

The Farm Weekly

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FALL IS OFFICIALLY HERE?

The thermometer sure isn't indicating that fall is here, but the boxes do reflect a change in the production. The summer squash is finished now and Tim mowed down those rows in order to knock down the weeds growing in them.

It is interesting that some plants seem to be very sensitive to day length and others seem to be very vulnerable to temperature. Onions decide to bulb when the days get to a certain length, lettuce will bolt with the higher temps, and we are finding that the tomatoes are day length sensitive, for even though the temperatures have been similar to those in August, they just aren't turning red.

That means that those of you who have been asking about green tomatoes are finally seeing them in your boxes. You can certainly use these to make relish, but I think most folks want them to enjoy

them fried. Give the recipe at the right a try or use your own. The recipe isn't particularly fancy, but it's good! The recipe is from a book titled "From Amish and Mennonite Kitchens" and above the fried tomato recipe is one for tomato sauce, that reminds me of stewed tomatoes, so I have included that as well.

The winter squash this week is my favorite variety called Delicata. Carefully split it in half, remove the seeds and bake or microwave until soft. If you must, you can add a bit of brown sugar, but butter and salt are our preference, for this is a very sweet variety.

Someone wrote asking about whether the potatoes were cured and could sit out of the fridge. The potatoes are still being dug and therefore are not cured, so it is still safest for you to keep them in the refrigerator until you use them. If you want to cure

Fried Tomatoes

3 firm, almost ripe tomatoes
1 egg beaten
2 Tbsp. Milk

1 cup cracker crumbs
1/4 cup shortening
salt & pepper to taste

Slice the tomatoes in 3/4 inch slices. Combine the egg and the milk and dip each tomato slice into the mixture and then into the cracker crumb. Melt the shortening and fry the tomatoes.

Tomato Sauce

2 Tbsp. Butter
3 Tbsp. Flour
4 Tbsp. Brown Sugar
1 Quart cooked tomatoes

Melt the butter in a heavy skillet. Add the flour and stir until the flour browns and the mixture becomes crumbly. Add the brown sugar and tomatoes with their juice. Cook, stirring until the mixture thickens. This can be served alone or over toast. It makes a good accompaniment to a fish dinner.

them, you could place them in a paper bag without them touching each other until their skin toughens.

Tim wants to apologize for the cabbage. When the cabbage gets uneven moisture and is allowed to grow too large, the heads will split. When they were picking yesterday, the heads would literally explode. He said that they could here them pop after being placed in the crates post picking. We felt that it was better to have split heads than none at all, so they have been included and will taste fine even though the self destructed!

This will be the only distribution of eggplant. There isn't enough room for another recipe, so I will direct you to your cookbooks. Eggplant isn't a good storage veggie, so it would be a

good idea to use it within a few days. Store them in a cool and dry place. Eggplant needs to be cooked, it should not be eaten raw for it has a chemical called solanine. You can eat the skin if you like, but peeling it off is also acceptable.

We received 1.2 inches of rain on Wednesday and Thursday which was welcomed in both the garden and the pastures. The rain combined with the cooler temperatures forecasted should help the spinach and lettuce. The broccoli is also starting to form tiny heads, so that Tim should have that in your boxes in a few weeks. We anticipate at least 3 more weeks, but don't hold us to that!

Have a wonderful weekend!

This Week's Box

Onions
Cabbage
Delicata Squash
Tomatoes
Green Peppers
Potatoes
Eggplant
Mustard
Lettuce
Garlic

Next Week

Lettuce
Onions
Tomatoes
Eggplant?
Green Peppers
Potatoes
Winter Squash
Greens
Spinach