

# The Farm Weekly

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## HOT AND HUMID AND STICKY

We have no room to complain about this bout of hot and humid weather for we have been very fortunate so far this season with cooler and drier days. We are definitely due, after all this is Ohio and it is August.

Our agenda this week includes a trip to the Champaign County Fair. This is our favorite fair, for it is compact and the overall atmosphere mimics what I feel a country fair should be. The livestock barns are closer together and the chicken pens are labeled with their breed. Farming is emphasized.

The food is classic "fair food" with the obligatory french fries, funnel cakes, lemon shake ups, and various sandwiches. Newer to the scene are deep fried pickles and deep fried oreos. For those who are looking for something nice to do with the family, we highly recommend this county fair that runs from today through next Thursday.

Because 2 inches of rain fell on the farm last

week, the weeds have taken off, growing upward like Jack's beanstalk. Luke has been cultivating in various areas on the newly repaired Case tractor, trying to eliminate them.

The sweet corn down at the bottom of the lane was cleaned up yesterday and looks much better. There is another batch of corn up in the main field that should be ready for picking in a week or two for your boxes.

That rain was absolutely wonderful for the vegetables as well, especially the melons like the one pictured to the right. They need huge amounts of water to mature. We have a few "giant pumpkin" vines planted next to our flower garden just to see how big these can grow. Tim didn't get the variety that gets the largest, but chose the next size down.

After that rain, these pumpkins have at least double in size and if we are going to get them out of the garden, we are going to have to put them



on plywood covered pallets, for they are already about 50 pounds and have a lot of growing yet to do.

Ian and I attended a farmers market this past week to see how it would go selling some sunflowers. Ten years ago, this is how Tim would sell our produce and as I stood there with the other vendors, I was reminded of why we do not sell that way any longer.

One of the greatest challenges to selling at farm markets is that many vendors will acquire produce from other sources such as vegetable warehouses. It is impossible for the local grower to compete with those prices, so we have abandoned farm markets.

When you attend a farm market, please ask the seller if the particular item you are buying has been grown by them. At the market last week I watched as

one farmer removed the paper wrap from his perfect tomatoes that came out of a cardboard box, sized exactly like the others in the box with absolutely no blemishes. Those perfect tomatoes weren't grown any where near here, so buyer beware!

Tim continues to start and then transplant lettuce every week, but that is all that is left for transplanting. Tim planted the fall spinach this week as well, but the biggest time is now spent picking and cleaning your veggies with a healthy dose of cultivating.

Hay was delivered today for the winter months creating a wonderful aroma in the barn. It is soft grass hay that the alpacas and horses will relish when the weather hits the other end of the extremes that living in Ohio provides. Stay Cool!

*This Week's Box*  
**Walla Walla Onions**  
**Lettuce**  
**Summer Squash**  
**Green Beans**  
**Tomatoes**  
**Peppers**  
**Cabbage**

*Next Week*  
**Lettuce**  
**Onions**  
**Summer Squash**  
**Green Beans?**  
**Tomatoes**  
**Green Peppers**  
**Garlic**