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An age old question:: What comes first, the chicken or the egg? For us that is easy to

answer. First we buy the chick, hundreds of them. Then we buy a variety of organic grains from a farmer. We feed and water the chicks for about 5 months before they are mature

enough to start laying eggs. We got our new chicks at the beginning of February from Iowa since the Manitoba hatcheries don't start that early in the season. These girls are now laying eggs. The eggs start out quite small and get larger as the chicken ages. Many of the eggs from the new chicks are pee-wee size so we are giving you 2 dozen for one. We'll have eggs of all sizes for a while .

Today we have an **eggasperating** problem. There is a terrorist on the farm. For their protection from predators, we keep the pastured meat birds in a mobile chicken tractor and move it every day to fresh grass. Stefan went to check on them and found carnage.. 22 chickens were dead, brutally killed by a terrorist and some were just squashed and trampled in panic. Somehow a tiny marauder got in where there was a shallow dip in the ground. Weasels can squeeze into tiny spaces and they are cold blooded killers. They don't eat the bird, just suck their blood. Any advice for trapping weasels would be welcome.

The good news is, these are still the salad days of your tub. There are 2 heads of **lettuce**. I hope you enjoy them. The deer certainly did.

We have put in a **cucumber** , **tomato**, and **onions** .

Dress your salad with 1 garlic clove, 2 tsp Dijon mustard, 1 ½ Tbsp red wine or sherry vinegar, 3 Tbsp olive oil and salt and pepper.



There is **parsley** in your tub. Enjoy it as a seasoning, a salad or a pesto.

The **kale** is thriving. Raw kale is often added to salads. It can also be steamed, sautéed, boiled, baked, or stir fried. For a simple side dish, kale can be quickly sautéed with garlic, salt, and pepper until wilted.



A new herb this week is **Anise Hyssop**. Research has shown that the essential oil of Anise hyssop has antiviral, antibacterial and anti-inflammatory properties. that have been found to neutralize stomach acid and promote a healthy digestive tract. Both the leaves and the flowers of Anise hyssop can be used fresh or dried. Make tea by steeping fresh leaves in hot water. Puree Anise hyssop into fruit mixes for jellies and jams. Both the leaves and the flowers pair well with summer fruits and berries. Steep sprigs of Anise hyssop

in milk or cream for panna cotta, ice creams or custards. Anise hyssop pairs well with chocolate. Use to flavour hot chocolate or add to chocolate butter cookies. Stefan has made you a treat, a jar of **rhubarb dessert topping** with honey and a hint of anise hyssop. Pour it over ice cream and enjoy.

Another new herb is **chamomile**. Everyone thinks of chamomile as a tea herb but it has many other uses as well. I have made chamomile cake but a quicker way to enjoy it other than a tea, try making a cream sauce to be eaten with berries.

Chamomile Cream Sauce

Heat 1/2 cup cream in a small saucepan over medium heat until bubbles form around edges of pan. Remove pan from heat; add chamomile. Let steep 20 minutes. Transfer to a medium bowl.



There is **rhubarb** in your tub.

Rhubarb-buttermilk Tea Cake

1 1/2 cups flour	1 tsp baking soda	1/4 tsp salt	1 egg
1 cup brown sugar	1/2 cup buttermilk	1/4 cup vegetable oil	1 tsp vanilla
2 cups chopped rhubarb	1/2 cup chopped pecans		
<u>Glaze</u> 1 cup sifted icing sugar	4 to 5 tsp lemon juice		



Preheat oven to 350F. Lightly spray bottom of an 8 × 4-in. loaf pan. Stir flour with baking soda and salt in medium bowl. Whisk egg with brown sugar, buttermilk, oil and vanilla in large bowl, then stir in flour mixture. Add rhubarb and pecans and stir just until combined. Scrape batter into prepared pan. Bake in centre of oven until a cake tester inserted in centre of loaf comes out clean, 70 to 75 min. Transfer to a rack to cool in pan for 10 min.

Stir icing sugar with lemon juice in a small bowl, adding juice 1 tsp at a time until thick and smooth. Drizzle glaze over warm loaf, letting it run down the sides.

If you are too busy to deal with rhubarb, chop it up and freeze it for later. No blanching required. Just put it in a freezer bag.

