

Week 6

Sweet Corn
Onions
Carrots
Eggplant (at Somerset site)
Tomato
Summer Squash
Leeks
Basil
Pepper
Potatoes
Cucumbers
Parsley
Green Beans

It's been fun to see what each week brings in the garden. This week our melons are a beautiful treat. We always feel like we're gambling when we pick the melons. It's hard to know for sure if they're ripe. We'd love to peak in at each one, but you probably don't want a melon with a hole in it. What I can say for sure is that we've eaten lots of melon around here all week, and they've all been ripe and delicious! (And the chickens are loving the rinds!) On a side note, we found a couple melons that cross-bred with the cucumbers. It's like eating an extra sweet cucumber. We're pretty sure we weeded all of those out from the ones we are giving, but if you find one that is light green inside, with pale orange seeds, you've received one of the rare, cucumelons.

We're still grateful for the rain, but really hoping it takes a break. Tuesday night, we had 2 inches, which made harvesting messier. I don't know if I was more muddied or the carrots. We are giving Yukon Gold potatoes this week. They're a really nice potato. Some of them have a scab on them. You'll know because it looks like stubborn dirt. It won't hurt you or the potato, but it doesn't taste very good. Just scrape it, cut it or scrub it off before cooking.

Our peppers are just getting started, so enjoy a sample. There will likely be more next week. The tomatoes too are slowly getting going. If we can get some nice sunny days, I think we'll have lots more in the boxes very soon. The plants are LOADED with green ones, but they are being stubborn about changing colors.

We planted some fall broccoli this week. The lettuce that's in the greenhouse is almost ready to go out too. The kids have been having fun searching for green pumpkins and we're all impressed with the number of winter squash we're seeing in the field. With the humidity and heat, we've been trying to do most of our farm work before noon and after 6 pm. Some days that works better than others.

Mini Frittatas

4 large eggs

1/4 cup milk

1/2 tsp. salt

Assorted Mix Ins:

diced tomatoes, shredded potatoes, shredded cheese, diced pepper, Leek slices, shredded carrots, etc.

ham, bacon or sausage pieces

Grated Parmesan Cheese

Heat your oven to 350 and coat a 6 cup muffin pan with non-stick cooking spray. Whisk together the eggs, milk and salt in a medium bowl, then evenly distribute the egg mixture among the muffin cups. Add about 2 tablespoons of the mix-ins to each cup, and then sprinkle with a bit of Parmesan cheese.

Bake the frittatas until they are puffy and the edges are golden brown, about 20 to 25 minutes. (If necessary, run a butter knife around the edge of each one to loosen them before removing them from the pan. Makes 6 mini frittatas.

Have a great week!!

Jody, Mike, Claudia, Malcolm and Jonas