

My Farming Week

From Tammy

A note from John; my little sister has been staying with us for a little while and has been working on the farm with Lidia. She has been tremendously helpful; we love her company and wish she could stay forever. Alas, her visit will only be a bit longer as 18 year olds need to go do 18 year old things on their final summer before college. I keep wanting to call her my 'baby' sister though she is anything but. She has matured into smart, funny, tough, hardworking and fiercely loyal and dedicated young women that will surely leave her mark on this world. The following is her account as a first time farmer after a week on the farm. I have also included a few pictures that she took from around the farm.

Well, I've been here a week and I can tell you I will never look at vegetables the same way again. I knew coming out here I wouldn't just be visiting my brother, I would be working. I thought I knew what I was getting myself into. I had no clue. The first week I was here I really wanted to impress Johnny and Lidia, this week I'm more focused on making it to the end of the day. Johnny and Lidia wake up at an ungodly hour every day, and I do mean EVERY day. They work (in what has been brutal heat) from sun up to sun down. The work is absolutely exhausting, and you spend all day dreaming of the shower you get to take at the end of it. Plant, Weed, Harvest, Wash, Sell, over and over. I have never been so sore in my life. I now know one thing for sure: I want a desk job.

Lidia was insanely patient with my total lack of ability. The first day we planted broccoli. I couldn't grasp what she was telling me to do with the string, or plant the broccoli in a straight line. Which Lidia thought was awfully funny. Having that been said, she

ON DECK

We should see beans, broccoli, onions, scallions or garlic, some greens and cabbage. Cucumbers, zucchini and summer squash will remain bountiful and with some luck we will get into our first peppers, eggplant and maybe even some new potatoes!

certainly didn't take it easy on me, but I didn't expect her to. By far my favorite farm-thing to do is harvest broccoli. You get to walk down the rows and hack off heads with a machete like knife. I probably had a little too much fun with that. I also don't mind washing the vegetables. It's so hot during the day it's kind of like getting to play in a sprinkler. However I HATE hoeing weeds and I hate washing carrots. We had to wash carrots for market, and they had to be spotless. I have really bad eyes and Lidia kept having to hand me back the bunches of carrots because I couldn't see the bad job I was doing. The farmer's market was a lot of fun. I'm very social so it was nice to be able to interact with all the customers. I admit the quick math I had to do was basically my worst nightmare though. I'm awful at math and every time customer would come up I'd immediately start to panic a little.

There were a couple people who volunteered this week. A few who weren't even volunteer members, they just came to help. If you ever thought about coming over to help out, but didn't because you could only come for an hour or two, COME ANYWAY. Except for me being here, Lidia does everything herself. Even an hour of help makes a difference.

I'll be going back to NY on the 9th of July. Flying for the first time ever actually and spending a few weeks with my oldest sister. I'm really glad I got to spend this time with my brother, even if it was mostly only sitting around the living room after work. I learned about a slew of new plants I never knew existed, learned to drive stick, got tons of new muscle, and got to

know my brother and sister in law in a whole new way.

News and Notes

- We are starting to think about our first member event for the season. When we settle on a date we will let you know so be looking for more details to come.



Zinnia



Potato Flower



Floating Radicchio

Featured Item

Fresh Garlic. Another repeat from last year in the featured list but it is hard to resist, so long as you are as crazy about garlic as we are. You can use it just like normal garlic though getting through the outer sheaths is slightly more difficult. The shelf life on fresh garlic is only about one week since it fresh from the ground and not cured. For best storage you should wrap it in a moist paper towel inside a plastic bag and keep it in your veggie drawer.

Recipe of the Week

Grilled summer squash and Zucchini Medley

Ingredients:

4 medium yellow squash and or zucchini
1/2 cup extra virgin olive oil
2 cloves garlic, crushed
salt and pepper to taste

Directions:

Preheat the grill for medium heat.
Cut the squash horizontally into 1/4 inch to 1/2 inch thick slices so that you have nice long strips that won't fall through the grill.
Heat olive oil in a small pan, and add garlic cloves.
Cook over medium heat until the garlic starts to sizzle and become fragrant.
Brush the slices of squash with the garlic oil, and season with salt and pepper.
Grill squash slices for 5 to 10 minutes per side, until they reach the desired tenderness. Brush with additional garlic oil, and turn occasionally to prevent sticking or burning.