
BURR OAK GARDENS, LLC

To forget how to dig the earth and to tend the soil is to forget ourselves- Mohondas Gandhi

This Week on the Farm

The peppers in this weeks box may be confusing to many of our members. We were hoping to have enough of the yellow sweet peppers for our Tuesday members so that any red pepper they received was hot and the yellow was sweet. However, the yield was lower than anticipated, so we had to go into the red sweet peppers. So fair warning, you are going to want to test the pepper before you start cooking with them.

This week we have several new items in the boxes. We have dill in the box this week. I included a recipe for a creamy dill dressing that would go well with the peppers, tomatoes, and looseleaf lettuce. The looseleaf lettuce looks great and we were able to put sizable bags in the boxes this week. We try to remove any grass stems or other stray weeds when we wash and package the lettuce, but please keep an eye out. It is tricky to get everything.

The collards and the turnips make a return this week. I am thinking of making a Southern themed meal this week with collard greens, mashed turnips and cajun chicken.



With all of the heat last week and into the beginning part of this week the tomatoes finally started to turn red in quantity. Every basic share gets a pound and a half of slicer tomatoes and one pint of cherry or bumblebee tomatoes. We have noticed late blight in the yellow cherry tomatoes and one of our Roma tomatoes. All of our other varieties show late blight resistance (something we selected when we went through our seed catalogs last December). When we first spotted it in the field Tyler and I both looked at each other and said, “Why are we bothering to grow these varieties since every year for the last four years late blight has shown up at some point in the season.”

Since there are more and more organic vegetable farms there is more demand for late blight resistant tomatoes. This is fantastic news for our farm since we do not believe in spraying any chemicals, even those approved for organic use. Since we don't spray copper preventatively, we are going to end up with some level of disease every year.

Two years ago the seed companies introduced Iron Lady. Last year we found another slicer called Defiant Phr. Both of these are standard slicer tomatoes. The Defiant is now our go to tomato. It has nice sized tomatoes with heavy yields and is somewhat earlier than the Iron Lady.

This year we trialled another variety called Damsel. This variety is more pink and has sized up really well. We found a lot of this variety that fell into the 10 to 12 oz range per tomato! Tyler likes the fact that it is not as acidic as some other tomatoes.

Our red cherry tomato is called Cherry Bomb and it too shows late blight resistance. I am keeping my fingers crossed that there will be a colorful saladette (larger than a cherry, smaller than a slicer) that shows late blight resistance in the seed catalogs this year. Otherwise we pretty much have every category covered. We don't try to grow heirloom tomatoes because we don't grow in plastic and we don't apply chemicals. The growing season is too long and they are too disease prone for us to waste land on them.

I did not get a chance to put the flower seed order together. I am hoping to do that in the afternoon on Wednesday. My family came down this weekend and helped put up our swing set. Earlier this spring we went up to my sisters house in Plymouth, MN and disassembled their swing-set. We spent part of the last two weeks re-staining the set. Between everyone they were able to get the whole set up in less than a day. It looks fabulous and Devin and some of his cousins have already had a picnic on the upper deck. It will be really nice next spring to have a place for kids to play while our greenhouse and pick your own strawberry patch are open.

So far the seven day forecast looks warm enough that we don't have to worry about getting frost protection measures in place. This warmer weather has helped us tremendously since the spring was so wet and we got several crops in late.

Next week we are going to go out to look at our winter squash to see if they are ready to harvest. I don't think the yield is going to be that great, but we should be able to put some winter squash in the boxes this fall.

We only have four late fall storage shares left. If you are interested please email me before you send in your paperwork. We are going to try storing a few extra shares this fall to see how late we can keep produce with our current storage facilities. Eventually we would like to have four deliveries, two in November and two in December. Before we commit to having enough produce ready mid-December, we want to make sure we can keep everything fresh that long. I really like the storage shares. They always look so colorful and there is so much food!

Late Fall Storage Shares Still Available

We still have a few Late Fall Storage Shares available for purchase. Two deliveries in November (1st & 3rd Thursdays). Each delivery has two of our double share size totes full of produce. Contact kate@burroakgardens.com for more information and to check availability.

Your Box This Week

Garlic- Store in a cool, dark place.

Hot Peppers- Store in a paper bag in the fridge.

Bell Peppers- Same as hot peppers.

Carmen Sweet Pepper- Same as hot peppers.

Eggplant- Store eggplant on the counter top (likes cool temp around 55°F).

Slicer Tomatoes- Store on the counter.

Cherry Tomatoes- Remove lid and store on counter.

Looseleaf lettuce- Wash the lettuce and spin or pat dry with paper towel. Spread evenly on a paper towel and loosely roll the paper towel. Place rolled towel in a plastic bag and place in the fridge.

Collards- Same as head lettuce.

Tokyo Market Turnips- Remove the tops and store in a plastic bag separately.

Dill- Place in a jar with half to one inch of water. Leave on the counter.

Creamy Dill Dressing

- 1 1/4 cups mayonnaise**
- 1/2 cup sour cream**
- 1/3 cup chopped fresh dill**
- 1/3 cup freshly grated parmesan cheese**
- 3 tablespoons fresh lemon juice**
- 4 teaspoons grated onions**
- 3 cloves garlic, minced**
- 2 teaspoons Worcestershire sauce**

Whisk mayonnaise and sour cream in medium bowl until smooth; stir in remaining ingredients; season to taste. cover and chill 1 hour to blend flavors. (From www.food.com)

German Potato Salad w/ Bacon-Vinegar Dressing & Dill

- 2 1/4 pounds medium-size red-skinned potatoes, unpeeled, cut into 1/4-inch-thick slices**
- 6 bacon slices, chopped**
- 1/2 cup finely chopped red onion**
- 1/2 cup white wine vinegar**
- 1/2 cup water**
- 2 teaspoons coarse-grained mustard**
- 2 teaspoons sugar**
- 2 teaspoons salt**
- 1/2 teaspoon ground black pepper**
- 1/4 cup chopped fresh dill**

Steam potatoes until tip of knife easily pierces center of slices, about 10 minutes. Transfer to large bowl. Cover with foil.

Sauté bacon in large skillet over medium heat until brown, about 3 minutes. Using slotted spoon, transfer bacon to paper towels. Discard all but 2 1/2 tablespoons drippings.

Heat drippings in skillet over medium heat. Add onion; sauté 2 minutes. Whisk in next 6 ingredients. Simmer until mixture is reduced to 2/3 cup, about 4 minutes. Remove from heat.

Add potatoes to skillet and toss to coat with dressing. Let stand 3 minutes. Sprinkle with chopped bacon and fresh dill; toss. Season to taste with salt and pepper. Transfer potato salad to serving platter. Serve warm. (From www.epicurious.com)

Eggplant Fries

Dipping sauce:

- 1 cup plain low-fat yogurt**
- 1 tablespoon chopped kosher pickle or pickle relish**
- 2 teaspoons finely grated lemon zest**
- 2 teaspoons chopped fresh oregano**
- Kosher salt**
- freshly ground black pepper**

Fries:

- 1 1-pound eggplant, cut crosswise into 1/2" rounds, then into 1/2"-thick strips**
- Vegetable oil (for frying)**
- 1 cup rice flour**
- 2 tablespoons finely grated lemon zest**
- 1 tablespoon fresh lemon juice**
- 1 1/2 tablespoons za'atar**
- 1 tablespoon garlic powder**

1 teaspoon fine sea salt plus more for seasoning

Ingredient Info:

Za'atar is a Middle Eastern spice blend that includes sumac, herbs, and sesame seeds. It's available at specialty foods stores, Middle Eastern markets, and igourmet.com

For dipping sauce:

Whisk yogurt, chopped pickle, lemon zest, and oregano in a small bowl to blend. Season sauce to taste with salt and pepper.

For fries:

Place eggplant in a large bowl. Add 2 cups ice and enough water to cover. Place a plate on top of eggplant to weigh it down. Cover and chill for at least 2 hours and up to 12 hours.

Pour oil into a large deep pot to a depth of 2". Attach a deep-fry thermometer to the side of pot and heat oil over medium heat to 325°F.

Meanwhile, whisk rice flour, lemon zest, za'atar, garlic powder, and 1 teaspoon sea salt in a medium bowl to blend. Drain eggplant. Working in batches, toss damp eggplant in flour mixture to coat.

Working in batches, fry eggplant, turning occasionally, until golden brown, 3-4 minutes per batch. (Reheat oil to 325°F between batches.) Transfer to paper towels to drain. Season with lemon juice and sea salt. Serve immediately with dipping sauce. (From www.epicurious.com)

Tomato Pie

1 (9-inch) frozen pie shell, thawed

3 large tomatoes,, cut into 1/2 inch-thick slices

Kosher salt, for sprinkling

1/4 cup Dijon mustard

1 cup coarsely grated Gruyere

1 tablespoon finely chopped fresh parsley leaves

1 tablespoon chopped fresh thyme leaves

1 garlic clove, minced

2 tablespoons extra-virgin olive oil

Additional kosher salt and freshly ground black pepper
Preheat the oven to 375 degrees F.

Line the shell with foil and fill with pie weights, dried beans, or rice. Bake in the lower third of the oven for 20 minutes. Carefully remove the weights and foil. Return to the oven and bake for 10 minutes more or until light golden. Cool in the pan on a wire rack.

Turn up the oven to 400 degrees F.

Sprinkle the tomatoes with salt and drain in a colander for 10 to 15 minutes. Spread the mustard over the bottom of the shell and sprinkle the cheese over it. Arrange the tomatoes over the cheese in 1 overlapping layer. Bake until the pastry is golden brown and the tomatoes are very soft, 35 to 40 minutes.

In a small bowl, stir together the parsley, thyme, garlic, olive oil, and salt and pepper to taste to blend. Sprinkle the pie with this mixture while hot and spread out gently with the back of a spoon. Serve the pie hot or at room temperature. (From www.foodnetwork.com)