

# What's GROWING ON at



## Get the Dirt ON Compost

You could send your food scraps to the landfill...BUT wouldn't it be neat if you could recycle your leftovers? Composting is easy, and it produces FREE FERTILIZER for your garden and houseplants.

You can start a simple compost pile in your backyard by mixing shredded newspaper, dead leaves, and/or mulch (CARBON) with food scraps and/or grass clippings (NITROGEN). Too much nitrogen will lead to a stinky pile, while too much carbon will slow down decomposition. Avoid meats and dairy - they tend to attract unwanted critters. Sprinkle with garden soil to add beneficial bacteria and microorganisms.

Your compost pile requires very little maintenance. Be sure to keep your pile moist by watering it during dry spells. Mix the pile with a garden fork or shovel every week or two to add air to the pile. A working compost pile will be warm in the center as things break down.

In a few months, your finished compost should be a dark, crumbly soil that smells like fresh earth.



Fletcher the Llama

Fletcher is a great guard animal that protects the sheep, goats, and chickens from predators like coyotes and foxes. Llamas also produce excellent wool and fertilizer. When Fletcher feels threatened, his ears will go back and he may even spit at you. Although he may be tall and intimidating, he is a very social and curious creature.

## "Hobo" Tin Foil Meals

Nothing says SUMMER like the smell of grilled food. Here is an all-time favorite camping recipe that can be cooked on a grill or over a campfire. These individual foil packs are easy to make and even easier to clean up.

The original foil meal was a Boy Scout creation that included hamburger, onion slices, sliced potatoes and carrots, and a little salt and pepper, wrapped into a pack using a double layer of heavy-duty tin foil. We challenge you to create your own foil meal recipe. Here's what you will need:

- ◆ Heavy-duty aluminum foil
- ◆ Grill or campfire
- ◆ Tongs or a fire-resistant oven mitt
- ◆ Meat and/or veggies
- ◆ Salt, pepper, garlic, and other seasonings or sauces

Tear a square of foil. Place a mix of meat, veggies, and seasonings in the center. Fold the foil in half to create a pouch. Then fold the edges - do not crumple - to seal in the juices. Add a second layer of foil for added strength. Place foil pack on mature coals (flaming coals will burn food).

Turn foil pack occasionally to prevent hot spots. Cook times will vary depending on the contents. Raw meats, potatoes, and carrots take the longest to cook. You may want to use precooked meat or pre-boiled potatoes and carrots.

