

The Farm Weekly

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RAIN PROVIDES RELIEF

I am afraid that last night I experienced a major brain belch and completely forgot about doing this week's newsletter, so this is being composed in haste early Tuesday morning. It wasn't completely unexplained, for yesterday Black Magic decided to deliver what appears to be a dark rose gray female.

The rain has certainly been beneficial (Dennis gave us an inch and a half), but it is miserably humid and made labor difficult. I had to go in and free up the legs, and by that time cria and mom were pretty exhausted. This is an alpaca who is boarded here, so the owners were called and we all sat around harvesting an excellent crop of chiggers, as we watched the baby make her feeble and weak attempts at standing.

As stormy weather approached, we moved Mother and baby to the barn and called the vet, for the cria was becoming listless. I always keep a supply of llama plasma in our freezer. The camelid placenta does not allow the passive transfer of antibodies as does the human placenta. All of the cria's immunity is conferred in the first 48 hours through ingestion of the colostrum. If the cria misses that opportunity, it is extremely vulnerable to infections for it takes close to two months before it's own immune system is up and running.

Sometimes the

plasma is administered into a vein or into the abdominal cavity, but this time Dr Hosket our fantastic vet came out and we used a tube run over her tongue and into her stomach to give the cria the thawed plasma.

The results were almost instantaneous and the cria was up on her feet in less than 5 minutes trying to find the spigot on the underside of her mom's belly. The weather seemed to clear a bit and both were returned to the pasture, for Black Magic seemed preoccupied with being separated from the herd. At 10:30, Hannah and I went up to repeat the procedure, my first (and successful) experience at tubing. We shall see how things are going this morning.

The tomatoes are here, the tomatoes are here! Although the first picking are always a little ragged looking, by gum we have tomatoes! Tasting the first tomato is always a ceremonial event at our house, with the single tomato divided 4 ways. It won't be long before we will have enough for a good batch of salsa!

There is also okra in some of the boxes this week. Those that did not get it this week will have some next week. You are on your own for recipes and culinary advice, for I have no experience at all with okra, and didn't have time for research. You could check out the internet for suggestions that might appeal to you. We have to pick this daily, which allows us to accumulate

enough to put in the boxes. This is why some will get okra this week and others will get it the following week.

The heat and humidity have really moved some of the vegetables along, and green beans will appear in your boxes beginning Friday. While the weather is terribly hot and muggy for lettuce, Tim has found some varieties that do fairly well, so we hope to have some lettuce next week, if it is large enough to

warrant harvest.

Our larger transplanter was put into storage for the year, since Tim finished transplanting all of the larger fall crops last week. The greenhouse looks empty without them taking up space there. The smaller transplanter used for lettuce will still be in use for several weeks, since lettuce is started and transplanted every week, up into September. That's it for now! Enjoy your week!

Asian Coleslaw

Repeat from member Natalie L.

- 1 cup Toasted Almonds, coarsely chopped
- 8 cups Chinese Cabbage
- 2 cups Snow Peas cut on the diagonal
- 1 bunch Radishes, sliced
- 3 green Onions thinly sliced

Dressing mix together until the sugar is dissolved:

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|------------------------|-----------------------|
| 3 Tblsp White Vinegar | 3 Tblsp Sugar |
| 1 Tblsp Soy Sauce | 1 clove Garlic minced |
| ½ tsp Asian Sesame Oil | ½ tsp ground Ginger |
| ½ tsp cayenne pepper | |

After dressing is mixed add **1 cup Mayonnaise**, whisk and mix with greens 1 or 2 hours before serving

This Week's Box
Cabbage
Garlic (Kilarney Red)
Walla Walla Onions
Peppers
Summer Squash
Okra
Cucumbers
Tomatoes
Green Beans

Next Week
Onions
Green Beans
Summer Squash
Green Peppers
Cucumbers
Broccoli
Lettuce (?)
Tomatoes
Okra