

Wise Acre Farm

FRESH MARKET FARM PRODUCTS

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Week of August 31, 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:

Summer veggies are slowing down quite a bit...well, most of them (not the eggplant or basil- they are going strong!) Lettuce is coming in nicely and I hope to be able to start harvesting greens in a few weeks.

The Arbuckle Certified Farmers Market is coming to an end for this season. Sept. 2 is our last Market. It has been a great season. We had more vendors this year, and more community support. I am sad to see it ending, but looking forward to having my Wednesdays back to work on my own projects - planting, weeding, harvesting, gourdng....

What's in your bag

(some or all of the following):

Zucchini: Tigress & Fordhook (green) and Slik Pic (yellow), cucumbers (Marketmore & Genuine), lemon cucumbers, Winter Squash (Acorn, Butternut, Amber Cup, Carnival Squash), Eggplant, Japanese Eggplant, Tomatoes, Scallions, fresh Basil, and a bouquet of fresh flowers.

LATE DELIVERIES MONDAY

Monday deliveries (8/31/09) will be later than usual - between 10 a.m. and noon. (I am working the 12:30 shift at the Artery and didn't want to wait around town before my shift starts.)

MONTHLY PAYMENTS DUE MONDAY

For those of you paying monthly, payments are due again! September is a five-week month. Payment for \$12 shares will be \$60 and payment for \$25 shares is \$125. (Some of you already paid into the first week of September, so you can just pay for 4 weeks...(Confused? Call or email if you're not sure what you owe.)

LABOR DAY

If you will be out of town for Labor Day and need to cancel your delivery, just let me know. You can deduct that week from your monthly payment if you are on the monthly payment plan.

OVEN FRIED EGGPLANT RECIPE

1 medium to large eggplant
1 cup Italian seasoned bread crumbs
1/4 cup freshly grated Parmesan cheese
Salt to taste
Mayonnaise

Preheat oven to 425 degrees F.

In a small bowl. Combine bread crumbs, Parmesan cheese, and salt; set aside.

Pare skin from eggplant and slice "crossways" into 1/4-inch slices (you can do full rounds or half rounds to your preference).

Spread thin coating of mayonnaise on each side of sliced eggplant and dredge in the bread crumb mixture.

Place on an ungreased cookie sheet and bake in the oven for 10 minutes per side. The eggplant will brown nicely. Serve as an appetizer or side dish.