

The Farm Weekly

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SHARES ARE STILL AVAILABLE

We do still have room in the CSA for a few more members. Tim has left some brochures at each location if you would like to take some to pass along. If you do refer someone, you can tell them that we do prorate their fee according to how many weeks have passed. For additional questions, they can call us or go online to our website. For referring them, you will still receive a discount off your share of \$20, and if you have paid in full already, we will send you a check.

The season is at full swing for Tim even though your boxes are not reflecting that yet. The greenhouse is still housing future transplants for the remaining summer and fall, and Tim continues to add to this by starting lettuce each week. The weeds are growing just as fast as your lawns which requires constant cultivation and hoeing. The tomatoes which were a bit leggy at transplant require staking and stringing.

Planting and trans-

planting out in the fields is still happening and of course, there is harvesting, cleaning, and packing. There often aren't enough hours in the day. In fact as I write this at 9:30 on Thursday night, I can see the headlights of Tim's tractor moving across the field.

Tim's newest concern is the lack of rain over the last week. With justifiable paranoia, he has dusted off the irrigation equipment and is flushing the lines to be sure all is up and ready at a moment's notice. Such preparation is one of those lessons learned at the school of hard knocks. We have been caught in the past rushing to get the irrigation equipment set up, and the rising temperatures forecasted to be on their way this weekend, it is even more important to make sure we are "good to go".

In your boxes this week is my personal favorite, kohlrabi. A member of the cabbage family, I would describe this weird veggie as something in between a



cabbage and a potato. It can be eaten raw, steamed, stir fried, boiled, or even baked and you can store it in the vegetable crisper of your refrigerator or in a plastic bag for a week or two.

To prepare it, you simply peel it by cutting off the green skin with a paring knife revealing the white flesh underneath. It can be sliced to make something suitable for dipping, julienned to add a little crunchy texture or cubed for cooking. I like to cube mine and place it in a microwavable bowl with a tablespoon of water. I cook it for about 3 minutes and stir and then cook for another minute or two until it is cooked to a soft crunch. A little butter, seasoning salt, a fork, and you are set!

We have two basil plants for you to enjoy this summer. Basil is one of my personal favorites that can almost enhance any dish except ice-cream. You can figure out which is which by

their name and scent, but these are great added to soups, salads, sauces, salad dressings, casseroles, and eggs! I love to add fresh basil to scrambled eggs although this doesn't pass muster with the kids. Anything you put tomatoes in will accept basil as well.

Plant the basil in fairly fertile soil and give it at least one to 2 square feet in your garden. It enjoys more moisture that some of the other plants we have given to you.

Now the fish picture. After a strong thunderstorm a few weeks ago, I found this is one of our pastures completely unscathed. Not a single mark was on it. It was about 5 inches long and our hypothesis is that it was picked up in a tornado west of us in Indiana and plopped into the pasture. Only at Bluebird Hills Farm do these things happen!

This Week's Box

Lettuce
Onions
Kohlrabi
Red Opal Basil
Cinnamon Basil

Next Week

Lettuce
?Spinach
Onions
Broccoli
?Chinese Cabbage
Kohlrabi