

THE GARDEN HERALD

Week 14 – Friday, August 10



GREENMOORE GARDENS

Veggie Notes

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| * Tomatoes - Very tasty, alien-looking heirlooms in a rainbow of colors! More to come in the future! | * Garlic - Not for storing |
| * Summer Squash - A mix this week! | * Lettuce - A bunch of little romaines for you! |
| * Eggplant | * Watermelon |
| * Baby Leeks | * Beans |
| * Onions | * Corn* |
| | * Full Shares Only |

Field News

Dear Members,

I would like to inform you all that I will be resigning from my position as Farm Manager next week. I have been planning on moving on since last fall, and now the time is finally here. You will all receive an email that will detail my departure, where I'm going, and the transition to a new Farm Manager who will be joining Greenmoore soon.

I started out here as a humble aspiring farmer, and now I can say that I am even more humble! This work is incredibly difficult physically and emotionally, and it is also incredibly rewarding. I have learned so much since I've been here, and it is thanks to all of you who gave support to the farm that I was able to do that. I am very grateful for the opportunity! Your support of local food, aspiring young farmers like me, and clean farming practices have given me much inspiration to continue on this rocky path I have chosen. I hope I was able to give you good flavors and good understanding of where food comes from. And I hope you have gained an appreciation of how the forces of nature, the power of humans hands, and the support of many people, all come together to make a future for clean, local, and secure food sources. I hope you have a great rest of the season, and many to come!

--Sunil

Recipe

Grilled Baby Leeks

Ingredients

1/4 cup Olive Oil
 1/4 cup White Wine Vinegar
 6 1/2 Orange Zest thin slices for garnishing (no white pith)
 1 teaspoon Thyme chopped
 Ground White Pepper
 12 Baby Leeks

Directions

Combine the oil, vinegar, orange zest, thyme, and pepper in a bowl and let stand while you prepare the leeks.

To remove the grit from small leeks, split down the middle lengthwise to 2 inches from the base. Rinse the grit out from between the layers and shake dry. Trim off about 3 inches of the green top and trim the base leaving the root intact. Marinate 15 to 30 minutes in the oil-vinegar mixture.

On an open grill over medium-hot coals, grill the leeks on all sides until brown and tender, 10 to 15 minutes.