

THE GARDEN HERALD

WEEK 12 JUL 30-AUG 3



GREENMOORE GARDENS

Veggie Notes

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|-------------------|------------------------|
| * Spring Mix | * Asian/Mustard Greens |
| * Kale | * Tomatoes |
| * Cucumber | * String Beans (maybe) |
| * Zucchini/Squash | * Kohlrabi |
| * Fennel(Lg only) | * Radishes |
| * Peppers | * Basil |

Field News

Hello Summer CSA Members!

This week, we have been checking on the corn. It seems to be doing ok, although we did not get great germination back in May. I have been looking at the waving fields of corn all around my house in jealousy. As much as I believe in growing everything organically, sometimes it seems like it would be so much easier not to! Don't worry, we will never give in to conventional farming, no matter how pretty their fields look.

Some other good news is that the raspberries, after a 4 weeks hiatus have started to flower again and we should have another round of raspberries, including another Pick Your Own here in about 3-4 weeks. Little eggplants are starting to form and the peppers plants are looking extremely bountiful, but still a little small. I did try to grow some hot peppers this year, for those of you interested in sauces and salsas, although it may be a little while til they are ready.

Enjoy!
Laura

Recipe

Halibut with Summer Squash and Onions

(From epicurious.com)

Ingredients

- 1 1.5 lb assorted squash/zucchini
- 2 4 T (or more) olive oil
- 3 1 bunch fresh onions
- 4 1 T thyme leaves
- 5 Kosher salt and pepper to taste
- 6 4 6 oz skinless halibut fillets

Directions: Separate onion bulbs from greens and cut bulbs into quarters lengthwise. Cut onion tops into 2 inch lengths until you have 1 cup of them. Heat 1 T olive oil on med-hi heat until almost smoking, and cook onions, cut side down until golden.

Remove the onions, heat another T of olive oil, and cook squash, stirring occasionally until just tender. Stir in cooked onion bulbs, the cup of onion tops, and the T of thyme leaves. Season with salt and pepper and cook until onion tops wilt, about 1-2 minutes.

Heat remaining olive oil in a large skillet. Season halibut fillets with salt and cook until fish is golden brown on both sides and opaque in the middle. Divide onion/squash mixture onto 4 plates, top with halibut and serve.