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Greetings from the Chipotle Chicks: Sheila DeSimio and Kathy Yelton! Summer is here. The latest updates:

Certification Update

In our May newsletter, we shared a little about our background and House Bill 391. We told you we were complying with the numerous processes of House Bill 391 in order to complete the certification process.

On June 1, 2005, we were able to finally complete all the hurdles needed for filing the final application for certification! We are both so happy! This application has been filed with the Kentucky Cabinet for Health Services. The application consisted of verification of water equipment modification (a UV system was installed, among other things), completion of the Microprocessor workshop, approval by UK of our recipes, and draft labels for each product.

Personnel at the Cabinet for Health Services will now review the application packet, and then contact the Pendleton County Health Department. The Pendleton County Health Department will contact us to schedule an inspection of the kitchen at Kathy's farm (Hawk Hill). We can start cooking after this inspection! Hopefully, this can be completed before the Market grand opening on June 25, 2005. We have enough Kentucky Chipotles to make a few cases of Kentucky Chipotle Sauce; we must wait for our produce to come in before we can create our other products.

Just to re-cap, we will be offering the following products:

- Kentucky Chipotle Sauce
- Hot Pepper Jelly
- Hill Dilly Beans
- Roasted Tomatillo Salsa
- Roasted Red Pepper Spread

We are thinking about other items to tempt your taste buds! Stay tuned.

June Offerings

The weather hasn't been as cooperative as we would like, but using an aid like row cover on our crops is helping us produce peas (mostly sugar snap) for sale. A variety of lettuces will continue to be available. We will offer asparagus, arugula and Chinese broccoli as long as these are available. Sheila's tomato plants have little fruits on them, as do some of her peppers! And, as long as there seems to be a demand for them, we will bring, along with herbs, chemical-free tomato, pepper, and cucumber plants for sale.

Did you know . . .

Sheila is a certified Master Gardener? She completed the program offered by the Extension Service in 2002. In return, Sheila needed to provide 50 hours of volunteer service, which she did at the Baker-Hunt Foundation, one block away. Sheila is a wealth of information for any gardening questions you have. If she doesn't know an answer, she has a plethora of resources to consult.