

The Farm Weekly

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NEXT WEEK IS THE LAST PICKUP

We all are familiar with back to school shopping. Bluebird Hills Farm had its own version called "Back to Mexico" shopping. Tim took Marco, Pedro, and Hanter to Walmart for their annual foray there to shop for all sorts of things to take home with them. While the weather is kind of dark, and the skies are pelting us with rain, these guys are definitely focused on going home to friends and family and have light and bright moods.

In spite of the 2 plus inches of rain that has fallen and continues to fall, slowly the garlic is getting planted and should be finished before the end of next week. We keep garlic bulbs from each harvest to plant in the fall for next year..

Tim was disappointed yet again with leafy greens. When he went to harvest the Japanese greens from under the row cover, for he found that all of them had been burned by the freeze last week. He assumed that the row cover

would have offered some protection from the cold and at the same time, the greens would have been hardier than that. So first we lost the spinach and now the Japanese greens. Some things are just beyond our control, in fact most things are, but we try to convince ourselves otherwise.

Next week will be the final delivery/pickup for the year. It is our strong suggestion that you bring something to transfer your veggies into. This will save you a trip back in the next couple of days. We also would like to request that you bring back any boxes you might have forgotten to return. Tim will probably make the rounds early the following week to retrieve the boxes so that they do not clutter up our pickup host's garages.

If you forget to bring your boxes back before the first days of November, you will have to bring them to the farm instead, for we won't be com-

ing back to the pickup locations until next May or June.

Leeks are making their first appearance. This is a new variety for us and we like it, for they have reached a good size and have a longer white stalk. For the novice leek consumer, the white is the more tender portion, and the strappy leaves can be used only for flavoring broths. Trim the root end and peel away the tough outer layer.

If you find any worms, just cut the bad part

away and use the rest. Leeks can be a bit tedious requiring washing just like individual stalks of celery.

With the cooler weather, we have provided two great recipes for comforting the chilled bones. I enjoyed the cake last Friday when a friend brought it to share and immediately got the recipe. I added a pinch of clove and nutmeg and omitted the nuts, since the kids won't eat them.

The soup should keep you warm all week-

Grandma's Apple Cake

1½ cup flour
1½ cup sugar
Pinch of salt
¾ cup oil

4-6 peeled, chopped apples

Mix the dry ingredients. Add eggs, oil, and nuts. Fold in the apples and bake at 375° oven in an oblong pan for 30 to 35 minutes. Cool completely.

Icing:

1 tsp. vanilla
2 heaping Tbsp. flour

Mix ingredients. Cook 3 to 5 minutes, stirring constantly. Cool and spread on cake.

2 eggs
1 cup pecans chopped
heaping tsp baking soda
1 tsp. cinnamon

½ cup butter

1 cup sugar

½ cup milk

Potage Bonne Femme

From The Bakery Lane Soup Bowl cookbook

2 Tbsp Butter
1 cup sliced leek
3 cups chopped onion
5 c diced potatoes
2 quarts boiling water
1 pound shredded cabbage

1 clove garlic, minced
2½ c light cream
¾ c chopped parsley
salt & pepper to taste
Parsley butter

Heat the butter in a soup pot. Add leek, onion, and potatoes. Sauté about 5 minutes, stirring frequently. Add boiling water. Bring to a boil and simmer gently for 30 minutes. Add cabbage and garlic to simmering mixture. Return to a boil and simmer 20 minutes. Add cream and parsley, and heat to serving temperature. Season to taste with salt and pepper. Serve garnished with parsley butter.
Makes 16 cups

This Week's Box

Onions
Leeks
Cabbage
Potatoes
?Summer Squash
Garlic
Mix Winter Squash
?Peppers

Next Week

Onions
Potatoes
Kale
Celeriac
Butternut
Garlic
?Beets