

The Farm Weekly

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INTENSE HEAT VERY TAXING

This has been a tough couple of days for everyone here at the farm. We're hot, the alpacas are miserable, and all activity, even standing in the shade, makes you "glisten".

We spent today, at the Clark County Fairgrounds as the kids participated in their first 4H show. The animals tolerated the weather far better than we did. Breezes never made it inside the new livestock complex, but we made it through all of the classes including the final event, a costume competition where both handler and alpaca were dressed up in outfits.

Last week, Tim donned a special outfit of his own. Early one morning with nary a cloud in the sky he was seen out in the garden in the following regalia.

First Tim started with his red rain ensemble. The lower legs of his pants were neatly tucked into his pair of green Wellies, those tall green rubber boots popular with the British. Hands and forearms wore a snappy pair of heavy duty rubber gloves in a coordinating darker green. These are usually worn cleaning the vegetables. Topping this fashion statement was a clear plastic face shield and the red hood of his rain jacket, tied crisply under his chin. Accessories included a large sheet of plywood held firmly in front as a shield.

One might wonder what inspired creation of this costume when there is more important work to be

done. It's too early for Halloween, and although he did have a red outfit and boots, he was missing the white beard that might make us think of Santa. The answer is haz mat, or hazardous materials management.

We have Havahart traps that we use to control the vermin that damage the veggies. Last week a skunk wandered into the trap and Tim's outfit was the means by which he managed to remove the source of the hazardous material, a skunk.

Tim was determined not to wear anything more than his clothes when he finished removing the skunk from the trap unharmed. It turns out that his new fashion statement was not needed, and once opened, the skunk arrogantly took his time leaving the trap. It was very obvious who was in control of the situation.

For those of you who may not have been so fortunate or for those whose dog has fallen victim to a skunk's defense mechanism, we found an extremely effective concoction a few weeks ago when our adopted mutt Charlie had an intimate encounter with a skunk passing through our yard early one morning.

Deodorification (I made this word up for "deodorizing" just sounded like a much simpler process) involved taking advantage of a Peters Plant food container that we used to shampoo alpacas. This is the type that you attach your garden hose to, and a mix of water and fertilizer sprays out the

other end. In this case we used 2 tablespoons of Dawn detergent, a cup of Hydrogen Peroxide and 1/2 cup of baking soda. I then attached the garden hose and sprayed down the dog. I rinsed and repeated the process to guarantee success and surprisingly, it worked very well. For those of you with pets, this device is a great way to bathe your dog, applying the shampoo evenly.

When not dealing with vermin, Tim has been cultivating and picking. The

weeds have found this weather ideal. He has also been working on his new drip tape irrigation system to try to conserve the time and water being applied to the garden. Last week he had the melons all hooked up and this week is getting the tomatoes on line. This system will make watering more efficient. Other than that it is status quo here and we hope you stay cool and safe in this weather!

SONKA

Two weeks ago an alpaca friend of mine visited from North Carolina. She's the kinda gal you would love to have next door to visit and laugh with on a daily basis. She brought a bag of fresh peaches to share and talked of a favorite southern recipe for fruit of all kinds. I tried to make it that night and am excited to share it because of its simplicity. Serve it plain or with ice cream on top. The butter makes it politically incorrect right now, but... it is absolutely delicious

2 cups fresh fruit in bite size pieces

1 egg beaten

1 cup flour

1 cup sugar

1 stick melted butter (salted)

Place the fruit in the bottom of a baking dish (I used an old 7x7). Combine egg, flour, and sugar until crumb texture and place over fruit evenly. Drizzle butter over top and bake at 350 until golden brown on top. Simply scrumptious!

This Week's Box

**Lettuce
Broccoli
Walla Walla Onions
Peppers
Summer Squash
Okra (?)
Tomatoes
Green Beans
Basil**

Next Week

**Onions
Green Beans (?)
Summer Squash
Green Peppers
Lettuce
Tomatoes
Red Cabbage**