

The Farm Weekly

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21 JULY, 2006

ANNUAL FARMFEST TOMORROW

Preparations are underway for the annual open house here at the farm. We have been busy mowing, trimming, and sprucing things up while Tim has been busy just trying to get into the fields to cultivate. The weeds and grass have been both growing vigorously over the last several weeks. Perhaps they are making up for the last two years when drought stunted their growth.

We hope that you will be able to come and enjoy a couple of hours here. The weather is supposed to cool down just in time for the event! We will have the horse drawn wagon rides and some yarn for sale.

We wanted to offer the buffalo burgers again this year, but a trip out to North Hampton led us to a farm that was fallow. No buffalo were in sight and the wonderful old brick farmhouse was empty. If anyone is interested in a beautiful farm with out buildings, there is a nice

one just outside North Hampton. The only two buffalo farms we knew of are no longer in business.

We are hoping to have a repeat performance of an alpaca birth this year. We have 4 cria running around the pasture right now, but would like to add a 5th and have 2 ladies still due.

The garlic is completely harvested now and hanging in the barn. As I was mowing the area for parking nearby, the odor of garlic wafted heavily making me hungry for Chinese Garlic Chicken. I am sure you will catch a whiff of it too as you ride out to see the garden.

It was interesting to see the difference between the 3 varieties that Tim chose. One type matured earlier than the rest and had already split the external skins making it far less attractive, but still very usable, even if we just plant it for next year's crop. All of the garlic did very well this year and probably represents are largest harvest

ever. Hope you enjoy garlic!

I have to apologize for two errors in the newsletter department. On the week of July 7th I stated there was broccoli in the boxes, and on the 14th, I said there was Chinese Cabbage. Obviously I was wrong on both counts. Sorry for the confusion.

The onions are getting huge as you can see. These are a favorite of ours called Walla Walla. We have already had a batch of onion rings, which are wonderful made with this sweet onion.

As sweet onions, they are not good keepers, and because they have not been cured allowing the outer skin to dry and the tops to die back, they will do best if kept in your refrigerator. If you leave them on your counter top, they will probably rot fairly quickly.

We have had some unusual pets here last week. Hannah felt compelled to save a tomato hornworm from Tim's boot. She brought "William" (Willy Worm) home and placed him on a large sprig of tomato she stole from the garden. Willy quickly devoured that and a larger branch was pilfered and placed in a plastic container with soil and rocks.

Willy was placed on the plant and looked quite content there. Evidently we need to work on caterpillar/human communication skills, for Willy was soon

ANNUAL FARM OPEN HOUSE

**SATURDAY
22 JULY**

10:00 TO 4:00

**HAMBURGERS
HOT DOGS, CHIPS
POP, COOKIES
WAGON RIDES
LEISURELY WALKS
ALPACAS**

Don't forget the bug repellent, sunscreen, and comfortable shoes. If you think of it, bring a lawn chair as well!

traveling through the kitchen. He was intercepted in the wee hours of the morning and moved out to the screened porch the following day. He was never seen again, although Hannah says he burrowed into the soil of his previous digs.

One day later, 10 of William's relations moved in with us and apparently share the same wanderlust. Hannah has been informed that no other siblings or cousins of Willy are welcome here since they apparently have no respect for their host family! Hope to see you tomorrow!

This Week's Box

**Onions
Broccoli
Cucumber
Summer Squash
Tomato
Pepper
Lettuce**

Next Week

**Onions
Lettuce
Summer Squash
? Broccoli
Tomato
?Cucumber
Pepper**