



The Nibbler



We put our freshest into every CSA!

Covered Bridge Gardens

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Week Nine

Peters Creek Farm

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Farm Visit Day 2009

This was the hottest Farm Visit Day on record. I want to thank all of you who came in the heat. We had the fans going and a small breeze in the fields almost made the sun bearable. These pictures will give you a look at the day.



Doug White tuning up for some cool sounds.



Kids exploring the popcorn.



Mary Hemann sharing canning tips.

Sundays' Pumpkin Patch Days

Indoor Display Area

Here is another opportunity to visit the farm. Every Sunday from September 20 to October 25 our hay barn is transformed into an indoor pumpkin patch. Pumpkins of all shapes, colors and sizes are brought in from the field ready to decorate your homes.

You can select the most colorful gourds and Indian corn to match your harvest theme.

A pumpkin patch brings out the kid in all of us at this time of year. Bring your children and build memories for a life time.

We also have local produce, maple syrup, and our famous popcorn on-the-ear for sale.

Open 11:00 to 4:00 every Sunday.

1711 Netcher Rd.



Some of the equipment on the farm.

Bulk prices for corn, beans, peppers and more are listed on the home page of our website. If you are planning to preserve place your orders now. If there is something else you need ask for special pricing.

Ingredients:



Green Tomatoes

Last week you got a taste of the ripe tomatoes we are growing but have you ever tried them green? Usually in your own garden you would pick the green tomatoes first while waiting for the mature tomatoes to ripen. Because we have plants in the high tunnels we are able to pick ripe ones before the ones growing in the field are ready. Now those in the field have reached a proper size for fried green tomatoes. Don't be shy. Try this traditionally southern treat. You will be pleasantly pleased. Try frying them with your Sunday morning omelet.

These are not the green tomatillo used in salsa. That is a different variety with a papery husk.

Fried Green Tomatoes

Source: Family Circle (11/1/02)

Directions:

Core three large green tomatoes; slice $\frac{3}{4}$ inch thick. Drain slightly; season each with a pinch of salt. Place $\frac{1}{3}$ cup of flour in a shallow bowl; 2 beaten eggs in a second bowl; and $\frac{1}{4}$ cup cornmeal, 2 tablespoons Parmesan Cheese, $\frac{1}{8}$ -teaspoon cayenne, and $\frac{3}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon black pepper in a third. Dredge slices in flour, then eggs, then cornmeal mixture; fry in vegetable oil over medium heat about 3 minutes per side or until golden brown.

Variation:

Oven Roasted Green Tomatoes:

Prepare the tomatoes the same. Line the bottom of a roasting pan. Drizzle with olive oil and bake at 350 degrees until tender.

GREEN TOMATO DILL PICKLES

Ingredient:

5 lb SMALL FIRM GREEN TOMATOES
3-4 heads FRESH DILL OR 2 Tbs. DILL SEEDS
1 GARLIC CLOVE
1 WHOLE CLOVE
4 cups VINEGAR
 $\frac{1}{3}$ cup PICKLING SALT

Wash tomatoes. Slice $\frac{1}{4}$ -inch thick. Pack loosely in hot sterilized quart jars with $\frac{1}{2}$ -inch headspace. To each quart, add 3-4 heads of dill (or 2 T), 1 clove garlic, 1 whole clove. In saucepan (non-aluminum), combine vinegar, salt, and 4C water. Bring to boil. Pour boiling liquid over tomatoes, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Processing: boiling water bath in quart jars for 20-minutes. Makes 5 quarts.

Cabbage Ideas

Panned Cabbage

Melt in skillet 2 tbsp. fat, 1 bouillon cube, $\frac{1}{8}$ tsp. salt. Add 3 cups shredded cabbage. Cover. Cook 10 minutes until tender. 4 servings.

Bohemian Cabbage

Mix lightly in skillet: 5 to 6 cups finely shredded cabbage, $\frac{1}{4}$ cup water, 1 tbsp. minced onion, tsp. salt, $\frac{1}{4}$ tsp. pepper, $\frac{1}{2}$ tsp. caraway seeds (if desired). Cover. Cook over low heat 5 min. Stir in $\frac{1}{2}$ cup cultured sour cream. Heat through. 6 servings

Hot Cabbage Slaw

Mix in deep pan or skillet.

2 tbsp. butter	2 eggs, slightly beaten
$\frac{1}{4}$ cup vinegar	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ tsp. dry mustard	1 $\frac{1}{2}$ to 2 tbsp. sugar
$\frac{1}{2}$ salt	$\frac{1}{8}$ tsp paprika

dash of pepper

Cook over low heat until slightly thickened, stirring constantly. Add 5 cups shredded raw cabbage.

Heat but not cook. Serve immediately.

6 servings