

# The Farm Weekly

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## WE'RE CATCHING UP, BIT BY BIT

While we don't expect the boxes to be filled to capacity for several weeks, last week was very disappointing for us and we are happy that things are back on track this week. Lettuce is the absentee, and you can thank the long legged rabbits, more commonly known as deer, for that.

Fortunately, the deer don't have much of an appetite for spinach, and a bag is in your box this week. There is also a bundle of the Japanese green called Komatsuna. This green is prepared just as you would the other. It can be added to salads, soups, or steamed by itself and dressed up with some butter and salt.

The odd, anemic carrot is not a carrot, but a Daikon radish. This is an oriental vegetable that is often used as a garnish on the side of the dish. My recollection is that these are mild in flavor, not hot at all.

Be prepared, for these radishes rival the hottest red radish, so proceed with caution. Since we are not familiar with this root crop, we are not sure whether the increased heat is secondary to harvesting too early or late, variety of daikon, soil type, or weather, but whatever the cause, they are hot! Perhaps they will get milder if tossed into a stir fry to add crunch.

Last week I sat on my new John Deere tractor carefully bush-hogging the grass around both the interior and exterior of the perimeter fence of the garden. The rapidly growing grass shorts out the electric fence making it ineffective.

We need to mow the cover crops and pastures in the next week as well, and

then Tim will come in with the tiller and incorporate the cover crops into the garden soil to improve the tilth and fertility.

There is no doubt at our house that garlic is in your boxes this week. Tim was fragrant last night. The bulbs are much bigger than the last time we picked, so you can appreciate how much growth they put on in the month of June. This is a new variety that Tim has been slowly growing up over the last few years called red Toch (sounds Clingon to me, for all of you Trekkies out there). In just a few weeks, all of the garlic will be harvested and hung in the rafters of the barn for continued use throughout the season.

Also in your box are two more plants. The larger is a jalapeno plant. Many of you enjoy spicing things up, and this is a way we came up with to guarantee that you had hot peppers available to use whenever you need to put a little fire in your cooking.

The other plant is lemon basil. Basil is one of my favorites in the herb department. It's fragrance is lovely and I have even added it to flower bouquets for fragrant greenery. The milder flavor makes it easy to add to many dishes and salads without being too overpowering. It is wonderful tossed into a salad, chopped into cooked pasta, and added to casseroles, stews or sauces. Basil is a natural with any dish using tomatoes.

We will have an additional distribution of basil later in the season for all of you pesto lovers, so you can just use this plant for your day to day cooking.

Both the pepper and basil can be brought inside before any frost and kept in a very sunny spot, so it might be advantageous to put them in a pot instead of directly into your garden.

That's it for this week, send us your recipes!

### *This Week's Box*

**Spinach  
Red Toch Garlic  
Komatsuna  
Daikon Radish  
Jalapeño Pepper  
Plant  
Lemon Basil Plant**

### *Next Week*

**Kohlrabi  
Spinach  
Lettuce (?)  
More Herb Plants**

### **Lemonade Cake**

From my alpaca buddy Brenda W.

**1 Box Lemon Cake Mix  
1 small Pkg. Lemon Instant Pudding  
4 Eggs  
1 cup Water  
1/4 cup Salad Oil**

**Combine all of the above ingredients and mix well. Bake at 350 for 40 to 50 minutes and cool. Punch holes in the cake and pour glaze over the cake. Consume.**

#### **Glaze:**

**2 scoops lemonade mix or one cup of frozen lemonade concentrate  
1/2 cup water  
2 Tablespoons of melted butter  
2 cup confectioner's sugar**

## **We Need Your Favorite Recipes!**

**One of the Bluebird Hills Newsletter traditions is the inclusion of recipes from our members.**

**These recipes don't have to be solely for produce. They can be your favorite cookie, casserole, dessert, salad, or whatever.**

**So please send them to us by e-mail, snail mail, or pony express.**

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