

# Newsletter #5 June 15, 2006

## *Berries on Bryan Station Farm*

### *“Better Food For a Healthier You”*

Welcome to your fifth basket pickup! Today's basket is very similar to last week's. All of the veggies are growing quickly, so you will be getting many different ones in the weeks ahead. The bees are very busy as a whole variety of plants are blooming: tomatoes, blackberries, squash, potatoes, and a variety of flowers. We have spotted many small veggies forming – tomatoes, zucchini, squash, peppers and pumpkins (golf ball size) are all in their small promising shapes of delights to come.

#### **The Good, The Bad and the Mammals**

Among the good guys we count honeybees, wild bees, spiders (many different types including hopping ones), ladybugs and worms. Also we have many birds that dine on various bugs, preferably the “naughty bugs”.

Speaking of naughty bugs, we have cucumber beetles, some aphids and early harbingers of caterpillars. As we work by organic principles, our number one weapon is to spot them, pluck them off and step on them or mush them in our fingers. There are some solutions that we can use on specific plants such as lime powder on eggplant leaves and wood ash at the base of the cabbage and broccoli. Still we do have some disappointments like some bug that chewed the arugula a few days before pick-up last week. We reference some books and UK Ag resources on natural approaches to pest control.

As for mammals, we did spot the first bunny rabbit to discover our farm. Some of Brett's friends saw it and chased it away. I suppose the local foxes will actually be our allies this time around.

#### **Irrigation Update**

We are very close to having our own well supply water for irrigating the crops. Currently we are using city water which is expensive. The plumbers and electrician were here last week and only a breaker needs to be installed. We will run a pressure test and check for leaks. Next we'll fill in the trenches (a neighbor has an implement for

our tractor to do this) and add in drip tape for the raspberries. The drip tape is already in place underneath the black plastic rows for veggies.

#### **Garlic and Green Onions**

The garlic has now formed a round bulb filled with cloves. My favorite way to eat it is to turn the bulb on its side and with a sharp knife cut about ¼ inch off the entire top of the bulb. Place the bulb upright in a dish and drizzle olive oil on top. Sprinkle some salt and fresh pepper on top also. Bake it in your toaster oven at 350°F for about 45 minutes or until you smell a delicious aroma which is a sign that it is done. Allow it to cool for a few minutes, then grasp the bottom of the bulb and squeeze the soft contents onto a piece of warm buttered bread. Yum!

#### **Mesculin, Red, Bibb, Romaine Leaf Lettuces Spinach and Arugula**

Salad makings will continue as our lettuce varieties continue to grow and re-grow without signs of bolting yet. We should be in good shape until we hit a heat wave.

#### **Rhubarb**

Members have reported enjoying making sauces, pies and cobbler with combinations of strawberries and/or apples.

#### **Blueberries**

We were sorry to have our strawberries finish up but are pleased to offer blueberries that we pick from a farmer friend in Bourbon County. He planted his bushes in 1978. He uses heavy mulching to control weeds. Enjoy them! That's all for now, See you next week!

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