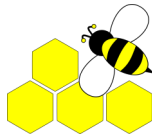


WHAT'S GROWING ON at



Garden Guests



Dear Families,

Last week we made scarecrows to scare away unwanted pests. This week we welcome garden guests by taking a look at beneficial insects that help our garden. Insects like ladybugs actually eat bugs that are harmful to plants. Butterflies and bees help by pollinating plants, which allows the plants to produce more food. Clearwater Farm keeps honeybees not only for the sweet honey they produce, but because a third of the world's food supply depends on healthy bee populations. You can help bees and other garden guests by limiting your use of pesticides at home, buying organic products, and planting wildflowers.

We can have a positive impact on inevitable change by carefully observing and then intervening at the right time.

See you in the garden!

Sara & Amy



Scarecrows

Harvest Celebration
Wednesday, August 16, 5:30-8:00 p.m.
Farm fun for the whole family!
Participants are welcome to bring a white t-shirt, socks, or bandana to tie-dye with natural plant dyes and wear to the Harvest Celebration.



Elote (Mexican Corn on the Cob)

Typically served by Mexican street vendors, "elote" is corn on the cob served hot with mayonnaise, Cotija cheese, and Ancho chile powder.

- Olive oil or vegetable oil, for grill
- 4 ears of corn, husks pulled back
- 1/4 cup Mexican crema or mayonnaise or sour cream
- 3 tablespoons crumbled Cotija cheese or feta
- 1 tablespoon ground Ancho chile pepper or chili powder
- 1 lime, cut into wedges
- Handful of cilantro leaves, for garnish

Preheat grill to medium-high heat. Brush the grates with oil so the corn doesn't stick. Grill the corn, turning every 30 seconds so that it cooks evenly and grill marks form, for about 10 minutes. Top each cob with a tablespoon of crema, a liberal sprinkling of Cotija cheese and a few pinches of Ancho chile pepper. Garnish the plate with a few wedges of lime and cilantro leaves.

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