

THE GARDEN HERALD

Week 13 - Tuesday, July 31



GREENMOORE GARDENS

Veggie Notes

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| * Cucumber | * Green Peppers |
| * Zucchini | * Cherry Tomatoes |
| * Beans | * Beets |
| * Onions | * Yellow Squash* |
| * Watermelon | * Basil* |
| * Garlic | |
| * Eggplant | *Full Shares only |

Field News

The colors of summer are starting to fill out the boxes. The farm is in a transition period right now with summer crops coming on to picking season, and fall crops just getting started in the field. The onion harvest is upon us, so we will be digging those up soon to start them on their curing process. The first good planting of corn is looking like it will be ready in a week or two, and the cantaloupes aren't far off - so get ready, melon season is upon us!

--Sunil

Recipe

Watermelon Gazpacho

3 pound Watermelon, peeled and cut into 1-2 inch cubes

1 Cucumber, peeled and chopped

1 Yellow Bell Pepper, seeded

1/4 cup fresh Cilantro

12 raw/unroasted Almonds

1 Jalapeno, roughly chopped

1 Tbs. Olive Oil

1 Lime, juiced

Black Pepper, to taste

Bitters or Sherry Peppers
Sauce plus additional watermelon for garnish, if desired

Add the watermelon and cucumber to a food processor or blender, working in batches if needed. Blend until smooth — about 30 seconds in a food processor. Set a mesh strainer over a large bowl. Pour the watermelon and cucumber puree through the strainer to remove the seeds. Press down gently to extract as much liquid as possible — don't worry if some pulp seeps through. Add the pepper, cilantro, almonds, jalapeno, and about 1 cup of your strained liquid back into the food processor/blender. Blend until a smooth pesto forms — about 1 minute. Stir the pesto into the reserved soup base. Whisk in the olive oil and lime juice. Season with black pepper. Chill at least 1 hour or until ready to serve.

Upcoming Events

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

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

