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Wise Acre Farm

Mary Fahey

530.383.4625

email: mary@wiseacrefarm.com

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:

We've been blessed with a fairly mild summer this year, but I am still ready for fall and the cooler temperatures that come with the season. I am excited to be planting fall and winter crops in a timely manner this year. My goal is to maintain veggie deliveries, and my farm stand, throughout the entire year. I'll keep you all posted on the progress. Some things to look forward to are carrots, green beans, lettuce, spinach, mustard greens, beets, brocolli, cauliflower and more cool season goodies!



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

1/2 lb Bell Peppers

1 lb Summer Squash

1/2 lb Tomatoes

1 lb Cucumbers

1/2 lb Japanese Eggplant

1/2 lb Lemon Cucumbers

Butternut Squash

1 bunch Radishes

1 bunch Basil

Fresh cut flowers

Bonus: delicious peaches grown at Henderson Farm in Arbuckle!

Freezer Cucumber Pickles

INGREDIENTS

4 pounds cucumbers, sliced

8 cups thinly sliced onions

1/4 cup salt

3/4 cup water

4 cups sugar

2 cups cider vinegar

DIRECTIONS

Combine cucumbers, onions, salt and water in two large bowls. Let stand at room temperature for 2 hours. Do not drain. Add sugar and vinegar; stir until sugar dissolves. Pack into 1-pint freezer containers, leaving 1-in. headspace. Cover and freeze for up to 6 weeks. Thaw at room temperature for 4 hours before serving.