

THE BUSY BEE

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Thank You All

By John

I think that in most any profession the show must go on. Particularly in farming. Crops can't wait to be harvested, weeds don't stop growing and chickens don't fill water buckets. Nor do people stop eating just because one experiences turmoil. It isn't always easy to carry on, to get up and make coffee (or at least whine until Lidia makes it) but that's what we do. That is what farmers have always done. I have seen acres of vegetables under water, livestock drown, buildings collapse and brutal injuries. One old man I greatly admired, Don Larson was one of the sweetest, gentlest souls I have ever known. After over 70 years of dairy farming he was gored to death by a bull one morning. His savage death didn't stop the cows from being milked that morning. Farmers don't quit because they can't, their work can't wait a few days. They can't quit because their work is the only thing that feels right when everything else feels so wrong. We go on because we love what we do. Maybe it isn't the proper motivation but we get through hard times because we are proud. We are too proud to be beaten by anything, too proud to miss a market or a delivery. We can often be a proud, stubborn and uncompromising breed and I think that billions of people who eat everyday are thankful for that. Luckily though, we aren't too proud to ask for help when we need it.

We have received an outpouring of support this past week from our members, and many others. To be in your thoughts and prayers means a great deal to us. We also need to thank the crew from Gardens of Eagan whose support and help is allowing us to maintain our commitment to our members and other customers while we are away.

In the coming weeks as things get a little more back to normal we promise to be a bit more upbeat. We have so many more nice things we want to tell you about from beyond the doldrums.



While we have your sympathies it might be a good time to make a confession. We are Yankees fans. This is a shot I got of my man Mo closing out another win at Target Field a few Sundays back.

Recipe of the Week

Simple Corn Salad

- 6 ears corn, husked and cleaned
- 3 large tomatoes, diced
- 1 large onion, diced
- 1/4 cup chopped fresh basil
- 1/4 cup olive oil
- 2 tablespoons white vinegar
- Salt and pepper to taste
- Optional: add feta crumbles or serve under arugula

Bring a large pot of lightly salted water to a boil. Cook corn in boiling water for 3 minutes, or until desired tenderness. Drain, cool, and cut kernels off the cob with a sharp knife.

In a large bowl, toss together the corn, tomatoes, onion, basil, oil, vinegar, salt and pepper. Chill until serving.

