

TECOLOTE FARM



16301 DECKER LAKE RD.
MANOR, TX 78653 (512) 276-7008
TECOLOTEFARM@GMAIL.COM
WWW.TECOLOTEFARM.NET

30 MAY 2012

EST. 1993

WEDNESDAY/WEEK 9

We cordially invite all CSA Members to the **Tecolote Basketeers'** **Potluck & Open Farm Visit**

Saturday, June 2 from 5:30-8:30 pm!

Let's eat and visit under the oak trees and enjoy live music. We hope you can join us for this fun gathering, and see where your vegetables are grown. Please bring a dish to share, a family set of dishes/utensils (we'll have some paper as well), and your beverage of choice. We host the potluck just a couple hours after we return from the farmers' markets, so we are ready to relax with you, but David will give a farm tour of the fields sometime in the first half. Kids, bikes, kites, footballs, musical instruments, and frisbees are welcome, but please leave your canine friends at home (all dogs are good dogs until they spy a chicken!) Driving directions are coming via email.

Looking forward to meeting lots of you!

Katie, David & all the hard-working farm crew

Swiss chard & parmesan omelette *vegboxdiary.wordpress.com*

1. Wash and shred a couple of handfuls of leaves. Wilt down in olive oil in a pan, over medium heat. Season and squeeze the excess liquid out. Add a dash of nutmeg. 2. Whisk a couple of eggs well. Season. 3. Put a phlapp of butter in your best omelette pan over a decent heat. When it froths, add the eggs. 4. Tip the pan slightly, pull back one edge of the omelette and let the liquid egg on top run round on to the base of the pan. Do this a couple of times. 5. Sprinkle on a table-spoon or two of parmesan cheese, and, optionally, spoon on a gloop of double cream. 6. Lay your cooked chard leaves on a line down the middle of the omelette and roll it up. Good with some kind of crusty bread.

CHIMICHURRI SAUCE

(sounds like something Mary Poppins would say, doesn't it)

2 to 10 cloves garlic, peeled, and chopped coarse
1 or more hot peppers, stemmed, seeded, chopped coarsely
1/4 cup fresh oregano leaves (optional)
1 cup fresh parsley leaves (use more!)
1/4 cup red wine vinegar 1/2 cup olive oil
1/4 teaspoon salt

Combine garlic and pepper in food processor and pulse to mince finely. Add oregano and parsley; pulse to chop, but not too finely. Add remaining ingredients and process until smooth. Use immediately or refrigerate. Great as a sauce with meat/ fish dish.

Pan-Fried Squash Fritters *from CSA basketeer Michelle's award-winning food blog, <http://foodieisthenewforty.com/>*

I started with 2 patty pans and 2 magda squash. Shredded it up in my food processor, along with a small spring onion, also from Tecolote. Added in two eggs, a cup of shredded cheddar cheese, and a whole cup of flour. The (source) recipe calls for only 1/4 c of flour and suggests that the batter will be "almost a dry mix" at this point. But even after a full cup of flour, it wasn't even close to being dry. So I did what most home cooks would do; I cheerfully ignored the recipe and started frying flattened spoonfuls in a skillet with a little peanut oil. It worked.

Katie's note: We made these last night. Topped with sour cream and oodles of diced garlic chives. I used about 7 squash and 4-5 eggs. Delicious!

T O D A Y ' S H A R V E S T

Tomatoes!

Summer really is craning its neck over the globe to have a look at us. Lots more coming. These small red tomatoes are called "New Girls" and are always the first. We also have large Celebrity, tiny golden cherry tomatoes, and some trials coming. Store these on the counter, not in the fridge, for best flavor and texture.

Carrots

The carrots have been excellent this year. Crunchy & sweet.

Summer Squash

As every gardener knows, squash comes on like a freight train! **Lebanese** "Magda" is a zucchini-like summer squash of Lebanese origin. Just one or two today. **Patty pan** This scallop squash is an heirloom patty pan with a lovely beige green hue and a shape suitable for stuffing.

Romano Beans

These broad, flat beans are eaten whole (no bean-removing), and are best sautéed or boiled. They take longer to cook than green beans. Use in pastas, soups (minestrone), stews. We had these pan-seared with pork belly at the supper club on Sunday. My favorite item on the menu— wow. Be sure to cook them until tender.

Garlic

Soft-neck "California Early White" garlic.

Swiss Chard

Rainbow-colored "Bright Lights" chard is as nutritious as it is beautiful. Use as you would spinach in omelettes, sautéed, in lasagnas, etc.

Okra

This is the first picking of this summer favorite, so there is just a taste. Note: Some will be bigger than our typical picking due to it being the first run. We sampled lots of the bigger ones to make sure they weren't woody-textured, but we still advise you to take a bite of the large ones pre-cooking to make sure they are still tender. If it tastes woody, throw it in the compost. As picking becomes daily on these, we won't have any of the larger pods.

Flat-leaf Italian Parsley

This would also make an excellent topper for the fritters.

Spring Onions

Beautiful and sweet, these 1015 spring onions are great raw or cooked. Our onions and potatoes are all coming from the new land at the river farm. We have an application in for organic certification there, but are awaiting the state's inspectors to do their part. Still grown equally well!

Summertime.... *Cucumbers right around the corner. Keep expecting sweet onions. Romanos and green beans still doing well. Squash is here. Make fritters! Tomatoes & okra looking great. Potatoes coming soon (though we are harvesting fewer spuds this year than normal). The eggplant and pepper plants are growing well, and will be producing in June. We're weeding the melon fields and winter squash fields, and digging potatoes this week. Tying the last of the tomatoes, may have to till some rows in- just can't get to all of it. Wishlist: a bit more rain, and a little break in the heat.*