

JULY

HAPPY HOLLOW FARM



Week 11 of 24 Wed. 7/16, Thurs. 7/17 & Sat. 7/19



TASTY JADE CUCUMBERS

LETTUCE FENNEL

HIGHLIGHTED
VEGETABLE
OF THE WEEK



Cucumbers are one of my favorite summer veggies! My all time favorite variety is called Tasty Jade. It is an English Burpless type cucumber that is parthenocarpic (which means it does not require pollinators to produce fruit). It also prefers to grow up a trellis so I use cattle panels and t-posts to build a trellis. We still have to “help” it along and wind the vines into the panel once & a while but it does a pretty good job clinging on to the panels. This variety is also *super* susceptible to cucumber beetles! In order to protect it from those pesky devils I use something called insect netting to cover the trellis and plants.

This woven material is a white heavy duty version of panty hose. It has very tiny holes that the bugs can't get thru but that allows plenty of air, light & moisture to penetrate the fabric. It is also **super** expensive. The roll I bought 2 years ago was \$970. So, I try and take super special care of the material and hope to get many seasons use out of it! Growing this variety of cucumber would be extremely difficult without the insect netting. My only other option would be to use NOP certified organic approved insecticides which, although allowed under organic rules, I try not to do. I hope you enjoy this cucumber as much as I do!!!

What's in your share?

Full, Partial & Single Shares

Beets
Cucumbers
Dill
Fennel
Scallions
Summer Squash
Swiss Chard
Zucchini



Full & Partial Shares

Red Russian Kale

Full Shares

Lettuce



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

What's Happening On The Farm?

Life on the farm these days is VERY BUSY!!!

We spend nearly half the day every day harvesting squashes, zucchini, cucumbers, kale & chard. The garlic was harvested over 2 days last week and we also started the onion harvest. Many more onions will be harvested this week! I hope you have enjoyed the Pearl Drop & Red Long of Tropea onions that have been in your shares the past couple of weeks.

During the in between times we're trying to keep up on the trellising of tomatoes & peppers. A new strand of twine has to be added once a week b/c the plants are growing so fast. Twining the



tomatoes takes 2 people a little over 3 hours. It's also straw season so

we've picked up 2 loads of straw bales (about 200 on each load) and have stored them in our neighbor JT's barn. I was also lucky enough to find another neighbor that had some large round bales of straw and those were delivered last week. We now have a good amount of straw for the rest of this year and to get us started for next spring. I use A LOT of straw for mulching the permanent no till beds as well as in the fields to help control weeds and hold in moisture. With all of the rain we've had so far this year I haven't had to irrigate the tomatoes, summer squash, winter squash, melons or peppers at all! Thanks to the thick layer of straw that they are planted in and happy healthy soils we are going to have very flavorful tomatoes and the rest of the summer veggies!

Enjoy the cool week ahead!

Cheers,

Did You Know?



Farmer Liz & HHF are in the market for a new farm dog. It needs to be a breed known for guarding & protecting (Great Pyranees, Anatolian, etc). We have chickens and ducks that are good targets for all of the foxes and coyotes that we have out here on the farm. I'd also prefer a younger dog, preferably a puppy, that was raised with livestock so that he/she is used to farm animals.

Any leads or ideas would be very much appreciated!

Asian Inspired Cucumber Salad

Ingredients:

- Cucumbers (as many as you want & any variety will work but my favorite is Tasty Jade)
- 2-3 sweet slicing onions thinly sliced (or scallions)
- 1 tablespoon Thai chili paste (with garlic would be best but if you can't find it with garlic just chop up and 1-2 cloves of garlic)
- 1/2 cup fresh lime juice
- 3 tablespoons sugar
- Rice wine vinegar (to taste)
- Water

Directions:

Slice cucumbers into fairly thin rounds (or half rounds). Slice onions into thin rounds. Place onions & cucumbers into a medium to large bowl. Stir together sugar, chili paste, lime juice & vinegar. Add sauce to cucumbers & onions and stir/toss to coat. Add a spot of water if you want a slightly more liquidy sauce.



Thanks to CSA member Jeff Rioux for the recommendation of this fabulous recipe!!!

VEGGIE RECIPE OF THE WEEK