

# BURR OAK GARDENS, LLC

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

## This Week on the Farm

We have a boatload of zucchini, so I included a recipe for zucchini boats this week. The cucumbers are also producing well. Remember if you are interested in making pickles, you can buy them in bulk. We have both green and yellow beans available this week. The bean yield was cut probably in half by deer damage, but we should still have beans available for the next little bit. We planted five different varieties at different times, so as this first planting stops producing, the next one should start producing.

We mowed off the peas this week. The deer also damaged those heavily, so we did not get the kind of yield that we wanted. Next year should be better since the fencing will be completed. The fields are starting to look more under control as Don has mowed off some weedy areas. We also have a section plowed and ready for fall plantings. I did not end up having time to get plants in the ground last week, but with today's workshares we will be able to get the late season savoy cabbages and cauliflower transplanted. Then this evening I have corralled Tyler into helping me do the direct seeding. I should be able to get the ground prepped while he is still at work and then all he will have to do is help me walk the seeder down the aisles. Then tomorrow or Friday we should be getting rain, so those seeds should pop pretty quickly.

Overall I am feeling pretty good with how the fields are looking. Given that it is just me and the workshares this year things are looking better than expected. We have lost a few crops to weeds, mainly the early beets and the carrots, but in all honesty, we usually loose those crops. There are a few things that I think could be tweaked for next year that could give us a better shot at having those crops and I have written those down in my notes for next year.

The main crop that we lost was our garlic. We got the garlic in late last fall and the winter killed probably 70% of it. The warm spells followed by cold spells lead to heaving, even with our layer of mulch. A lot of the bulbs then got exposed and rotted away. This lead to a very uneven stand of garlic. The weed pressure overtook a large portion of the garlic and finding what is remaining would be too difficult and time consuming. I am going to try to harvest the few sections that are easier to find and then let the rest go. I am going to order some more garlic for next year. I think I will plant half a block of hardneck and half a block of softneck and that should be more than enough to get us through with the stand and it should be an amount that I can handle weeding and harvesting by myself.

Despite that loss, other things are looking really great. Our peppers should start producing by early August (we may have a few jalapeños and Hungarian hot waxes before then). The tomatoes are blossoming like crazy and the bees are humming so loudly in that field that it is hard to think when you are out there. We will have cabbages in the next week or so (three different types!). The black popcorn is starting to silk and is looking really healthy (the plants are taller than me!). The winter squashes, although weedy, are the healthiest we have ever had and the plants are still flowering like crazy. The Brussels sprouts are looking fabulous. And the watermelons are going to be coming out of my ears! Lots to look forward to!

## Taco Stuffed Zucchini Boats

**3 medium sized zucchini  
1 pound ground beef  
1 tablespoon chili powder  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/4 teaspoon dried oregano  
1/2 teaspoon paprika  
1 1/2 teaspoons ground cumin  
1 teaspoon salt  
1 teaspoon black pepper  
4 ounce can tomato sauce  
1/4 cup water  
1 cup mexican shredded cheese  
Optional toppings: diced avocado, chopped cilantro, chopped tomatoes, and sliced olives**

Preheat oven to 400 degrees. Trim the ends off zucchini. Cut zucchini in half lengthwise and scoop out pulp, leaving 1/2-in. shells. Line up the zucchini in a 9x13 inch baking dish. Chop the pulp up and set aside.

In a medium sized skillet add ground beef until no longer pink. Drain the excess grease. Add the reserved zucchini pulp and the chili powder, garlic powder, onion powder, dried oregano, paprika, cumin and salt and pepper to the ground beef. Add the tomato sauce and water and combine.

Fill the zucchini boats evenly with the taco mixture. Top with shredded cheddar cheese. Bake uncovered for about 20 minutes or until zucchini is tender. Remove from oven and top with favorite toppings. (From [therecipecritic.com](http://therecipecritic.com))

## Zucchini Pie Bars

**1/2 cup unsalted butter, softened**

**1 1/2 cups all purpose flour**

**1/4 cup granulated sugar**

**1/4 teaspoon salt**

**FOR THE FILLING:**

**2 cups peeled and diced zucchini**

**1 tablespoon unsalted butter**

**1 tablespoon granulated sugar**

**1/2 teaspoon ground cinnamon**

**FOR THE TOPPING:**

**1/2 cup unsalted butter, softened**

**1/2 cup granulated sugar**

**1 cup all purpose flour**

**1/2 teaspoon cinnamon**

**1/2 cup quick cook oats**

**1/4 teaspoon salt**

Line a 9x9" pan with foil and spray with cooking spray (for easy removal and cutting of bars).

Preheat oven to 350°F.

Prepare the crust by slowly mixing all the ingredients in a stand mixer fitted with the paddle attachment or in a large bowl using hand mixer. The mixture will be crumbly and if you are using a hand mixer you may need to use your hands to break up any large chunks of butter. Press the crust in the prepared pan and bake for 15 minutes.

Make the filling: Heat a frying pan over low heat. Melt the butter, then add the zucchini, sugar, and cinnamon. Cook, stirring often, for 4-5 minutes until the zucchini just looks like it's getting translucent around the edges. Drain and let sit until the crust is done.

Make the topping while the zucchini is cooking: you can use the same bowl you used for the crust. Use a stand or a hand mixer to cream the butter and sugar. Add the flour, oats, and salt and mix slowly. The mixture will be somewhat crumbly.

Right before the crust comes out of the oven, drain the zucchini again. Remove the hot crust from the oven. Sprinkle the zucchini carefully on top (make sure they are well drained first - do not add any of the extra liquid!), then sprinkle with the topping. Bake for an additional 25-30 minutes, until the top starts to get golden brown.

Cool completely in pan before slicing into bars and serving. Serve with caramel sauce and/or ice cream or whipped cream.

Store bars in the refrigerator in an airtight container for up to 3 days, or freeze them for up to one month. (From [crazyforcrust.com](http://crazyforcrust.com))

*On the  
Stand This  
Week*

### Green or Red Curly Kale-

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.

**Basil-** Store on the counter in a jar of water. Do not wash in cold water!

**Zucchini-** Store on the counter or wrapped in a paper towel in the crisper drawer.

**Cucumbers-**  
Same as zucchini.

**Pickling Cucumbers-**  
Same as zucchini.

**Scallions-** Store in the fridge in a jar of water.

**Green Beans-**  
Store in the bag in the fridge.

