

# The Farm Weekly

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## IS IT HOT 'NUFF FER YA?

In the words of the immortal Archie Bunker, "It's not the heat, it's the stupidity". We have gone from a rather cool May to a sauna-like June with heat and humidity both reaching the 90s daily.

The irrigation has been running around the clock, and thank heaven we have it. As you drive around the countryside, you can see that the field and sweet corn is starting to stress, each leaf curling and pointing skyward, instead of arching toward the ground. I am sure that other farmers in our area are hoping the thunderheads will part with their moisture over their fields and pastures.

The hot weather has taken the spinach out of the boxes until fall, but replacing it are the sugar snap peas. You have two choices for consuming these, since the pod is edible and sweet. You can separate it from the peas within and cook separately, or leave them intact removing the stem and string as though you are stringing beans.

These are excellent stir fried, steamed until they are blanched green, or eaten raw in a salad or dipped in ranch dressing. If you have more patience, than I, you can carefully open the pea pod, remove the peas and stuff the pod with herbed cream cheese.

We hope you are enjoying the kohlrabi. Its cousin broccoli is starting to come on now, so we should

have that in the boxes for another 2 weeks.

This is the last distribution of herbs. The plant with a leaf similar to parsley or celery is cilantro. Most folks are familiar with it in salsas and Mexican cooking. It is one herb that takes people to extremes, they either love it, or hate it. I am afraid that I hate it and feel its presence ruins a dish. Obviously, we hope that you feel differently.

The other plant is a cinnamon basil and unfortunately, this variety did not germinate well, so not everyone will receive one. Both of these plants enjoy full sun, and decent fertility and regular watering. Hopefully in this dry weather you have been watering your other plants to keep them growing.

Tim is getting caught up in the fields. Cultivating is on schedule and he is only a few days behind on starting some of the fall crops either in the fields or in the greenhouse. Quite frankly, he could not be in this position if Marco, Pedro, and Hanter were not here. They are like Energizer Bunnies and keep working away in this heat, and were disappointed that they could not work all day on Saturday and Sunday.

Only hitch in our gid-dyup is the engine getting blown in the delivery truck. We have been renting a box van for the last 2 weeks, while we await a rebuilt engine replacing the old. There always seems to be something doesn't there? Stay cool!

### Attention Tuesday Pickup Folks

**Pickup for Tuesday members will be on Wednesday, July 6th due to the Independence Day Holiday.**

### **Non-Alcoholic Sangria**

Submitted by member Marcia W.

48 oz. grape juice  
48 oz. orange juice  
2Tbsp. lemon juice  
6 ounces - raspberry juice  
24 oz. of 7-up or ginger ale  
1/8 or less cup sugar

Chill - very nice and soothing!

### **Bacon Mandarin Salad**

From member Kathy A.

1/2 cup olive oil  
1/4 cup red wine vinegar  
1/4 cup sugar  
1 TB Chopped fresh basil  
1/8 tsp hot sauce  
2(15oz)cans mandarin oranges, drained and chilled  
1 bunch red leaf lettuce, torn  
1 head romaine lettuce, torn  
1(16oz) pkg bacon, cooked and crumbled  
1(4oz) pkg sliced almonds, toasted

Combine first 5 ingredients for dressing. Use a large serving bowl for the last 5 ingredients add dressing and toss.

### *This Week's Box*

Lettuce  
Sugar Snap Peas  
Early Onions  
Kohlrabi  
Summer Squash  
Broccoli  
Basil  
Cilantro

### *Next Week*

Lettuce  
Sugar Snap Peas  
Onions  
Cabbage (?)  
Broccoli  
Summer Squash  
Green Peppers