germination of

the spinach and keeping the lettuce cool and growing nicely. If the tomatoes don't receive even moisture, they will crack and split.

We had the last of the Bluebird Hills Farm crias born on Friday. We will still have another to be born later in September, but this alpaca is here for birthing only and will go back to her home after criation.

Tim planted the last round of spinach and prepared more ground for the cover crops. The first plantings have germinated well. More tractor time was spent cultivating around the lettuce, spinach, beets, broccoli, and summer squash.

Unfortunately the bush hog broke last week which will keep us from mowing until Tim has a chance to fix it. We still have the bush hog on my tractor, but it does not have the "umph" that the other one does, so it cannot handle the taller weeds we need to knock down. Tim did manage to mow the old

Basil Lemonade

From member Mary B.

2 cups lemon juice (12 to 15 lemons)
2 cups Basil Simple Syrup (recipe below)
2 cups cold or sparkling water
Ice

Lemon twists for garnish

Mix lemon juice, Basil Simple Syrup and water together in a pitcher. Store in the refrigerator until ready to serve. Pour over ice filled glasses and garnish with a lemon twist.

Basil Simple Syrup:

1 bunch basil , washed and stemmed
2 cups sugar
1 cup water

In a saucepan combine the basil, sugar, and water, and simmer until the sugar is dissolved. Cool and strain the syrup and store in the refrigerator.

cabbage and broccoli rows which provided a "pleasant" odor the other night as I was walking up to the barn.

Ursula and Gallagher are twice as large as when we first brought them home. They are still 100% puppy and are striking out on mini adventures. One 2 days ago brought them to the house where they rightfully assumed that anything left on our front porch was fair game for carrying off into the weeds for further investigation.

The alpacas are much more comfortable with them being around, but I wouldn't say they have warmed up to them. I suppose that just like the sheep in the movie "Babe" where the pig became a champion sheepherder, they refer to the dogs amongst themselves as wolves.

On the weekend of September 8th, 9th, & 10th there will be a festival known as Centralfest, at Catholic Central High

School on East High Street in Springfield. There will be rides for the thrill seekers, fair food, bands, a grilled chicken dinner on Saturday and a grilled pork loin dinner on Sunday. We will have kiddie games and games for those who like to take chances with their money. We would love to see you there.

In back of Youngs Jersey Dairy just north of Yellow Springs, the Woolgathering will occupy 2 large tents with 70 plus vendors selling yarn, fiber, things they have made with fiber, homemade soaps, and other unique items. We will have a couple of our alpacas there and other folks are bringing sheep and probably some bunnies. There will be kids crafts and various demonstrations. So come and make the Woolgathering an excuse for enjoying some Youngs Ice Cream!

This Week's Box

Onions
?Cucumber
Tomatoes
Peppers
Lettuce
Potatoes
Watermelon
Cantaloupe
Garlic

Next Week

Onions
Lettuce
Tomatoes
Cucumber
Peppers
Potatoes
?Melons
Eggplant
Summer Squash