

# THE GARDEN HERALD

WEEK 11 JULY 23-27



# GREENMOORE GARDENS

## Veggie Notes

- |                       |                         |
|-----------------------|-------------------------|
| * Spring Mix          | * Arugula (small)       |
| * Kale                | * Braising Mix (Med/Lg) |
| * Cucumber            | * String Beans (maybe)  |
| * Zucchini/Squash     | * Kohlrabi              |
| * Fennel(Med/Lg only) | * Swiss Chard           |
| * Carrots             | * Basil                 |

## Field News

Hello Summer CSA Members!

The tomatoes are coming! We have just a few this week, so only our large sized shares will be getting a pint this week, but there are so very many green ones out in the field, so there will be a lot to look forward to. I was really hoping that the basil and tomatoes would be ready the same week, since they pair so well together.

This week's recipe will feature our summer squash and zucchini. I know I had mentioned to everyone earlier in the season that we had had a lot of trouble with our squash and cucumber seedlings, but it looks like everything is just fine now. We have not had the pest problems that were an issue last year (keep your fingers crossed for us!) and our plants are really starting to produce.

Our peppers are starting to produce, too, and it is really beginning to feel like a real summer harvest.

Enjoy!  
Laura

## Recipe

# Potato, Squash and Goat Cheese Gratin

(From [thekitchn.com](http://thekitchn.com))

### Ingredients

- 1 1/2 lb yellow squash or zucchini
- 2 4 small/medium red potatoes
- 3 3 T olive oil
- 4 4 oz goat cheese
- 5 Salt and Pepper to taste
- 6 1/4 cup whole milk
- 7 1/3 cup grated Parmesan
- 8 1 T thinly sliced basil leaves

**Directions:** Use a sharp knife or mandolin to slice the squash and potatoes into very thin slices. Toss the vegetables with the olive oil in a large bowl.

Place 1/3 of the vegetables in the bottom of a baking dish. Season with salt and pepper and scatter 1/2 of the goat cheese in large chunks. Repeat this process one more time.

Spread the remaining 1/3 of the vegetables over the top. Pour the milk over the entire dish and top with the parmesan cheese. Bake covered at 400 degrees for 30 minutes, then uncover and bake 15 more minutes, until the top browns. Scatter fresh basil immediately before serving.