

# THE GARDEN HERALD

WEEK 15 AUG 20-24



# GREENMOORE GARDENS

## Veggie Notes

- |                   |               |
|-------------------|---------------|
| * Mixed Greens    | * Onions      |
| * Kale            | * Tomatoes    |
| * Cucumber        | * Garlic      |
| * Zucchini/Squash | * Potatoes    |
| * Cherry Tomatoes | * Basil       |
| * Peppers         | * Beans/Beets |

## Field News

Hello Summer CSA Members!

We have finished transplanting almost all of our fall and winter crops! This is a pretty big undertaking, and we have over 2 acres planted with cauliflower, carrots, broccoli, cabbage, husk cherries, radishes, beans, turnips, rutabaga, and more.

The crew and I also have gotten a nemesis in the past week. It is a large, very sneaky groundhog. We've tried hunting, trapping and fencing to keep him away, but I think the vegetables must just be too tempting. He is even sneaking into our big tunnels to chomp away on the parsley and salad mix we have growing in there! Luckily, he hasn't touched the fennel yet, and hopefully that can be ready in about two weeks to give out.

And we definitely need some rain. The pond is running dry and we have to water all those fall crops.

Enjoy!  
Laura

## Recipe

# Patatas Bravas

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

### Ingredients

- 1 olive oil
- 2 1/2 small onion
- 3 2 cloves garlic, minced
- 4 1 T smoked Paprika
- 5 3/4 cup mayonnaise
- 6 1 large plum tomato, halved and seeded, roast til soft
- 7 2 Dashes hot sauce
- 8 1 dash Sherry vinegar
- 9 Salt and pepper to taste
- 10 about 1 lb potatoes, cut into 1" cubes
- 11 flat leaf parsley

**Directions:** Preheat the oven to 375 F and place a baking sheet in the oven. Saute the onion and garlic in olive oil until soft and add the paprika. Cook for 30 seconds more.

Combine that with the mayo, tomato, hot sauce and vinegar and blend until smooth. Season with salt and pepper. Scrape into a bowl and refrigerate for 30 min.

Heat 2 inches oil in a skillet until hot. Add potatoes, season with salt and pepper and cook til golden brown on all sides. Remove potatoes from oil and drain. place the potatoes on the hot baking sheets and bake until crispy, about 10 min. Season the potatoes with salt and drizzle with sauce and garnish with parsley. Serve hot.