

Week 9

Potatoes
Radishes
Eggplant or Zucchini
Beans
Peppers
Melon or Spaghetti Squash
Onions
Tomatoes
Broccoli and/or Cauliflowe
Oregano
Cherry Tomatoes

This week was the week of mosquitoes! There were many times that we were dressed in long pants, long sleeve shirts and mosquito netting around our heads while harvesting. And- it still wasn't enough! Early mornings and evening were the worst. Tonight we packed the boxes by the light of the moon (well, really by the light of the garage lights) and the hum of the mosquito. Our citronella candle was no match for them!

I imagine they'll be with us until the first frost. Hopefully, we've got a few weeks before that happens. So, we'll take the good with the bad.

The kids started school today too, (Sept. 1st.) That adds a new element to our packing days in particular. We need to work around the earlier bedtimes and morning routines. Everyone came home smiling at the end of the day today, so I think it's safe to say the first day was a success.

Good news! The beans are back!!! The tomatoes are at peak with no sign of letting up. The cherry tomaotes are basically out of control. It's fun to pick them like grapes.

Our Harvest Potluck party is next Sunday, Sept. 12th. If you ordered fall chickens or beef, we hope to have them in time for the party. We'll keep you posted. We ask that along with your pot-luck dish, you bring your own plates and eating utensils. It helps us to keep costs down and minimize garbage. If you can bring lawn chairs for yourself, that would be helpful as well.

Claudia is planning a "Pot Luck" craft table. If your family has craft supplies to share, bring them along. We'll put them out on a table and see what our young members can create.

We're making our switch form summer crops to fall. The summer squash are done, but a late planting of zucchini is just starting. The winter squash should be ready next week. We also are starting to find some nice orange pumpkins. The lettuce is coming along nicely and so is the spinach.

If you have a need for boat, camper or vehicle storage, let us know. We're renting storage space in our large front shed. \$3.00 per foot per month of storage. Item needs to be brought prior to October 24th and you can get them out after April 1st. Call or e-mail to reserve a spot or for more info.

Eggplant Potato Moussaka

2 pounds eggplant
1 1/2 pounds large potatoes
1 1/2 Tablespoons olive oil
2 cups chopped onions
2 1/2 cups spaghetti sauce
1 tsp dried oregano
1/4 tsp. cinnamon
5-6 tablespoons, chopped fresh parsley, divided pepper
4 tablespoons butter
scant 1/2 cup flour

2 1/4 cups milk
1/8 tsp. Nutmeg
3 eggs
1/2 cup parmesan cheese

Cut eggplants lengthwise into 1/4 inch planks. Sprinkle both sides with 1-2 Tablespoons salt; drain in colander 30 minutes. Rinse, squeeze out liquid, and place on oiled baking sheet. Bake in 400 degree oven, turning once, until tender. (About 20 min.)

Meanwhile, peel potatoes' and cut lengthwise into 1/8 inch slices. Boil in salted water until tender. Drain. Heat olive oil in skillet, add onions, and sauté until tender. Stir in spaghetti sauce, oregano, cinnamon, half the parsley, and pepper to taste. Simmer on low until very thick, about 30 minutes. Melt butter in saucepan, stir in flour and cook over low heat a few minutes.

Meanwhile, heat milk with nutmeg and salt and pepper to taste. Whisk hot milk into flour mixture; cook until thickened. Beat eggs in small bowl; whisk a few tablespoons of the white sauce into eggs, then whisk egg mixture into sauce. Stir and cook over low heat until thick; do not boil. Stir in the Parmesan a little at a time, until sauce is smooth. Taste and adjust seasonings. Layer half the eggplant, half the potatoes, and half the tomato sauce in a deep baking dish. Repeat layers. Pour white sauce over all. Bake at 350 until topping is set and lightly browned, 45-60 minutes. Let stand at least 10 minutes before cutting. Garnish with remaining chopped parsley. Makes 12 servings