

THE GARDEN HERALD

Week 15-Tuesday, August 14



GREENMOORE GARDENS

Veggie Notes

- | | |
|-------------------------------------------------------------|----------------------------------------------|
| * Cherry Tomatoes | * Beets |
| * Heirloom Tomatoes- often funny-looking, always delicious! | * Baby Carrots |
| * Eggplant | * Onions |
| * Watermelon | * Garlic |
| * Cantaloupe | * Jalapeno and Serrano Peppers (free choice) |

Field News

Fall is on our doorstep, and we're making the final adjustments to our last few weeks of planting and sowing. This time is always exciting, because it means we can stop the rush of fall planting, and get back to more weeding, maintaining, and harvesting. This is my final newsletter with the farm, and I would like to wish you a great second half of the season! Our new farm manager will be coming in a couple weeks, and he's bringing a whole lot of knowledge and new techniques that will allow the farm to continue on it's path of providing ever increasing quality and variety. Kim, who will be taking care between now and then, is taking on a whole lot of responsibility as the farm goes through a somewhat challenging transition, so please keep that in mind!

A note from Kim:

This is an exciting period of change on the farm. I am so happy for Sunil and the wonderful opportunities that await him, though we will miss him! I know I speak for the whole farm crew when I say that I have learned so much from Sunil and have found a wonderful friend in him.

I am also very excited to welcome our new farm manager, who we will introduce to you in more detail in next week's newsletter! I look forward to the opportunity to provide a transition that is as smooth as possible for him and for all of you.

Recipe

Belly Dance Beet Salad

from theclothesmakethegirl.com

- 1 bunch beets, roasted and sliced
- 1 onion, thinly sliced, OR freshly-chopped chives
- 1/3 cup pistachios, toasted and coarsely chopped
- 1/4 cup orange juice
- 2 tablespoons red wine vinegar
- pinch of cinnamon
- 1/4 teaspoon ground coriander
- salt & pepper to taste
- 1/3 cup olive oil

Wash beets but don't bother peeling. Keep the beets whole – or cut in half if they're very large — for roasting. Toss the beets with about 1 tablespoon of olive oil and roast in a 375 oven for roughly 45-60 minutes, until tender.

Combine orange juice, vinegar, spices, salt and pepper in a small bowl. Whisking continuously, drizzle in the olive oil. Toss the beets, onions, and pistachios into a large bowl. Lovingly dance them around in the dressing.

This tastes best if you allow the flavors to meld for an hour before serving, and I like it at room temperature.

