

CHIPOTLE CHICKS

The Chipotle Chicks (aka Sheila DeSimio and Kathy Yelton) hope your summer is as much fun as ours! Much has happened in the last month. . .

Certifiable? Yes! Certified? Yes!!!

In our June newsletter, we told you we had filed the final application for certification under House Bill 392. With great pleasure, we are happy to tell you that on June 29, 2005, in addition to being certifiable (that's what most of our friends say), we became certified to create our products in Kathy's kitchen at Hawk Hill Farm!! It has taken months to get here, so you will probably understand if we tell you we both did a little jig before the inspector was at the end of the lane.

As many of you know, we did get verbal approval to produce Kentucky Chipotle Sauce for the June 25 Grand Opening of the Market. We sold out of our sauces before 12:30 p.m. on that day! Cheers to all who bought the sauce! We are confident that you will enjoy the unique taste of our sauces and be back for more. Please be patient with us; we need to grow the jalapeños and other produce needed to create our products.

July Offerings

Thankfully, both of our farms (2 Dog Ranch in Augusta and Hawk Hill Farm in Falmouth) received appreciable rain during the week of June 26, 2005. The plants needed rain; we have been watering, but a good rain was needed to produce the vegetables you expect to see at market.

That said, we expect that we will be able to offer lots of good veggies during July:

- Green Beans
- Squash (zucchini, yellow squash, patty pan)
- Tomatoes (so many varieties, both heirloom and otherwise)
- Cucumbers (Diva, Straight 8, and Armenian)
- Cilantro
- Basil
- Dill
- Cut flowers
- Wild blackberries
- Melons
- Carrots???

As a reminder, we are growing our produce without any harmful chemicals.

Once the beans come in, we can begin to offer the Hill Dilly Beans! We don't think we will have enough peppers to begin smoking or creating hot pepper jelly, but one never knows!!!

Did you know. . .

Kathy's inspiration for gardening and cooking come from varied sources, but two primary ones were her mother and a chef from Chicago:

- Bernie Yelton (Kathy's mother) raised, planted and nurtured her owned tomato plants, canned the bounty, and sold excess produce from her home.
- Rick Bayless' recipes in *Mexican Kitchen* have never been a disappointment for Kathy, introducing her to many new techniques and taste sensations.