WEEKLY NEWSLETTER

AUGUST

HAPPY HOLLOW FARM

Week 12 of 25, August 7th & 10th distributions

CARROTS

LEEKS & SWISS CHARD

HIGHLIGHTED VEGETABLE OF THE WEEK

What's in your share?

Full, Partial & Single Shares

Basil

Carrots

Cucumbers

Lettuce

Ailsa Craig Sweet Onions (these will NOT store so use them promptly)

Pickling Cucumbers

Tomatoes (Early Girl & a few heirlooms... many more to come)

Full & Partial Shares

Summer Squash and/or Zucchini

Bianca Peppers (these are a fabulously sweet & beautiful white pepper)

Single Shares

Eggplant

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

Save The Date

A Farm To Table Feast
Sunday September 29th
4:00pm - Sundown

Columbia's Slow Food Chapter, Les Bourgeois & your own HHF are partnering for an exciting farm to table dinner.

Join ***Farmer Liz, Chef Josh Smith*** & other local area farmers for a fabulous 7 course meal served amongst the Happy Hollow Farm growing fields.

Tickets will go on sale soon!

This event will help raise money for Slow Food's efforts at expanding the gardening programs at various Columbia Public Schools.

Farm Happenings

In case you missed my shout out on FB to our CSA members that came out last week on Wednesday... Here's a big "Thank you!" for all their help with the many hundreds of pounds of onions that they helped harvest. This is the largest crop of onions that I've grown and it was a good onion growing year. I'm sure all the CSA members will be grateful for all your hard work when they are receiving the numerous different varieties of onions over the next weeks & months!

With all the rain (slightly over an inch) in the last couple of days and more in the forecast, this farmer is lovin' the start of fall!!! Many of our fall crops are already in and we have a huge amount of things planned to go out this upcoming week. The fall beets, cilantro, parsley, carrots, another seeding of arugula, spicy greens mix, lettuce mix, radish, hakurei turnips, and a ton of various transplants are all on tap for this week.

The second planting of summer squash and zucchini will probably start to produce larger amounts of fruit sometime later this week so everyone should get more of these fabulous summer veggies in next week's shares. My favorite variety of pepper is growing in the high tunnel and are loaded with green fruits. One down side of the rain & cooler weather means that the tons of green tomatoes that we have out in the fields will be slower to ripen. So, I hope you can hold out for what should be a fabulous bounty of tomatoes in the coming weeks!!!

DID YOU KNOW?

It's time to start thinking about your **Thanksgiving turkey**. The farmers that are raising the birds you will be enjoying this November need to hear from you now. So, if you want a delicious pasture raised, organically fed, heritage breed turkey let me know (lizgraznak@happyhollowfarm-mo.com) and I'll add your name the "Gobbler List".

Veggie Recipe of the Week

Refrigerator (or Quick) Carrot Pickles

Ingredients:

- 1 pound baby carrots, trimmed and peeled
- 1 1/3 cup distilled vinegar
- 1 cup water
- 3 tablespoons sugar
- 1 tablespoon kosher salt
- 2 teaspoon dill seed
- 1 teaspoon red pepper flakes

Preparation:

In a small saucepan, combine all ingredients and bring to a boil.

Simmer until the carrots are cooked, but with plenty of crunch left. Let cool to room temperature, then refrigerate.

Feel free to adjust the sugar to taste. The acidity is about right in this recipe, but some cooks (and vegetables) may prefer a sweeter pickle.

(recipe compliments of Chef Mike Odette, co-owner of Sycamore Restaurant)