

Wise Acre Farm

FRESH MARKET FARM PRODUCTS

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Week of August 10, 2009

Please save the bags, glass jars and any plastic containers that come with your deliveries and each week I will pick them up from the previous week, clean and reuse them.



This week on the farm:

The chickens are 5 1/2 weeks old now and growing like crazy! All are very healthy and active. One in particular, I named her "chirpy," is super friendly and will let me pet her while she chirps at me (hence the name). I can't tell any of the others apart, except for one that is quite large and I think may turn out to be a rooster. I am really looking forward to the day when they start laying eggs...about 13 weeks from now for the white eggs and 20 weeks for the brown eggs.

Fall crops are being seeded in the field and in the greenhouse: broccoli, cauliflower, chard, beets, turnips, leeks and more. Weed control continues and never seems to end!

What's in your bag

(some or all of the following):

Zucchini: Tigress & Fordhook (green) and Slik Pic (yellow), cucumbers (Marketmore & Genuine), lemon cucumbers, Eggplant, Striped Acorn Squash, Watermelon Radish, Figs, Tomatoes, Cherry Tomatoes, fresh Basil, and a bouquet of fresh flowers.

RECIPES

FIG APPETIZERS WITH GOAT CHEESE AND ALMONDS *from Allrecipes.com*

INGREDIENTS

12 fresh figs, halved
4 ounces herbed goat cheese (chevre)
24 almonds
1 tablespoon honey
2 teaspoons balsamic vinegar

DIRECTIONS

Preheat the oven broiler for high heat. Place the fig halves, cut side up, on a baking sheet. Top each half with about 1/2 teaspoon goat cheese. Place one almond on each, press to push the cheese slightly into each fig.

Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown, 2 to 3 minutes. Remove from the broiler and let cool for 5 minutes. Arrange the figs on a serving platter and drizzle with honey and balsamic vinegar. Serve warm.

EGGPLANT "CHIPS"

from CSA subscriber Pam

INGREDIENTS

Black Beauty Eggplant (large globe-type)
Olive Oil
Garlic Salt

DIRECTIONS

Heat Olive Oil in a skillet or deep fryer. Slice eggplant very thin, like potato chips. Fry eggplant slices until crisp. Remove from oil and sprinkle with garlic salt, or regular salt, or herb(s) of your choice. These make wonderful snacks, and according to Pam, the kids love 'em!

Visit Wise Acre Farm on Local Harvest:

<http://www.localharvest.org/farms/M5587>.

You can post a review of Wise Acre Farm's CSA and other services.