

# The Farm Weekly

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## GLORIOUS INDEPENDENCE WEEKEND

We hope that everyone was able to take advantage of the welcomed change in weather this past weekend. What terrific timing for the weather to break!

The extreme heat has been great for some crops and not so great for others. The most recent planting of corn germinated well and Tim hopes to get another batch in this coming week.

Summer squash is doing great, but the spring lettuce that we were hoping would last another week or two has reached an end this week, bolting and getting bitter as it will do in the heat and humidity.

Tim is almost caught up with cultivating and while we certainly welcome the rain we have had in the last week, it does delay planting a day or two, or cultivating to eliminate weed pressure.

The great garlic harvest has begun. Saturday was spent pulling and sorting the first of the garlic, a Russian variety called Georgia Crystal. This is a stiff neck type, meaning the leaf stem is very woody with the individual cloves circling it. The bulbs with stem and leaves are sorted by size and then hung in the rafters of the barn to cure.

Red Toch Garlic is in your box this week. It is a soft neck garlic, which most of us are more accustomed to purchasing in the grocery. Both recipes to the right take advantage of the garlic in your boxes, so

we hope that you enjoy it.

The onions are really putting on size right now. The varieties we grow respond to the change from long days to shorter, and the Walla Wallas have doubled in size in the last week. The onions in your box this week are the same variety as what you had last week. We think these are just as good as any old Vidalia, and they're fresh and organic!

Some of you have asked about local sources of fruit. While we don't know of any organic sources, we do like to keep money in our area and help support other growers. Tim, Ian, and Nicoleta went up to a U Pick Raspberry farm and came home with 9 pounds of berries. You can call ahead for pre-picked. They're called Champaign Berry Farm and their phone number is 937-683-7525. The farm is 6 miles east of Urbana on St. Rt. 29.

Maple Lane Bison is the farm where we purchased the buffalo burgers for the Farmfest. They are hormone and chemical free, free range animals. Maple Lane offers different types of meats, but the buffalo are their's. The farm is located just 1 mile NW of North Hampton at 5150 Spence Road. Their phone number is 937-964-8149. Next week I will provide chicken and egg information. Have a good week.

### Concerning The Payment Program:

Thanks to all who have made their payments. We are behind on our paper work and so have changed the schedule for when the others are due:

The second payment is due now (was June 1st)

The third is due **August 1st** (was July 15th)

The last payment is still due **September 1st**

We will apply credit card charges on this schedule as well.

### Fresh Herb Vinaigrette from member Melissa C.

1 small clove Garlic	2-3 pinches salt
1/2 cup red wine vinegar	1 shallot minced
1 tsp Dijon mustard	1/3 c fresh minced herbs
1 c extra virgin olive oil	salt & pepper to taste

Mash together the garlic clove with the pinches of salt until a paste is formed. Place in a bowl or jar with a tight lid. Add all of the other ingredients except the olive oil and whisk until blended. Drizzle the olive oil into the mixture, or pour into the jar, tighten the lid, and shake well. Suggested herbs are chives, basil, oregano, thyme, and dill.

### Wilted Summer Greens from member Joan I.

4 Tbsp unsalted Butter	1 large clove Garlic, minced
1 large Onion, chopped	2 medium tomatoes, seeded and chopped
1/2 cup chopped fresh basil	
1/4 tsp. ground Ginger	
4 to 5 cups (2—3 pounds) trimmed, roughly chopped, mixed greens, such as chard, collards, turnip, blanched mustard, dandelions, arugula, sorrel.	

Melt the butter in a large saucepan over medium-low heat. Stir in the onion and cook one minute. Stir in the garlic and cook until golden, about 5 minutes. Add the tomatoes, basil, and ginger. Cook uncovered, stirring occasionally, until slightly thickened, about 5 minutes. Stir in the greens and cook, covered until wilted, 3 to 4 minutes. Add salt and pepper to taste. Serve hot or at room temperature.

serves 4

### This Week's Box

Lettuce  
Sugar Snap Peas  
Walla Walla Onions  
Peppers  
Summer Squash  
Broccoli  
Cucumbers(?)  
Garlic

### Next Week

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