



Bear Prints

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September 22, 2008

SAVE THE DATE
PARTY
SATURDAY
OCTOBER 4, 2008
From 4 p.m. to
Potluck, barbecue,
bonfire, lots of fun!

If you need to reach
us my cell is 978-846-
4577. Please leave a
message. Thanks!

Dress warm or bring
back up, since it gets cold
at night. We have a big
bonfire every year and
toast marshmallows. We
will have hay bales and
benches, but you can
bring folding chairs if
you'd like. The last few
years we've finally gotten
people to bring their gui-
tars and fiddles, etc. so
we've had some great
music.

The party goes on rain or
shine. Only one year so
far we've had to move
into the greenhouse, al-
though we've had sprin-
kles a few times. Plan on
coming!

Farm News

We had a light frost on Saturday morning that turned some of the basil black. It certainly was cold picking the wet greens and washing the veggies! We covered the basil and the baby beans. The beans did fine and hopefully we'll get to pick them before the plants get frosted. We got about 75 bales of hay on Sunday evening to feed the goats and sheep over the winter. It's that time of year to start moving the critters to their winter homes and getting ready to plant garlic, put in cover crops, harvest the winter squash, etc.

All kinds of changes on the farm. One of the sows that recently had babies lost her mind and started killing them. It's rare, but it happens sometimes. Nature can be cruel. We tried separating them and having her go back in to nurse, but she just wouldn't let them. She was the one who was off her feed and Mike was mixing up a special recipe for her of molasses, rice and eggs. Luckily, the babies started eating her good mix, and are onto solids already. I've been mixing milk replacer with their food and they have been gobbling it up, so hopefully they will survive.

Paul came back from his vacation in St. Thomas. He would have liked to stay, but he says there aren't many jobs down there. We're glad! Our daughter, Michalle (aka Blondie), her husband Waylon and the kids moved to Acton this weekend. I'll miss them something fierce. But, Michalle is turning 32 the day of the party and they need more space. That part of the house needs a lot of work & it will be easier to fix empty.

What's New In Your Share This Week

New this week is **bok choy**. OK, you've had it before, but it was a long time ago. These have been growing across the street next to the goats. Bok choy is great steamed or even eaten raw in salad, but it's best stir-fried. Cut the leaves from the stems and add them later, since they don't take as long to cook. Try it with carrots, broccoli, mushrooms, tamari or soy sauce, garlic, ginger and onions.

I'm not sure if we'll have those **shelling peas** that I wrote about last week, but if we do, just shell and boil briefly.

I'm not sure again of the timing, but we'll have **sweet potatoes**, if not this week then soon. We've never grown these before and they seem like they're the dickens to dig. Don't store these in the fridge. They do best like potatoes in a dark place (like a paper bag). You can eat them raw, cut like matchsticks with dip or grated into salad, but they turn brown when the air hits them.

They are great baked. You can eat the skin, too.

There was too much news for the week and not enough room above, so I didn't get to write up there about the **party**. It is coming up, not this weekend but the following on Sat., Oct. 4th, from 4 p.m. to very late. Come anytime. It's carefree potluck, so bring anything you'd like, store bought or not. We usually have a fantastic variety of really great stuff, from main courses to dessert. Since people come and leave throughout the afternoon and evening, it's an ever-changing feast! Mike & his buddies man the huge grills for hours on end, cooking hot dogs, burgers, veggies and the occasional ham. It is a huge affair not to be missed! Everyone is friendly and there are usually pumpkins to carve. Ours are pretty small, but they'll work. (Cont. left)

