

# The Farm Weekly

VOLUME 9, ISSUE 15

BLUEBIRDHILLS@VOYAGER.NET

14 SEPTEMBER, 2007

## WELL TIMED PRECIPITATION

The Department of ages to make it into the Precipitation has come salsa at Mexican restaurant for us one more rant. You can either use time this season. We had a this herb fresh in your salsa group of alpaca breeders or Mexican dishes or you here for a meeting last can use the methods we weekend and most of them described in our last news-have not seen any rain for letter and dry it in the micro-several weeks. As the rain wave.

reached over an inch on our The huge green orb rain gauge, friends down in your box this week is part near Hamilton only found summer squash, part winter one tenth of an inch in squash. It takes much their's upon returning home. longer than the summer

Tim had to irrigate squash varieties to come to everything before the rain fruition, making it more came, but this week he was similar to a winter squash, spared for at least a few but it doesn't have the hard days. The potato digger flesh that winter squash was now able to dig in to has. These don't keep as the soil, and though the potatoes were wearing mud but they last much longer coats, this week's harvest than summer squash.

was much easier. We will To prepare the spaghetti squash you can cook see what kind of rainfall Humberto it several ways. Some folks

The boxes have a just bake it in the oven, bunch of cilantro or Chinese steam it on the stove, or parsley this week. We have cook it in the microwave. found this is an herb that Whichever method you use, folks either love or hate. I we prefer to cut it length-really don't care for it at all wise and scoop out all of and pick it out when it man-the seeds. However is you

### Panzanella Salad submitted by member Anne F.

7-8 small or 4 large tomatoes, cut in bite-size chunks (no peeling or seeding!)

4 green onions, sliced (including green parts)

1 clove garlic, minced

2 ribs celery, sliced thin on bias

½ cup olive oil

¼ cup red wine vinegar

Salt and pepper

Combine above in non-reactive bowl; allow to marinate at room temp for at least an hour.

When ready to serve, toss with salad greens, 3 strips of chopped crispy bacon and about 5 cups homemade croutons. (Store-bought are too small and full of nasty chemicals – won't work at all). Serve immediately. The tomato mixture will be very juicy, will dress the salad, and soak into the crou-

want to bake it, you can just place it whole on a baking sheet, punch some holes in it with a knife and hollow it out when it is done.

The squash should be fork tender when it is done. The flesh should be removed with a fork which will allow it to retain its spaghetti like texture. This can then be eaten the same way you would eat spaghetti noodles. You can top it with tomato sauce, butter, herbs, parmesan, or alfredo sauce.

If you want to wait to use it later, you can store it on the counter, but make sure that the skin is clean and dry, and leave it open to fresh air, do not store it in plastic.

No lettuce was picked this week. Tim felt that it was better to allow the heads of lettuce in the field to add some size than to pick it small. Hopefully

the cabbage they did pick will make up for it. Lettuce will appear again next week, and should continue for another few weeks.

I want to remind everyone again about the Woolgathering Fiber Festival that will be held at Young's Jersey Dairy this weekend. This has grown into a very popular event here in the Midwest and I promise that if you enjoy knitting, weaving, crocheting, or crafts of any kind, you will enjoy checking this event out.

Along with llamas and alpacas, there will be several different breeds of sheep, sheep shearing demos, and dog herding demonstrations. The weather appears to be cooperating as well. Youngs is located on St. Rt. 68, just north of Yellow Springs from 10 to 7 Saturday and 10 to 5 on Sunday.

### This Week's Box

Onions  
Cabbage  
Summer Squash  
Tomatoes  
Green Peppers  
Potatoes  
Cilantro  
Spaghetti Squash  
Garlic

### Next Week

Lettuce  
Onions  
Tomatoes  
Eggplant?  
Green Peppers  
Beets ?  
Potatoes  
Acorn Squash