

Potatoes Cucumbers Summer Squash
Bunching Onions Zucchini Green Beans
Beets Dill Oregano
Lettuce or Broccoli Carrots

Once again we've been blessed with lots of sunshine, warm temperatures and some rain.

We're excited to have our first carrots in the box. They're baby carrots, and taste like summer.

The beans are starting with a bang and the zucchini are doing what they do best! On the downside, it is not a good year for broccoli. We think it's the warm temps. The heads are small and maturing too fast. Some sites are getting broccoli this week. Others will get them next week, depending on the harvest. We spent this week doing a lot of weeding, some transplanting and lots of harvesting. Bean picking keeps us very busy! We also hope to have our fall lettuce planted in the greenhouse by the end of the week.

The recipe section of our website is not ready yet, so I'll be putting some recipes right within the newsletter until that happens. Sorry for the confusion last week as to where the recipes are.

Wondering what to do with the beets?

Beet Chocolate Cake

2 cups sugar 3 or 4 ounces unsweetened chocolate
2 cups flour 4 eggs
½ tsp. salt ¼ cup salad oil
2 tsp. baking powder 3 cups shredded beets
1 tsp. baking soda

Heat oven to 325 degrees. Grease two 9 inch baking pans. Whisk dry ingredients together. Melt chocolate very slowly over low heat or in a double boiler. Cool chocolate; blend thoroughly with eggs and oil. Combine flour mixture with chocolate mixture, alternating with the beets. Pour into pans. Bake until fork can be removed from center cleanly, 40-50 minutes. Makes 10 servings.

Try this recipe with cucumbers:

Cucumber Sandwich Spread

1 1/2 c. finely chopped cucumber 1 T. minced onion
1/2 c. chopped celery 1/4 tsp. salt
3 oz. pkg. cream cheese 1/8 tsp. pepper
1/2 c. mayonnaise or salad dressing 1 tsp. chopped parsley

Partially peel and remove seeds from cucumbers before chopping. Drain well by squeezing between two layers of a clean cloth. Combine cucumbers with remaining ingredients. Mix well. Spread on buttered bread.

Yellow Squash with Herbed Rice

1/2 cup onion 1 tsp. oregano
1 C. chopped celery 1/2 tsp. parsley
4 T. butter, divided 3 c. sliced yellow squash or zucchini
1 c. uncooked rice 1 tsp. salt or to taste
2 1/2 c. chicken broth

Saute onion and celery in 2 T. butter. Do not brown. Add rice and stir. Add broth, salt and herbs. Bring to a boil. Reduce heat and cook, covered until rice is tender. Meanwhile, saute squash in remaining butter. Add squash to rice.