

THE GARDEN HERALD

Week 12 - Friday, July 27



GREENMOORE GARDENS

Veggie Notes

- | | |
|------------------------|--------------------------------------|
| * Beans | * Potatoes |
| * Onions - Sweet white | * Cherry Tomatoes - Full shares only |
| * Zucchini | |
| * Cucumber | |
| * Eggplant | |
| * Peppers | |

Field News

August is almost here, and the days are starting to feel a little shorter. We've taken a stand against the weeds and have been working diligently to free the crops from the weed pressure. It seems like we might just get ahead! The large planting of beans is putting out a large harvest, and we're going to see a shift from sweet onions to yellow and red varieties. You might try peeling the cucumbers this week as their skins may be bitter, and look out for an unusual variety of eggplant called 'Little Green'. The Herb Garden is flourishing and we're preparing to infuse some of the herbs into oils - stop by for Herbal Monday with Steph to learn more!! --Sunil

Recipe

Grilled Eggplant

- 1 large eggplant
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 2 cloves garlic, very finely minced
- 1 pinch each thyme, basil, dill, and oregano
- salt and freshly grated black pepper

Heat grill.

When grill is hot, slice

eggplant about 1/2-inch thick.

In a small bowl, whisk together the olive oil, balsamic vinegar, garlic, herbs, salt, and pepper.

Brush both sides of the eggplant slices with the oil and vinegar mixture.

Place eggplant on the hot preheated grill. Grill about 15 to 20 minutes, turning once.

Did You Know?



Eggplants aren't really vegetables, they're berries .

Eggplants and tomatoes are related. They both belong to the nightshade family with the famous literary poison - deadly nightshade. But don't worry, eggplant isn't toxic (at least not in normal amounts).

In Renaissance Italy, eggplant was called a mala insana or "**crazy apple**".

Upcoming Events

July 20 - 10:00 AM-12:00 PM
Herbal Monday with Steph

August 1 - 6:00 PM-8:00 PM
Treasure Hunt & S'Mores

August 4 - 10:00 AM-12:00 PM
Potato Dig & Tomato Taste

