

The Farm Weekly

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OCTOBER KEEPS US GUESSING

Eighty-five degrees registered on our thermometer yesterday and then today it felt as though snow flakes should be about to fall. Marco, Pedro and Hanter are wearing summer attire one day and bundled up the next.

Knowing that frost will be upon us soon, we have started picking green tomatoes, since they will never have a chance to ripen fully. Another batch will be in your boxes next week.

We have two recipes to help you enjoy these as well as a recipe for eggplant that one of our members passed along today. Now that we are on issue 20 of the newsletters, the author is having more difficulty coming up with new things to write about, so these recipes will take up some space!

Tim's delivery day was bit more exciting than normal last week when his brakes failed on the delivery

truck that is now known as El Blanco for its big white box. Fortunately the brakes still worked if given enough time to accomplish their task, but quick stops were out of the question, so Tim drove with plenty of distance between him and the car in front and made it home safe and sound without incident. The brakes were fixed the following Monday, and all is well.

Next week the tomato trellises will come down as the last of the tomatoes, both red and green are picked. The plastic mulch is being pulled up from the beds where the squash once grew, and this evening Tim and I were discussing when we will call for the big dumpster for this and a bunch of other things we need to take leave of (nothing toxic).

The potato harvest is almost complete as Tim plows up a new row each week for distribution. We should be able to have po-

tatoes through the end of the season. In weeks to come we will have more winter squash, celery and its cousin celeriac, and kale. We hope to have enough to take us through the last Friday of this month, which is something we haven't been able to accomplish for 2 years.

After commending everyone for being so good about remembering to return the boxes, several of you

have been slacking off a bit forgetting to bring them back, so we are running a bit low. If you have been a bit forgetful, please bring your boxes back before the next delivery.

The colors are intensifying and the leaves are starting to drop. Get out and enjoy it all before the snow flakes do start to fly!

Fried Tomatoes

From Amish & Mennonite Kitchens by Good & Pellman

3 firm tomatoes
1 egg, beaten
2 Tbsp. milk

1 cup cracker crumbs
¼ cup shortening
salt & pepper to taste

Slice the tomatoes to ¾ inch slices. Combine egg and milk. Dip tomatoes in milk and then in cracker crumbs. Fry in shortening until brown on both sides turning once. Season with salt & pepper.

Eggplant Patties

Submitted by member Julie V.

1 medium eggplant
½ cup bread crumbs
1 egg

2 Tbsp Ketchup
½ tsp salt
⅛ tsp pepper

Peel then chop up the eggplant. Simmer in very little water till tender. Cool. Stir breadcrumbs into eggplant. Mix beaten egg, ketchup, salt and pepper together, then stir into eggplant mixture. Place by spoonful into hot, slightly greased frypan. Brown on both sides. Serve.

Fried Tomatoes

From The Taste of Country Cooking by Edna Lewis

½ cup Flour
½ cup plain bread crumbs
½ tsp salt
¼ tsp pepper

5 medium tomatoes
2 Tbsp butter
½ cup soft brown sugar

Combine the flour, bread crumbs, salt and pepper. Slice off the tops and bottoms of the tomatoes and discard. Cut the remaining tomatoes into ¼ inch slices and press into the flour and crumb mixture and set aside for a few minutes on wax paper. Heat a skillet with the butter until it is foaming at medium high heat. Fry the tomato slices until they have a nice brown crust on one side and then flip over to brown the other side for about 4 minutes. Sprinkle the browned side with the brown sugar, remove from the skillet and serve hot.

This Week's Box

Onions
Tomatoes
Green Tomatoes
Peppers
Lettuce
Potatoes
Summer Squash
Komatsuna
Arugula

Next Week

Onions
Lettuce
Green Tomatoes
Peppers
Potatoes
Summer Squash?
Japanese Greens
Butternut Squash
Broccoli
Celery