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This Week's Box

Red potatoes
Kennebec potatoes
carrots
Onions
Beans
Spinach
Oregano
Tomatoes
Melon
Peppers
Spaghetti Squash
Kale
Summer Squash

Peppers can be stored for winter by cutting them up into small pieces and frozen. You'll want to double or triple bag them to make sure your ice cream sandwiches don't taste like peppers!

Farm Happenings

The Chickens have arrived! Our baby chicks arrived in the mail last Thursday morning. The kids and I were at the post office first thing in the morning to pick them up. There are 52 of them and they're already starting to lose their baby feathers.

The Chickens have arrived! The pasture raised, organic ones you may have purchased that is. They're in a freezer at the farm. Please pick them up

as soon as you can.

This warm and humid weather has been wonderful for the heat loving plants. Usually we're winding down the tomatoes, peppers and eggplants at this point in the year. We have some nice looking eggplants (at last!) on the plants. If the weather continues like this, you should see some in your box next week.

Melons are a mystery to us, especially the watermelon. Everything we've read states,

"If the melon sounds hollow when tapped and has a yellow spot on it, it is ripe." We've been watching yellow spots and knocking on those melons for weeks. Every time we think one was ripe we'd eat it and say- "It's good, but not quite ripe." We've eaten all great ones lately. However, one doesn't really know until you cut it open and give it a taste. So good luck, we're hoping for the best!

Onion Storage

If your onions are piling up and you would like to keep them through winter, a nice way to store them is by tying them.

Simply cut a 2 or 3 foot piece of string. Then tie it around an onion stem. A few inches away, tie an-

other, then another. Continue on this way, until the string is full. The onions should not touch one another. This helps to keep good airflow around the onions. Hang the onion string in the basement, or another cool, dry, place.

In the past, the red onions have stored the longest. So if you can, use up the white and yellow onions first. If an onion does start to go soft, be sure to remove it from the string before it rots and causes others to follow.

Pizza

Pizza Crust

1 package regular or quick active dry yeast

1 cup warm water (105-115 degrees)

2 1/2 cup flour

2 T. olive oil

1/2 tsp. salt

Olive oil

Cornmeal

Dissolve yeast in warm water in medium bowl. Stir in flour, 2 tablespoons oil and the salt. Beat vigorously 20 strokes. Cover and let rest 20 minutes.

Move oven rack to lowest position.

Heat oven to 425.

Grease 2 cookie sheets or 12 inch pizza pans with oil. Sprinkle with

Cornmeal. Divide dough in half; pat each half into 11 inch circle on cookie sheet with floured fingers. Prick dough thoroughly with fork. Bake about 10 minutes or until crust just begins to brown.

Take crust out and top with pizza sauce, fresh sliced tomatoes (Cherry tomatoes work great for this), fresh oregano, peppers, onions,

And any other favorite toppings.

Top off with Shredded Mozzarella and a generous sprinkling of Parmesan cheese.

Bake at 400 degrees for about 10 minutes, or until cheese is melted and pizzas are bubbly.

Summer Squash with Oregano and Cherry Tomatoes

1 tsp. olive oil

1 pound summer squash, cut into 1/2 inch thick slices

Salt and pepper

1/2 cup sliced cherry tomatoes

1-2 tsp. minced garlic

1 T. chopped, fresh oregano

Lemon juice to taste

Heat oil in pan over medium high flame. Add squash, season with salt and pepper, and saute, tossing often, 2-3 minutes. Stir in cherry tomato slices, garlic and oregano. Continue to saute, stirring often, until just tender, about 2-3 minutes longer. Toss with lemon juice to taste and serve immediately. Makes 3-4 servings.

Misty Melon Cooler

2 cups diced very ripe cantaloupe

1 cup orange juice

3 T. sugar

Vanilla ice cream

Freeze the melon chunks until firm, 20-30 minutes.

Puree frozen melon with juice and sugar in a blender.

Add 4 or 5 big scoops of ice cream and blend until smooth.

Makes 4 servings.

Potato Kale Soup

4 Tbsp. Olive Oil

2 medium onions

10 garlic cloves, chopped

1/2 T. red pepper flakes

1 1/4 tsp. salt

6 medium potatoes, peeled and diced

3 cups coarsely chopped kale

Black pepper

Heat oil in soup pot; add onions, garlic, red pepper flakes, and salt. Saute until onions are translucent. Add potatoes and enough water to cover by 4 inches. Bring to boil and cook, covered, until potatoes are about half done. Add kale and cook, uncovered, until potatoes are tender, 10-15 minutes. Puree soup in blender or food processor. Season with pepper to taste. Makes 6-8 servings.