
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

We have had a lot of rain this past week, but thankfully not as much as other parts of the state. We have had almost seven inches of rain since last week. The grass waterway is working very well. By later this afternoon the few puddles of standing water should have drained. The ground is very soft and you have to walk gingerly otherwise your boots get stuck.

We were hoping to harvest our honey this weekend, but that may be postponed due to the damp conditions. Since I have a ten pound weight restriction for the next two weeks, I am dependent on others to harvest the honey this year. There is no way that I could safely lift a super of honey.

Crops are looking good, but we need dry, warm weather to really push things along. The tomatoes and peppers look good and we should have a good crop of them for the next few weeks. The kale and cabbage have reached the end of the line, but we have new plantings of those crops that should be ready in the next few weeks. The cucumbers and zucchini are also at an end. This will be the last week for those crops.

If the dry weather holds and we can get into the field with machinery, we will start harvesting potatoes next week. The winter squash are also getting close to being harvestable. There are a lot of things that are going to be coming ready in the next few weeks, and now the trick is figuring out how I am going to harvest, clean, and store everything with this weight restriction. Tyler took off work last week to cover for me, but he is back to work now, so I just have workshares to help out. Most of their time is spent harvesting for the stand and for market, so it will be a little bit of a struggle to keep up.

We are getting to the point in the season where we can start mowing off the old plantings that are done producing. I am also starting to look at where I want to have my production fields for next year so that we can try to do extra field prep in October to get them ready for next spring.

We are done with all transplanting and direct seeding for the year, other than the garlic planting in late October. I ordered new garlic for this fall, since ours did not produce well this year. Since we are not doing weekly boxes for 200+ families, I ordered about half the amount that we planted last year. I think it will be an amount that I will be able to keep up with.

The dried beans are starting to dry down and it looks like it will be a good harvest. Tyler is working on getting new drapers for the combine (the fabric that the grain/beans land on after being cut that transports the grain up into the threshing component). He was able to find a dealer in Pennsylvania that has parts for our combine. Now we are just waiting on a quote. If we haven't heard anything by the end of the week, we will have to come up with a Plan B, since I want to make sure we have the parts in time to harvest on schedule.

If you are interested in bulk produce for canning or freezing, please email me and we can arrange something. Thank you for all of your support!

Grilled Chicken w/ Cucumber-Radish Salsa

- 2 tablespoons extra-virgin olive oil, divided**
- ½ teaspoon ground coriander**
- ½ teaspoon salt, divided**
- ½ teaspoon ground pepper, divided**
- 4 "thin-cut" boneless, skinless chicken breasts or cutlets (4 ounces each), trimmed**
- ½ cup finely diced seeded English cucumber**
- ½ cup finely diced radishes**
- ¼ cup finely chopped fresh mint**
- 2 teaspoons rice vinegar**

Preheat grill to medium-high.

Combine 1 tablespoon oil, coriander and ¼ teaspoon each salt and pepper in a small bowl. Brush on both sides of chicken.

Grill the chicken, turning once, until an instant-read thermometer inserted in the thickest part registers 165°F, 8 to 10 minutes total. (Alternatively, cook the chicken in a grill pan over medium to medium-high heat.)

Meanwhile, combine cucumber, radishes, mint and vinegar in a medium bowl with the remaining 1 tablespoon oil and ¼ teaspoon each salt and pepper. Serve with the chicken. (From eatingwell.com)

Bell Pepper, Tomato, Cucumber ,& Grilled Bread Salad

- 4 (1-ounce) slices day-old country-style bread**
- 4 cups coarsely chopped tomatoes (about 1 1/2 pounds)**
- 1 cup finely chopped red onion**
- 3/4 cup chopped yellow bell pepper**
- 3/4 cup chopped orange bell pepper**
- 1/2 cup torn fresh basil leaves**
- 1 English cucumber, peeled and coarsely chopped**
- 1/4 cup red wine vinegar**
- 1/2 teaspoon freshly ground black pepper**
- 1/4 teaspoon salt**
- 2 garlic cloves, minced**
- 1/4 cup extra-virgin olive oil**

Prepare grill to medium-high heat.

Place bread slices on grill rack; grill 1 minute on each side or until golden brown with grill marks.

Remove from grill; tear bread into 1-inch pieces.

Combine tomatoes, onion, bell peppers, basil, and cucumber in a large bowl. Add bread; toss gently.

Combine vinegar, black pepper, salt, and garlic in a small bowl, stirring with a whisk. Gradually add oil, stirring constantly with a whisk. Drizzle dressing over salad; toss gently to coat. Cover and chill 20 minutes before serving. (From myrecipes.com)

Distribute salad among serving bowls and top with toasted pecans and cilantro.

Cheesy Jalapeño Potato Poppers

- 6 cups leftover mashed potatoes cold**
- 1 beaten egg**
- 1 1/4 cups shredded Monterey Jack or Pepper Jack cheese**
- 3/4 cup flour**
- 1 fresh jalapeño pepper stemmed then finely minced**
- 4 green onions trimmed of the root ends and finely minced**
- 2 to 3 inches of canola or peanut oil in a heavy bottomed high-sided pan salt for sprinkling after frying**

Mix together the mashed potatoes, beaten egg, grated cheese, flour, jalapeño pepper, and green onions until you have an even mixture. Set aside.

Heat the oil in the pan until shimmering or until it reaches 350°F on a deep-frying thermometer.

Carefully drop spoonfuls or use a small cookie scoop to drop small rounds of the batter into the hot oil. Fry for 3 to 5 minutes, or until deep golden brown. Use a slotted spoon to transfer the Cheesy Jalapeño Potato Poppers to a paper towel lined plate to drain and immediately sprinkle with salt to taste.

Repeat with the remaining potato mixture in as many batches as needed. Serve hot, or chill the leftover, fried Cheesy Jalapeño Potato Poppers on a sheet pan, then freeze until solid and transfer

to a resealable zipper top bag. To Reheat Frozen Cheesy Jalapeño Potato Poppers: Place desired number of Cheesy Jalapeño Potato Poppers on a foil lined sheet pan in a preheated 400°F.

Bake for 10 to 15 minutes, or until hot all the way through. (From foodiewithfamily.com)



On the Stand This Week

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

Cucumbers- Same as zucchini.

Pickling Cucumbers- Same as zucchini.

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

Bell Peppers- Same as hot peppers.

Radishes- Store in the fridge.

Cherry Tomatoes- Store on the counter in a cool place.

Saladette Tomatoes- Same as cherry tomatoes.

Celery- Store in a jar of water in the fridge.

Watermelon- Store in the fridge. Consume quickly as they are at peak ripeness.