

WHAT'S GROWING ON at



Waste Not, Want Not

Dear Families,

Last week we took a close-up look at Clearwater's honeybees and enjoyed some sweet honey produced right here on the farm. We also used fresh herbs from the garden to make pesto pizza. This week we are focusing on reducing our waste. At Clearwater Farm, we accomplish this task through composting. Food scraps, animal manure, grass clippings, raked leaves, and other plant materials are heaped into piles where worms and other decomposers help break down the waste and turn it into valuable food for our garden plants. Backyard composting and worm bins are great ways for your family to turn leftovers into free fertilizer!

By valuing and making use of all the resources that are available to us, nothing goes to waste.

See you in the garden!

Sara & Amy

Harvest Celebration
Wednesday, August 16, 5:30-8:00 p.m.
Farm fun for the whole family!

Cooking Demonstration, Yoga, Beekeeping, Crafts,
Farm Animals, Garden Tour, and more!

Thank you to
our sponsors!



www.clearwaterfarm.org



DIY Sponge Water Bombs

Water balloons are a fun way to cool off, but the broken balloon bits are harmful to our farm animals.

So we have found an even better way to stay cool by making reusable sponge water bombs. Simply cut a sponge into strips, and secure the middle with string.

Water Fight!

Basic Pesto Recipe

2 cups fresh basil leaves (no stems)

2 tablespoons pine nuts or walnuts

2 large cloves garlic

1/2 cup extra-virgin olive oil

1/2 cup freshly grated Parmesan or Asiago cheese



Combine basil leaves, pine nuts or walnuts, and garlic in a food processor and process until very finely minced. With the machine running slowly dribble in the oil and process until the mixture is smooth. Add the cheese and process very briefly, just long enough to combine. Store in refrigerator or freezer.

Pesto Margherita Pizza

1 ready made pizza crust

Pesto or tomato sauce

Sliced tomatoes

Extra-virgin olive oil

Shredded mozzarella

4 to 5 fresh basil leaves, roughly torn

Preheat oven to 450° (or according to pizza crust packaging). Assemble pizza by covering the crust in a thin layer of pesto or sauce, drizzling with olive oil, and then adding cheese, basil, and tomato slices. Place on cookie sheet, pizza stone, or directly on center rack. Bake for 8-10 minutes or according to package. Enjoy!

