



JULY

July 1 daylight is 14 hours 28 minutes. July 31 daylight is 13 hours 54 minutes.

Abundant harvest.

According to the Farmer's Almanac the Dog Days are the 40 days from July 3 to August 11 which is when the Dog Star, Sirius, rises (at sunrise) in the eastern horizon. Rainfall is at its lowest for the entire year.

Early July: Bee balm blooms. Peak day lily blooming.
Peas stop producing until cooler weather. Weather is drier than last few months.

Mid July: Some blackberries and blueberries are ripe. Dill and bronze fennel bloom.
Temperatures are in the high 80's in the shade.

Late July: Some dill and parsley seeds ready to harvest. A few wooly bear caterpillars appear.

Garden- Maintenance



Now soil is hot enough to **mulch** around heat loving plants.



Asparagus (liliaceae family; *Asparagus officinalis*) **production** can be improved with salt (sodium chloride, NaCl). **Apply early spring (before spears appear) or early July.**

Salt also helps it resist diseases such as crown and root rot caused by fusarium fungus. Symptoms are very low yield, ferns falling over, and ferns dying back as early as August. (Recommended by "Rodale's All-New Encyclopedia of Organic Gardening".)

Do not use iodized salt. Use pickling salt. Only apply to plants over a year old. Add 2 pounds **pickling salt** per 100 square feet or per 100 foot row. Salt may build up to dangerous levels in areas with little rain.

(For **planting seeds and crowns**, see April Garden-Plant. See April Garden-Harvest.)



Early July cut **jerusalem artichoke** (sunchoke) plants to 3 feet tall otherwise falls

over later in summer. Feed leaves/stalks to ruminants. (See March/April/October Garden-Harvest with **harvest details in October**. See May Garden-Plant.)



Trim herbs before they flower Unless saving seed, want them to self sow, or want to attract beneficial insects. Beneficial insects eat insects that damage plants. It is a good, natural pest control method.

Trim plants such as **catnip, marjoram, mint, oregano, rosemary, sage, saint johns wort, salad burnet, stinging nettle, wormwood, and yarrow** 3 inches to 1 foot tall depending on type. Can eat, dry or freeze trimmings. (See May Garden-Plant.)

Fruit Trees and Bushes in July:

For most plants it is best to **fertilize in spring**. Do not apply fertilizer after July 4 especially not nitrogen. It is OK to apply rock dusts at any time. (See fertilizers in "Garden Tips" in back of manual.)



Fertilize strawberries after fruit harvest so that is **June, July or August** depending on variety. If fertilize before harvest, it may make fruit soft.

(For **sowing/growing details**, see April Garden-Plant. For **harvest details**, see May Garden-Harvest. See June Garden-Harvest. See June Garden-Maintenance.)



Fertilize apples, apricots, blackberries, blueberries, currants,

elderberry, gooseberries, peaches, pears, plums, raspberries **early spring** to promote growth. **Do not apply fertilizer late summer or early fall** because it will encourage new growth that will be susceptible to frost injury. Except rock dusts can be applied any time. (See March Garden-Maintenance.)

 **Pruning Apples Trees:**

Young apple tree in July: The first summer make sure the top shoot becomes the leader. Pinch back all other shoots. The second summer make sure the top shoot is growing vertically, cut off any competing shoots. (For pruning see February Garden-Maintenance. See April Garden-Plant.)



Brambles Pruning: (For details about **pruning black and purple raspberries, blackberries, Doyle blackberries**, see October Garden-Maintenance. For **propagating red raspberries**, see February Garden-Maintenance. For **propagating black and purple raspberries**, see July Garden-Maintenance. For **propagating blackberries** see April Garden-Plant. For **planting** see April Garden-Plant.)



Propagate elderberry. Take a 4-6 inch cutting of semi-hardwood stems. Put 2 inches deep in pot in greenhouse or cold frame. In **October** of the next year transplant outside.

(For **pruning** see February Garden Maintenance. See April Garden-Plant and August Garden-Harvest. For **propagation with hardwood**, see March and October Garden-Maintenance.)

(For image and description of cold frame, see January Greenhouse. For how to make **potting mixes** and details about herbaceous/softwood/semi-hardwood/hardwood cuttings, see "Garden Tips" in back of manual.)



Propagate fig in July. In the **summer** take a 6-8 inch cutting from a vigorously growing stem that has some of last year's growth. Remove bottom leaves to expose 1-2 nodes (where leaves or flowers grow). Dip cut end into rooting hormone. Put cuttings in a 4 inch pot filled with a porous potting medium such as peat moss and perlite.

Moisten the soil and cover the pot with a plastic bag to keep cuttings humid. Place the pot in shade. Once vigorous growth appears, remove the bag. Plant **next spring**.

(See April Garden-Plant. See August Garden-Harvest. For covering fig, see November Garden-Maintenance. For how to make **potting mixes, rooting hormone**, and details about herbaceous/softwood/semi-hardwood/hardwood cuttings, see "Garden Tips" in back of manual.)



Propagate hardy kiwi by taking softwood cuttings in **July**. Cut just below a node (where leaves or flower grow) and put in peat/perlite potting medium. Use rooting compound and mist (or cover with plastic). Takes 6-8 weeks to root. Plant 10 feet apart outside.

(For **pruning** see February and June Garden-Maintenance. See April Garden-Plant. See September Garden-Harvest. For how to make **potting mixes, rooting hormone**, and details about herbaceous, softwood, semi-hardwood and hardwood cuttings, see "Garden Tips" in back of manual.)



Propagate black and purple raspberries from tip layering. They have long canes with tips that bend over to the soil. Cover the tips with 2-4 inches of soil to encourage rooting. Can hold tip down with rock. Next **spring**, the rooted tips can be cut from the mother plant with a sharp spade and replanted.

(For **pruning** black and purple raspberries, blackberries, Doyle blackberries, see October Garden-Maintenance. For **planting** see April Garden-Plant. For **tip layering**, see "Garden Tips" in back of manual.)

 **Garden- Plant**  (July)

Vegetables: Brussels sprouts, buckwheat, parsleyroot, and peas.



Early to mid July last time of season to **sow warm season plants such as snap beans, cucumbers, fennel (annual), and summer squash**. (For fennel see April Greenhouse. For beans, cucumber

and summer squash, see May Garden-Plant.)

Sow cool season root crops and plants for fall and winter harvest. Sow now through September.



Sow Florence fennel and rutabagas. Sow fennel 13 weeks before first frost in fall. Sow rutabagas 12 weeks before first frost. (For **fennel** see April Greenhouse.)

Sow kale, kohlrabi, mangel beets, turnips and rutabagas for **special forage crops for animals.**

(For **kale** see March Garden-Plant. For **kohlrabi and turnips**, see August Garden-Plant. For **early beets** and sowing details, see March Garden-Plant. For **rutabagas** see June Garden-Plant. See **Fall and Winter Pasture-Special Forage Crops** in "Garden Tips" in back of manual.)



Sow Brussels sprouts (brassicaceae family; *Brassica oleracea*) seeds. They do not like heat. The sprouts become bitter if they develop in temperatures higher than 75 degrees. **The sprouts mature best when temperatures are from the low 60s to low 70s.** They taste best when eaten after light frost. (See "Plant Families" in back of manual.)

Can sow early spring for an early summer harvest (select a variety that matures quickly and is heat resistant). **Sow in greenhouse or outside 90-100 days (13-14 weeks, 3 to 3 1/2 months) before last frost in spring. This is February.** Best to start in greenhouse. Then transplant when established.

Or sow in mid-fall for a winter harvest (this is best). Sow when temperatures are in the 80s or a less. **Sow 3-4 months (12-16 weeks) before the first frost in fall. This is late June or early July.**

Brussels sprouts are **very cold hardy (down to 0 degrees)** and easily survive a hard frost and snow.

Sow seed 1/4 inch deep, 2 inches apart. Poor germination. Germinates in 7-14 days. When 3 inches tall, thin seedlings to 18 inches apart in rows 2 feet apart. Grows to 2-3 feet tall. **Matures in 85-120 days (12-17 weeks, 3 to 4 months).**

Care: Likes full sun. Likes soil pH 6.5-7.5. Make sure it gets enough water through growing season. An **annual.**

As it grows, remove yellow leaves at the bottom. To encourage **early sprouts**, break off all lower branches to about 6-8 inches above ground as soon as you see a sprout begin to form. The leaves can be eaten.

Early September may need to cut off top of plant to encourage development of sprouts rather than leaves.

Harvest when buds are 1-2 inches across. They should feel firm. (See October Garden-Harvest.)



Sow buckwheat cover crop if ground will be bare for over 5 weeks. Or sow short season plants such as amaranth greens, arugula, cress, mache, mizuna, mustard greens, radish, or spinach. (For **buckwheat sowing/growing details** see June Garden-Plant.)



Sow parsleyroot (parsley root) (umbelliferae family, *Petroselinum crispum*, Hamburg parsley). Seeds only retain viability for a year or two at most. Poor germination like regular parsley. Seeds need to be stratified. **Or can sow late fall after a few frosts such as late October or November.** Nature stratifies the seeds and they germinate in the spring. (For **how to stratify**, see "Garden Tips".) (The same is true for parsley.)

Germinates better in dark. If not stratifying, soak seed in water 48 hours changing water twice. Discard water.

Sow 1/4 to 1/2 inch deep, every 1 inch. Thin to 5-6 inches apart. Matures in 85-100 days (3 to 3 1/2 months). A **very hardy biennial.**

Care: Care is similar to parsley. Likes full sun but can take some shade. Adding raw manure to soil leads to forked roots. Add a little phosphorus to soil. Likes soil pH 6.3-6.6. Likes moist soil.

(See October Garden-Plant. See October Garden-Harvest. For **parsley**, see April Garden-Plant.)



Late July or early August sow **peas** for fall harvest. **Sow 10 weeks before first frost in fall.** (For **sow/grow**, see March Garden-Plant.)

Garden- Harvest (July)

Vegetables: Beets, comfrey, daylily, echinacea, flax, garlic, hay, oats, onions, and potatoes.

Fruit: Blackberry, blueberry, cherry bush, ground cherry, raspberry, and strawberry.



Harvest top half of **basil and other leafy herbs** such as **arnica, calendula, oregano, rosemary, sage and wormwood.**

All herbs should be harvested when oils responsible for **flavor and aroma** are at their peak. Herbs grown for their **leaves** should be harvested before they flower. Herbs grown for their **seeds** should be harvested when seed pods change from green to brown to gray but before they shatter (open). Herbs grown for their **flowers** should be collected just before full flower. Herbs grown for their **roots** should be dug up in the fall after the leaves have died.

For **leaf harvesting** most herbs can have up to 75% of their foliage cut without damaging the plant. It is best to cut in the morning. **Annual** herbs can be harvested until frost. **Perennial** herbs should be harvested until late August so plants have time to store energy for winter. Also late pruning encourages new growth that may be damaged by frost.

Using: For long-term storage herbs can be frozen, dried or made into a tincture. For **freezing** spread the herbs loosely on a cookie sheet. Place in freezer. After frozen put them in a plastic bag.

For **drying** do not wash herbs unless they are dirty. Tie the herbs in small bundles and hang in an airy, warm, dry place. Keep out of sunlight. Can dry in an electric or solar food dehydrator. (For a **solar dehydrator**, see May Garden-Harvest.)

(**Basil:** For **sowing/growing details**, see April Greenhouse. See May Greenhouse. For **transplanting** see June Garden-Plant but details are in April Greenhouse. See September Garden-Harvest.)

(For **how to make a tincture, decoction or infusion**, see April Garden-Harvest.)



Harvest **beets (early)** when bulb is 1 1/2 to 2 1/2 inches in diameter. (For **early beets and sowing/growing details**, see March Garden-Plant. For **late beets** see July Garden-Plant. See September Greenhouse. For **harvesting and how to store**, see October Garden-Harvest.)



Cut **comfrey** plants and feed to pigs, cattle, goats, horses, sheep, chickens, turkey, rabbits and other animals. (For **planting details** see March Garden-Plant. See June/August/September Garden-Harvest but not much harvest information there except a lot in **June Garden-Harvest.**)



Early July peak **daylily** blooming. Buds, flowers and roots are edible raw or cooked. Started blooming in June. (For details see June Garden-Harvest.)



Harvest **echinacea leaves and flowers** (*Echinacea purpurea*, coneflower) for medicinal purposes.

Flowers are harvested when they first start to open in the **summer (mid July)**. Pick in the morning. Can make a tincture out of it. Or dry on screen in airy spot out of the sun. Then crumble into a jar to store.

Leaves are harvested in the morning in the summer when flowers are in full bloom (July). Dry in a dark, airy place.

(See April Garden-Plant. For **harvesting roots and how to use**, see October Garden-Harvest. For how to make a **tincture, decoction or infusion**, see April Garden-Harvest.)



Early July harvest **flax** (linaceae family; *Linum usitatissimum*) seeds. **Edible seed** is produced in bolls or pods on flowerstalks each containing 4-10 seeds. Harvest seeds when approximately 90% of seeds are brown. Or harvest when seedpods are yellow and starting to split open. There will still be a few green leaves on the plant at that stage.

Cut the pods from the plants. Spread them out so they can dry more but not in direct sun. Once the seeds are dead ripe and can not be dented with a fingernail, separate them from the seed pods.

Threshing: Manually open each pod and take out the 4-6 seeds. Or crush all the seed pods by threshing such as putting them in a bag and beating them against an object or crush them under your foot.

Winnowing: Use a fan or the wind to separate seeds from the chaff. Pour handfuls of the seed mixture from several feet up, and let the wind blow out the lighter pieces. Seeds are heavier and fall to the ground.

If seeds are **dry**, store them for 8 to 10 months at room temperature. Recommended storage moisture is 11%.

Uses: Flax is grown both for its **seeds and fiber**.

Various parts of the plant are used to make fabric, dye, paper, medicine, fishing nets, soap and other products. It has been used for fiber since pre-historic times. It is soft and flexible and used to make linen.

Linseed oil is made from flax seed. It is eaten or used as an ingredient in wood finishing products. The leftover seedcake is fed to animals.

It is an anti-oxidant. It is very high in alpha linolenic acid (**omega-3 fatty acid**) that is essential for humans. It has a high percentage of dietary fiber, both soluble and insoluble. Feeding flaxseed to **laying hens** increases omega-3 fatty acid in eggs by 6 to 8 times, making one egg equal to 4 ounces of cold water fish as a source of omega-3 fatty acids.

The **seeds** can be sprouted and eaten. It can be used in baked bread and other baking. It is good in cereal, biscuits, and soup.

Ground flaxseed is used a bulk food to relieve **constipation**. Mix with water and let soak 15 minutes first.

(See March Garden-Plant. For **general grain harvesting** information, see May Garden-Harvest.)



Harvest **garlic** when lower leaves are yellow. Or when about half of the leaves are green and the other half turning brown and dying off (or a few brown and 5-6 leaves are green). Dig up, do not pull up by leaves.

If you wait until all the leaves are brown, then the bulbs will be overripe with cloves starting to separate from one another. These do not store as well. But if you harvest too soon the storage time is also reduced.

Pull up a few plants to see if the **bulbs** look large enough for harvest. Garlic is more sensitive to when it is picked than onions are.

Softneck garlic (*Allium sativum*) is the most common type available. It has a row of somewhat large outer cloves and a row or two of inner small ones. It keeps better than hardneck garlic.

Hardneck garlic (*Allium sativum* var. *ophioscorodon*) such as Rocambole has fewer but larger cloves. It is better suited to Northern winters because it has long roots that keep in it the ground during heaving. Hardneck garlic is usually ready to harvest a month before softneck garlic.

How to Harvest: Always handle gently to prevent bruising. Leave the tops on since they cure better this way. Do not leave in the sun. Dig out gently and remove some of the dirt. Cure 1-2 months in airy, dry place.

After being cured, the tops and roots can be cut off. **Store** at cool temperature (around 50-60 degrees) in low to medium humidity (40-60%). An unheated room that does not freeze is good.

Uses: **Eat small garlic cloves and plant large cloves.** Flowerheads and leaves can be eaten. (See March/April Garden-Plant. For **planting details and more about varieties**, see September Garden-Plant.)



Late July and August is second **hay** cutting. (For **different types of hay cuttings and types**, see June Garden-Harvest. For **hay making**, see May Garden-Harvest. For **cover crops and pasture**, see "Garden Tips".)



Early July harvest **oats (hulled common)** (poaceae/grass family; *Avena sativa*) or **oats (hulless)** (*Avena nuda*) for **grain and hay**. Harvest oats when the grain changes from green to cream. Or test it by rubbing seedheads between your hands. If the grain comes out easily, try biting it. If it is hard, it is ready to harvest.

If harvesting for the **hay/straw**, cut when stalks are still green and the grain is in the milk stage. That means it is still soft and runny when you bite on it.

For a small area, cut with a scythe or sickle. Then windrow (rake into short rows) for a few days. Turn once or twice to dry all parts.

Hulling: Hulless or naked oats do not have hulls so are much easier to process. If you have hulled oats, spread the grain on a baking sheet and bake for 90 minutes at 180 degrees. Then run the brittle hulls through a roller mill or meat grinder to crack the hulls. Winnow in front of a fan to get rid of the chaff. You get about 3-11 pounds of oats from

100 square feet.

Uses: Oats are fed to all types of livestock. Most animals except poultry will eat unhulled oats. They are 12-22% protein. Oat straw is more nutritious and easier to digest than wheat straw.

(For **oat sowing details and cover crops**, see March Garden-Plant. For **general grain harvesting** information, see May Garden-Harvest. For **cover crops**, see "Garden Tips" in back of manual.)



Harvest **onions (perennial)** (amaryllidaceae family; allium genus) when tops fall over. Eat onions whose tops did not fall over. **Eat big onions, plant small onions.** Flowerheads and leaves are edible.

Small bulblets at top of stalks can be planted in September or eaten soon. Store bulblets in a mesh bag or other airy container. Hang in a cool, dry place such as an unheated room that does not freeze. Do not store in a root cellar because it is too damp.

Harvest on sunny day. Leave on soil a few sunny days to dry. Then cut off most of the tops. Then cure 1-2 months in airy, dry place. **Store** at cool temperature (around 50 degrees) in low to medium humidity (65-70%). An unheated room that does not freeze is good. Store onions away from apples and tomatoes.

(For **planting seeds of annual onions**, see February Greenhouse. For **fertilizing and cutting seedstalks**, see April Garden-Maintenance. For **planting perennial onions**, see September Garden-Plant.)



In July can dig up new, early **potatoes** as needed to eat right away. Early and mid-season potatoes are ready to be dug up when **plants start to flower**. Potatoes are planted April through June, and harvested June through October. (For when to plant early/mid/late season potatoes, see April Garden-Plant.)

(For **sprouting and then planting in April**, see March Greenhouse.)

(**Harvest:** For early/short season potatoes, see June Garden-Harvest. For mid-season potatoes, see August Garden-Harvest. For late/storage potatoes, see September/October Garden-Harvest. **October Garden-Harvest** has most of the details about harvesting.)

Harvest Fruit in July:



Harvest **blackberries July through August**. Pick when fruit is dull black or deep purple or burgundy but not deep black. They should look full and almost swollen. Pick gently since they are soft. If the fruit comes off easily from the stalk, then it is **ripe**. Taste is the best way to test. Berries do not ripen any more after they are picked.

While picking do not put too many on top of each other or else they will get squashed. You can tie a bucket or basket around your waist so that both hands are free. You pick much more quickly this way. If your variety has thorns, you get less scratched if you wear gloves and long sleeves.

During the height of the season, pick every few days. Best to pick in morning. Poultry love berries.

Processing: They last in the refrigerator for 3-4 days. Can dry or freeze. Freeze in a single layer on a cookie sheet, then put in freezer bags. Or freeze in milk. Or make into jam.

Optional: To pretreat sensitive types of fruit **before drying**, soak in 1 cup water that has 500 mg of vitamin C mixed in. Or soak in 1 cup of water that has 1 tablespoon salt or vinegar. (See April Garden-Plant.)



Blueberries are harvested June through August depending on variety. **Highbush** bears fruit May through July. **Rabbiteye** bears fruit July and August. **Wild blueberries** usually produce fruit in August.

Berries turn blue 3-4 days before they are at maximum ripeness. When ripe, blueberries are completely blue and easily fall off bush. Pick every few days.

You can tie a bucket or basket around your waist so that both hands are free. You pick much more quickly this way.

Birds love blueberries so may have to put netting on bushes. Keep well watered when fruit is forming.

(For more information about **types and planting**, see April Garden-Plant.)



Harvest **cherries from bushes** (sand cherries):

Bush cherries ripen in midsummer. When picking, get stem along with the cherry. There is a tiny fruit spur on the branches. Be sure not to injure this when harvesting. Produces fleshy, purple-black fruit. (See April Garden-Plant.)



 Harvest **ground cherries** (solanaceae family; *Physalis pubescens* or *Physalis subglabrata*) when light brown outer husk starts to open. Fruit ripens from green to yellow-gold-orange. Fruit drops when ripe. Do not eat when green (immature) because they contain solanine, the substance that makes potatoes toxic. Fruit is size of cherry.

Using: Has very sweet tomato/pineapple taste. Can eat raw or cooked. Will get sweeter if allow fruit to ripen in husk for several weeks after harvest. Bring into airy, dry place to ripen more.

Can leave some fruit on ground, and it will reseed next year. Can store for up to 3 months if left in the husk. Remove husks to dry or freeze. Very prolific producer.

Saving Seed: The seed can be saved the same way as tomato seeds. (For details see "Plant Families" and "How to Save Seed" in back of this manual.) Or this method- Remove husks and put a small amount in a blender with a little liquid. Blend them. The blender will not hurt the seeds. The top layer can also be swished with a wire whisk to release more seed. After blending put the goop in a large bowl. Add some water and swish it around. Good seed goes to the bottom. Carefully dump out most of the water. You may have to add water a few times to get clean seeds on the bottom. Strain in a fine mesh strainer.

(For **sowing** see March Greenhouse. For **transplanting** see May Garden-Plant.)



 Harvest **raspberries**. June bearers produce a heavy crop from **June through early July**. Everbearing varieties produce 2 crops, one in **June** and again in fall (**September through first frost**). Pick every day or every other day in early morning.

The raspberry is easily removed from plant without being squashed. It leaves behind the white center portion, the receptacle. Raspberries do not store for long. Can dry or freeze. Birds rarely bother raspberries. (See April Garden-Plant.)



 Late July everbearing **strawberries** produce a lot. (See April Garden-Plant.)



Greenhouse, Hoop House or Cold Frame (July)



Sow **dandelion** in greenhouse in July, August and September for winter harvest. (See March Garden-Plant.)



Farm Animals (July)



In July or June start saving chicken, duck and turkey **eggs to eat in the fall and winter**. Peak egg production is **April and May**. Good egg production is **February through July**. Lowest egg production is **September through December**. (The longest day is in June. Molting is in September and the shortest day is in December.)

Egg Storage Methods in Shell: They work best with fertile, unwashed eggs from your farm, not store bought. To **test eggs** after storage, put in water. Good eggs sink to the bottom, bad eggs float.

Best method: Store in cartons in refrigerator. Turn over once a week. Can coat eggs with lard. Will last many months. For all eggs stored a long time, the white gets more runny but it is OK to eat as long as it smells good.

Good method: When waterglass (sodium silicate) is mixed with water (one part waterglass with 9 parts boiled and cooled water), it forms a gelatinous substance in which eggs are immersed. Store in a crock in a dark, cool location. The solution can be reused. Waterglass can preserve eggs for five months or more without refrigeration.

OK Method with no refrigeration: Cover eggs with lard. The eggs store even better if in an airtight

container. Place in cool, dark location. Turn eggs once a week.

Egg Storage by Freezing: Mix raw whites and yolks together. Optional, then add either of the following to each cup of raw eggs: 1/2 teaspoon salt, or 1 tablespoon sugar or corn syrup. They prevent the egg yolks from becoming too gelatinous once frozen. Lasts about 1 year.



Give **flea and tick medicine** to dogs and cats.



July 1st stop giving Sweetlix high **magnesium minerals** to goats and other ruminants.

Give regular minerals. The high magnesium minerals are given **April through June**. Do not feed copper to sheep. (For details see April Farm Animals.)



Worm goats, horses, pigs, sheep, cattle, donkeys, dogs, cats and other animals.

Give garlic water to pigeons, ducks, turkey and chickens. (For **garlic water**, see January Farm Animals. For **mites and lice**, see March Farm Animals. For **natural wormer recipes**, see April Farm Animals.)



Honey Beekeeping in July

July and June are similar in the care that the bees need. If the weather is good, the **nectar flow continues**.

On hot and humid nights, you may see a huge curtain of bees cooling themselves on the exterior of the hive (**bearding**).

Continue inspection of hives. Add more honey supers (boxes) if needed.

(For an **overview of beekeeping**, see January Farm Animals. For **harvesting honey**, see September Farm Animals.)