



Wildberry Organics
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This Week's Harvest

- ❖ Kohlrabi
- ❖ Turnips
- ❖ Edible Snow Peas and Oregon Sugar Pod Peas
- ❖ Gourmet Salad Greens with Nasturtium & Borage flowers
- ❖ Broccoli

June 17, 2008
Week 7 of 24

Wildberry Organics' Awesome Organic Fertilizer is Here!

Do you want to see your garden grow almost before your eyes? Do you want to make sure that what you feed your plants is the same quality of wholesome food that you are choosing to feed yourself? Then

Wildberry Organics' Awesome Organic Fertilizer is for you!

Whenever people stop by to see the gardens, we always hear lots of appreciative oohhs and aaahhs over the size and obvious health of our plants. At long last, we've let the secret out. Our blend of Kelp Meal, Soybean Meal, Crab Meal, Blood Meal, Green Sand, Rock Phosphate, and Dolomite Lime is available to you, too. For convenience, we're packaging it in 1# and 5# bags. At \$1.00 a pound, it's a great buy. Application rate is 1/4 cup per garden plant or planter box per month of the growing season.

What's happening at Wildberry Organics

Cover crops are important for building soil structure and adding nutrients. This year, we've planted buckwheat in the lower end of the garden and white clover down the central drive. The buckwheat will be tilled under after the honey bees do their thing with the flowers. We're also growing a large crop of fava beans. Some will be for food and some will become seed for a cover crop next year.

The brief sun show we had this past week helped to move some of the crops forward. The pea pods wowed us with a bumper crop with a promise of more to come and the broccoli produced nice heads.

Where to see Wildberry Organics

The **Forest Grove Farmers' Market** is now on **Main Street** every **Wednesday, 4:00 PM – 8:00 PM**. Stop by and visit.

This past **Saturday**, we started our first season at the **Tillamook Farmers' Market**. It was a beautiful sunny day and the Market was hopping. There was live music along with a great array of local handwork, wonderful food, and, of course, our produce. Take a break and come see us by the Court House in **Tillamook** every **Saturday, 9AM-2PM**.

My Favorite Vegetable Dip

This recipe for **Dill & Onion Dip** dates back to the 70s and has stood the test of time. It's a favorite for edible pea pods as well as all other raw vegetables. It can also be thinned down with milk to make a delicious salad dressing.

Ingredients

Makes 2 cups.

- 1 Cup mayonnaise
- 1 Cup Sour Cream (or yogurt)
- 2 Tblsp Chopped Fresh Green Onion or Chives (1 Tblsp Dry flakes)
- 1 Tblsp Chopped Parsley
- 1 tsp Dry Dill Weed or 2 tsp fresh Dill Weed
- 1 tsp Beau Monde Seasoning (This is a seasoning mix by Spice Islands. If you can't find it, grind up a 1/4 tsp of celery seed, 1/4 tsp onion powder, 1/2 tsp salt, and a few grinds of fresh black pepper.

General Directions

1. Mix the mayonnaise and sour cream (or yogurt) together well.
2. Add the rest of the ingredients and mix well.
3. Let flavors blend for 1 hour.
4. Serve with assorted fresh vegetables.

Wildberry Organics: Thank You, CSA Members

We added three new CSA members last week and are now full for this year. Thank you all very much for your support. We have started a Members List for our '09 season. Existing **Wildberry Organics** CSA Members are already on it. If you are interested in participating next year, please give us a call.

Thanks, too, to the **Times** for the great article they did on **Wildberry Organics** last week.

