

# The Farm Weekly

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## 4 TENTHS BETTER THAN NUTHIN'

The phone rang early Wednesday afternoon. It was my hay supplier and he was not a happy camper. Hay is in critical condition and he was kind enough to advise me that it may be now or never if I wanted some of his crop. As we talked the rain started to come down, but not like it did just a few miles north and south. We're happy for what we did get, but more would be a big help. Just moving the irrigation equipment adds at least an hour to each day for Tim

The lack of rain has been a big help for getting things done in the fields. Cultivation, planting, and transplanting are never caught up completely, but I don't think there has ever been a season where we have been so close!

Last week was the first delivery day for our new driver Kevin. A new truck and a new driver all in the same season. This will give Tim a whole day to get

more work done on the farm, as well as better supervise Marco, Pedro, and Hanter.

The boxes are holding one of my favorite vegetables this week. The funny looking green orbs are not alien life forms, but a relative of cabbage and broccoli. The bulb grows above the ground with the leaves coming off the sides and tops. They are prepared by paring off the outer green skin and cutting off the ends, especially the root end.

They can be sliced and eaten raw, used for dipping or adding crunch. It can also be added to soup or eaten steamed with butter and salt. We had it tonight after I cut it into 1 inch chunks and cooked it in the microwave in a covered glass bowl with less than inch of water. I set it on high for about 6 minutes and the bite size pieces still had some crunch to go with that mild, sweet flavor. Yum.

The summer squash are starting to come on and some of the boxes may hold some. As I walked through the field today, there is little doubt that they are coming on strong and everyone will have them next week.

The broccoli plants are starting to run up their flowerets, so in a week or two you will enjoy those as well. The garlic are getting ready to flower. Their flowers start out with stalks curled on themselves and then as they mature the stalks straighten. Right now they look like candy canes.

Thyme is the plant in your box with the smallest leaves relative to the others. As with the other perennial herbs, it tolerates poor soils and it hugs the ground similar to a ground cover. It can be placed in a pot and placed on your stoop and then brought in to the kitchen at the end of the summer.

The same goes for the oregano, which has larger leaf and the taller growth habit. The oregano if left out to winter will be less hardy than the thyme and may require a bit of pampering with some heavy mulching at the end of the season.

The last plant is the parsley. Obviously this isn't the same plant used to garnish plates at restaurants, but it has a great flavor that

can be added to all sorts of dishes and soups. This plant is actually a biennial that will live only two years. This year should yield only leaves, but next year it will send up flowers. If left in the garden like the chives you had in your box earlier it may self sow and perpetuate itself.

The fireflies or lightning bugs are at their peak right now. The fields at the bottom of the drive are illuminated by thousands and yet only 50 feet away, across Derr road, the Kingsgate neighborhood has but a few. I can't help but wonder if the pesticides used in lawn care products to eliminate grubs, aren't accidentally eliminating one of the miracles of childhood that we all grew up cherishing. Enjoy the weekend.

### *This Week's Box*

Lettuce  
Spinach  
Scallions  
Kohlrabi  
Thyme Plant  
Oregano Plant  
Parsley Plant  
?Summer Squash

### *Next Week*

Lettuce  
Scallions  
Summer Squash  
More Herb Plants

**PLEASE DO NOT PULL THE BOXES OPEN FOR IT TEARS AND RUINS THEM. PLEASE FOLLOW THE DIRECTIONS ON THE BACK OF THIS NEWSLETTER**