

The Farm Weekly

HOPEFULLY YOU LIKE BROCCOLI

We all know that zucchini can slowly overrun the kitchen counter, this year the broccoli is starting to do the same thing. The difference is that the broccoli will be limited by the weather, but the summer squash will keep coming. With that in mind we have included a recipe to take advantage of the abundance.

The effects of Friday the 13th fell on Wednesday the 11th. The tractor we use for cultivating had a transmission malfunction while Luke was at the wheel. He couldn't get it to go into gear. Finally Tim managed to get it into reverse and drove it back to the barn looking over his shoulder the entire way. They worked on it for a while and determined that it needed "professional attention".

About two hours later I managed to bush hog my cell phone, which, by the way, is a very effective way of obliterating it. The most painful part was losing all of the phone numbers I had stored on it. The best

part was seeing the "innerds", for it actually just broke it apart at the seam revealing all of the layers of components. The lithium battery was slightly opened and got very hot. So much for safe and appropriate disposal.

We had a wonderful batch of rain on Tuesday that brought us over 1.25 inches! The pastures are greening up a bit and growing, which is why I was on the tractor bush hogging.

The garlic harvest is complete and soon Tim will start the shallot harvest. We hope you are enjoying their cousins the Walla Wallas. These are one of two sweet and mild onions we grow and in our opinion are just as good as Vidalias.

Things are coming together for our open house on the 21st. The Mohr Family from Mohr Animal Acres in Champaign County will be coming to the Open House with a freezer full of chicken, lamb, and beef. Trudy also sells wonderful soaps created from milk from the goats they raise.

Broccoli and Summer Squash Casserole

From member Kathy W.

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| 1 summer squash | 1/4 c. chopped onions |
| 1 head broccoli | 1 bag seasoned stuffing |
| 1 can cream of onion soup | 1/2 stick butter |
| 8 oz. sour cream | Bag of shredded cheese (any flavor) |

1. Melt butter and mix with stuffing mix.
2. Partially cook squash, broccoli and onion (about 5 minutes) and drain.
3. In 1 1/2 quart casserole dish, add 1/2 stuffing mixture.
4. Add sour cream and soup and cheese to broccoli and summer squash.
5. Place on top of stuffing in casserole.
6. Top with rest of stuffing mix.
7. Bake at 350 degrees for 20 minutes.

The basil in your boxes can be dried or used to make a batch of pesto. We have a recipe for pesto on our website recipe page. It uses basil, olive oil, pine nuts, and parmesan cheese.

If the basil looks a bit wilted, you can recut the stem and place it in water to revive it a bit, but any submerged leaves will turn yucky, so you may want to strip them off first.

We also have numerous summer squash recipes there including an excellent recipe for zucchini bread. We would love to add yours. Feel free to send them in!

MARK YOUR CALENDARS!

FARM OPEN HOUSE

SATURDAY JULY 21ST

11:00 TO 4:00

- *HORSE DRAWN WAGON RIDES*
- *VISIT THE ALPACAS*
- *GRILLED FOOD*
- *ARTISANS*
- *NATURALLY RAISED MEATS*

NEW PICK UP TIMES

- Yellow Springs 9:30 to 6:00
- Fairborn 10:00 to 6:00
- Beavercreek 10:30 to dusk
- Rahn Road 11:00 to 6:00
- Bellbrook 11:30 to 6:00
- Centerville Noon to 6:00
- Lebanon 1:00 to 7:00
- Rogge Street 2:00 to 7:00
- Oregon District 2:30 to 7:00
- Romaine Drive 3:00 to 7:00
- Tipp City 4:00 to 7:00
- Springfield 10:00 to dusk

This Week's Box

- Cabbage
- Walla Walla Onions
- Basil
- Summer Squash
- Broccoli
- Green Beans

Next Week

- Lettuce
- Onions
- Broccoli
- Summer Squash
- Beets?
- Green Beans