

# The Farm Weekly

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## CAULIFLOWER SPIED IN THE FIELD!

Tim has close to half an acre of cauliflower planted that should have been harvestable at this point. We still aren't sure whether the broccoli, cabbage, or cauliflower will finally produce anything, but Tim found a little itty bitty head of cauliflower today, so things are looking a bit more positive than they were last week in that department. Keeping a positive thought, we have provided a recipe using broccoli.

Even though the number of crops in the field is dwindling, the work load seems to be holding steady. The spinach, for instance, is tedious and time consuming to pick, wash, and package. Tim has been spending a fair amount of time mowing to eliminate hiding places for deer. We have found that if the area is more open with less high grass and brush, they feel less comfortable, and less inclined to hang around for very long, minimizing their damage.

The time for planting cover crops is upon us as well. In next year's field oats are making their appearance after Tim sowed them several weeks ago. After so much brown and dusty dryness, it is nice to see the green return. We just had several bags of other seed delivered this weekend to plant where this year's crops have been harvested.

We are still awaiting the birth of 4 alpacas. It is amazing how much time I can waste looking at the

derrieres of those girls. I know that several of you who pick up here at the farm must wonder what in the heck I am doing standing and staring. While I do find it relaxing, I am doing something. One gal has me flummoxed. I am almost 100% positive I am seeing cria movement in her belly, but she should have delivered a month ago. Many alpacas are delivering late this year due to the difficult winter, but this is ridiculous!

Many have asked how much longer the season will run. To be very specific...we really aren't sure. Much of that depends on the success or failure of the cole crops we discussed earlier. If they come on, we will go for 3 more weeks, otherwise, it may be for two more weeks. We will certainly keep you posted.

Last week was partly spent moving the local yarn shop, Yarnsmiths, to its new location here in Springfield to 1230 Mitchell Blvd. I encourage all of the fiber artists out there to check it out. The exciting part of this move is that soon there will be a fiber mill there processing alpaca into yarn. Obviously we are involved in that, so we will keep you posted.

This week attention is focused on the first annual Oktoberfest (advertised to the upper right) to be held here in Springfield. Hope to see you there. I will be making funnel cakes and barking orders in the food tent.

## OKTOBERFEST

**AT CATHOLIC CENTRAL HIGH SCHOOL**  
ON EAST HIGH STREET IN SPRINGFIELD OCT. 7TH TO 9TH  
FRIDAY 5 TO 12, SATURDAY 1 TO 12, SUNDAY 12 TO 6

<b>KIDS GAMES</b>	<b>GRILLED FOODS</b>
<b>CARNIVAL RIDES</b>	<b>BEER</b>
<b>CORN HOLE</b>	<b>BANDS</b>
<b>TEXAS HOLD 'EM</b>	<b>BLACK JACK</b>
<b>SATURDAY NIGHT GRILLED CHICKEN DINNER</b>	

All proceeds to benefit catholic education in Clark & Champaign counties

**WE ARE MISSING LOTSA  
BOXES. PLEASE REMEMBER  
TO RETURN THEM.**

### Broccoli Pesto

Submitted by member Janelle W.

2 cups small broccoli florets  
½ cup Fresh Basil  
2 Large Cloves Garlic  
¼ cup Pine Nuts or the cheaper and just as yummy walnuts  
½ tsp. coarse Salt  
¼ tsp. Black Pepper  
1 cup Olive Oil  
½ cup Parmesan Cheese  
Put in food processor and blend until smooth. Will keep in refrigerator for a week in tightly covered jar. You can freeze it in ice cube trays too. Some folks stir in the cheese after it is defrosted, but that is up to you. Makes about 2 1/2 cups, 8-10 servings. Yummy, Yummy on warm buttered pasta

### *This Week's Box*

**Lettuce  
Spinach  
Peppers  
Tomatoes  
Butternut Squash  
Potatoes  
Carrots  
Komatsuna**

### *Next Week*

**Spinach  
Onions  
Green Peppers  
Tomatoes  
Potatoes  
Beets  
Winter Squash  
Carrots  
Leeks**