

# The Farm Weekly

VOLUME 6, ISSUE 15

30 AUGUST, 2004

## SHORT & SWEET NEWSLETTER

Monday night is newsletter night and this evening Tim and I did not get back to the house until 9:00 PM, for we were packing the green beans. We were one man short today, putting everything behind schedule for tomorrow's packing. So this week's newsletter will be brief.

Apparently I was wrong to have the impression that after all of the kids got back in school I would have all sorts of time to eat bon bons and watch the soaps on TV. People keep asking me what I am doing with all of my free time, and I respond with "nothing, for I don't have any yet".

My truce with all things electric has been broken once again. After 5 or 6 hours of loading our new website onto the world wide web, it appears to have gone into some cyber dead zone never to appear where it was supposed to.

Last week my cell phone refused to keep a charge requiring 2 trips to our local mall and then 2 trips to Dayton, finally culminating with its replacement (something I suggested at the start, when the I first replaced the battery, and it did not fix things).

The topper though, was finding out that the Visa and Mastercard charges that we made to some of our customers early in July which suppos-

edly were not registered, actually were. Not knowing this and at the bank's direction, we reapplied the charges which meant that many were then charged twice.

For those of you that have cards that have been charged twice, please be aware that the bank is taking steps to correct this, but only the good Lord knows when it will actually happen. Our apologies for any inconvenience, but do know that we are working to correct things.

We took a trip down to see the Redlegs play the Phoenix Diamondbacks. My dear family would not allow me to touch the GPS unit they played with all the way down to Cincy, due to my "way" with all things electric. We gave this device to Tim for his birthday so he could use it to map the fields, the drainage tile and irrigation lines, and for planning trips. This spiffy gizmo can indicate when you are about to cross rivers, railroad tracks and other streets. The technology is amazing and accurate, and can even tell how fast you are driving.

Part of today was spent packing up the alpaca fleeces for processing. About half of our fleece harvest will go to the fiber cooperative we belong to, but the other half will be going to a mill in Georgia where it will be processed into yarn.

I can't wait to see what we get back. The packing process is taking longer as I pick and choose from the 50 fleeces which ones will go where. Additionally, I am evaluating each fleece by weight. With certain fleeces, I am taking a sample to send off for laboratory analysis. The lab will use lasers to test the sample for its average fiber diameter and other minutia that only a fiber fanatic or breeder could appreciate. All of this information is useful when making decisions about which males are acceptable to use as studs.

Part of the inspiration to have yarn made from our harvest is a new yarn store in Springfield that is selling some gorgeous yarns dyed to produce beautiful colorations. A dyeing class will be held at this shop in a few weeks and weaving classes will begin in a week or two at

the Springfield Art Museum. If you enjoy knitting, crocheting, or think that you might, visit Amy at the Yarnsmith Store on East Main Street, just east of the city plaza in Springfield.

Well we are out of space. Sorry that there is no time for a recipe. If you want something different, go to our recipe page on our website and look there, if you can find it. And if you do find it, could you please send it home!?

### **ATTENTION TUESDAY PICKUP MEMBERS**

***The pickup on Tuesday, September 7th will be moved to Wednesday, the 8th due to the Labor Day Holiday on Monday the 6th***

#### *This Week's Box*

Red Onions  
Summer Squash (?)  
Lettuce  
Corn(?)  
Green Beans  
Tomatoes  
Cucumbers  
Watermelon (?)  
Broccoli  
Cilantro(?)

#### *Next Week*

Onions  
Lettuce  
Summer Squash(?)  
Tomatoes  
Corn  
Beans  
Cucumbers  
Basil  
Broccoli

## SQUASH CASSEROLE

Sent in by a CSA member, but I didn't write down who. Sorry.

4 medium summer squash	1 tsp. basil
2 large tomatoes, sliced	1 Tbsp. chopped chives
4 ounces grated cheddar cheese	2 Tbsp. Butter

Cut the end off the squash and cut into large cubes. Steam in very little water until just done. Remove from heat and drain well. Place in a casserole dish and cover with tomato slices. Sprinkle with basil and then with the cheese. Bake at 350 degrees for 30 minutes

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## SAVORY POTATO SALAD

From "Cooking Light" 1993

10 ounces red potatoes	3 Tbsp. nonfat sour cream
1/4 cup chopped celery	1/2 tsp. chicken base
2 Tbsp. chopped fresh parsley	1 Tbsp. water
1 (2oz) jar of diced pimentos, drain	1/4 tsp. rubbed sage
1/4 cup nonfat mayonnaise	1/4 tsp. pepper

Wash potatoes and cook until tender in enough boiling water to cover. Drain and cool completely. Peel potatoes, cut into 1/2 inch cubes. Combine potato, celery, parsley, and pimento.

Combine mayonnaise and remaining ingredients in a small bowl and stir well. Add mayonnaise mixture to potato mixture and toss gently to coat. Cover and chill.

4 servings

Please check your name off of the Check Off sheets when picking up your box. If you find that your name has been checked, do not take a box, for someone has already done so for you.