WEEKLY NEWSLETTER

AUGUST

HAPPY HOLLOW FARM

Week 13 of 25, August 1e3 August 5 2012

Drought's Footprint

New York Times article

Greetings from Happy Hollow Farm & your farmers!

I included this map & link to the recent NY Times article to attempt to share some of the experiences that we've been going thru the last month and a half. For most of us the weather is hot, sticky, uncomfortable & we just want to be inside in the cool air conditioning.

Well, for us here at the farm we're outside in the heat a minimum of 8-10 hours every day struggling to keep the summer veggies watered & continuing to produce their fruits. Protecting them from the barrage of insects trying to destroy the plants & the fruits. And after all that still trying to plant new young transplants in 100+ degree heat so that maybe, just maybe, we'll have some vegetables this fall.

Needless to say this has been an extremely stressful summer on your farmers!! Our biggest fear is not having bountiful boxes of veggies to deliver to you every week. Please know that we are doing our very best to bring you a great selection of veggies each week.. And when there is a break in the weather, we'll be ready with plants & seeds in hand to get more things in the ground!

CSA SHARE PICK UP

Wednesday 4:30-6:30pm OR
Sunday 9:00- 11:00am

What's in your share?

Full, Partial & Single Shares

Basil

Carrots

Cherry tomatoes (a mix of Sun Gold & Black Cherry)

Garlic

Peppers (mix of sweet & hot)

Scallions

Tomatoes (heirlooms & hybrids)

Full Shares

Arugula

Eggplant

Please remember to return your box every week when you pick up your next share.

Did you know?

Slow Food USA

1/3 of all food on Earth is wasted EACH YEAR -- that's 1.3 Billion tons of food in the trash! All of this while 925 million people around the world suffer from hunger.

How can we reverse these trends?

Take a look at some of the interesting information on Slow Food's website.

AND... We have a local Slow Food chapter that hosts a number of events & educational programs around the Columbia area. One of the things that Happy Hollow Farm has participated in is a "farming" project at Lee Elementary school. I helped the kids plant garlic last fall in their garden plots. Teaching children about growing, eating & preparing their own food is fun & rewarding. If you are interested in getting involved contact Bernadette Dryden.

This Week's CSA Recipe

Liz's Favorite Gazpacho

Ingredients

8 lg. ripe tomatoes (Sun Gold cherry tomatoes are delicious as well!!)
1 slice stale bread
1-3 cloves garlic, minced
1/2 small onion, chopped
1/2 sweet bell pepper, chopped
1/2 cucumber, peeled & seeded
1 tsp. parsley & basil
2 Tbl. olive oil
2 Tbl. balsamic vinegar
1 Tbl. lemon juice
1 tsp. worcestershire sauce
1 tsp. salt & pepper
1 jar organic spicy tomato juice
Pinch of cayenne
Pinch of sugar

Instructions

Assemble tomatoes, bread, garlic, onion, green pepper & cucumber & cut into 1/2 inch chunks. Place about 1/3 - 1/2 of the mixture into a food processor & blend until smooth. Stir in remaining contents in a large bowl, cover & chill approx. 4 hours.

Garnish with finely chopped tomatoes, peppers, hard boiled egg, and/or ripe olives.

Serve in chilled bowls.