

Week of 9/22/08

Wise Acre Farm

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For more information, and recipes, visit our website:

www.wiseacrefarm.com

Please save your box & jars - I will pick them up next week.



This week on the farm:

Planted transplants from the greenhouse of lettuce, spinach, chard and a beautiful orange-colored cauliflower called "Cheddar." I have another purple-colored cauliflower in the ground called "Violet Queen." I've never grown these specialty cauliflowers before and I can't wait to harvest them. Never fear, however, I have plenty of traditional white cauliflowers in the ground too!

Here's what's in your box this week:

Butternut Squash, Summer Squash, Relleno Chili Peppers (mild), Cucumbers, Lemon Cucumbers, Eggplant, Basil, Scallions, Radishes, Fresh cut Flowers

Stuffed Baby Eggplants

From Michael Simon, Food Network

2 baby eggplants

Salt

2 pounds beef sage sausage

2 cups tomato sauce

8 ounces fresh mozzarella, grated or sliced

Preheat oven to 350 degrees F.

Cut eggplants in half, scoop out seeds, and sprinkle with salt, cut side up. Place the eggplant halves on a baking sheet and let sit for 1 hour. Place 1 1/2 ounces of sausage in each eggplant half. Place in the oven and bake for 15 minutes. Top each eggplant with some tomato sauce and fresh mozzarella. Place back into oven for 10 minutes or until the cheese melts.