

The Farm Weekly

VOLUME 9, ISSUE 14

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7 SEPTEMBER, 2007

SEPTEMBER ALREADY!

The walnut trees handle the worms, you can seem to know something toss it on your compost pile, that the weather certainly is but don't tell Tim. This is not reflecting. Their leaves just your guarantee that are turning yellow and dropping with the gusts of wind organic!

Last week, we included the last of the melons in your boxes and did just can't understand that it so not knowing the risk that doesn't need to reach 90 degrees anymore this year. We apologize to any of you who may have received one though, for in a few months of these, but again, it's awful hard to just till in 300 warmer temperatures as we melons when you know that break ice out of the water the majority of them are buckets for the alpacas. good and that some will be

Tim wanted me to write about the sweet corn in your boxes this week. This new batch is definitely wormier than the others, but you can either cut the wormy parts out or cut the corn off the cob before consuming. I promise you it will be worth the effort, since I consumed 3 uncooked ears today for lunch! Tim has put too much effort into this crop to just till it under. If you can't

One customer emailed today with a question about one of the cherry tomato plants. One of these is a black cherry tomato and we think you will find that they have incredible flavor. With both varieties you will notice that they grow in a grape like fashion with a cluster of tomatoes growing together. The fruit closest to the vine is the fruit that will ripen first, and

PRESERVING HERBS WITH THE MICROWAVE!

Herbs can be dried in the microwave in just a few seconds, but you must remember to be very careful for just a second too long will turn them to a pile of ash.

Remove the leaves from their stems and spread in a single layer evenly on a paper towel and cover with another paper towel. Just do a cup full at a time.

Microwave on high for 30 seconds and then check. If dry then you're good to go, but if not, repeat for 5 second increments checking each time, until the herbs are dry and crumble easily.

Store in an airtight container in a dark place. These should last until next summer as long as they are stored correctly.

in the case of the black cherries they will darken from green to almost black. This will provide plenty of conversation whenever you have someone over for dinner and serve them!

The loose plant is dill which pairs well with beets, turnips, potatoes and parsnips. It will also make a great ingredient in a vinaigrette. A simple recipe for vinaigrette includes a half clove of garlic soaked in 1/3 cup of cider vinegar. After a couple of hours (at least one), remove the garlic and add 2/3 cup olive oil and season with salt, freshly ground pepper, and whatever herbs suit your fancy. A shake of Worcestershire sauce can add a little zing too!

Next weekend, September 15th and 16th, we will be taking part in the Wool Gathering at Youngs Jersey Dairy just north of Yellow Springs on State Route 68. We have 2 huge tents with over 80 vendors

and artisans selling everything related to natural fibers including spinning wheels, raw fleeces, knitting supplies and more yarn than you can imagine. This annual event brought in over 1500 attendees last year, and has been growing steadily since we first got involved in 1998 or '99. There are activities for the kids as well as sheep shearing demonstrations, alpacas, llamas, and usually some angora bunnies.

We are also participating in the National Alpaca Farm Days on September 29th and 30th. We will have our farm open to visitors and our CSA members are welcome to come. Although this event focuses on alpacas, you are welcome to visit the farm and enjoy a fall walk, although very little will be growing in the fields.

That's it for this week, have a nice weekend!

This Week's Box

Onions
Lettuce
Summer Squash
Tomatoes
Peppers
Cucumbers ?
Potatoes
Dill
Sweet Corn

Next Week

Lettuce
Onions
Tomatoes
Spaghetti Squash
Green Peppers
Beets ?
Potatoes