



The Nibbler



Your personal source for the best summertime veggies.

Covered Bridge Gardens

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Week 9 of 16

THEN... NOW



View in the greenhouse door...



...mature tomato plants today.

As we round the half way mark, maybe it's time to take a look back and see where we have come from. This week I thought you would let you see how things have changed from June to August around the farm. The barn lot has changed from hundreds of flats lying around to be planted to picking buckets and harvest bins piled up. Diane has been including several photos of Peters Creek in her blog too.



Early plants waiting to be planted...



... harvested watermelon. (Notice the tractor is still parked at the end)



Now you see the horizon...



... now you don't, hidden by the popcorn.



Tomatoes in blossom...



...ripening tomatoes in the field.



Just planted broccoli...



...leafy broccoli plants soon to make flowery heads.

Here's a little movie of the Shaker Market with some clips of our vegetables and even a quick view of us. <http://www.fox8.com/lifestyle/thatslife/>, click on the Shaker Farmers Market.

Ingredients: *You will find more tips and recipes at our website.*

We hope as a CSA share holder you are enjoying your growing season harvest. You have enjoyed some early delights like peas and radishes and now have moved in the mid season beans, watermelons and corn. You can still look forward to the late season harvest of peppers, winter squash, and a whole lot more. Over the past eight weeks you have received over 20 different tastes of the season. But we're not done yet. Go to cleveland.com to see how we compare to other CSA farms.



Week Two

Bell Peppers

This year our bell peppers have decided to take their sweet time producing. It is one produce you can eat unripe now in the green stage and then ripen in the red pepper stage. At both time it gives its own distinct flavor to dishes. They are great for baked stuffed green peppers or raw in a salad or salsa. By early September we will be seeing them turning color.



Stuffed Green Peppers

Source: Better Homes and Gardens Cookbook (1937)
Serves 4

Ingredients:

4 medium-sized green peppers	2 Tbsp melted butter
1½ cup fresh corn	2 slightly beaten eggs
1 cup diced raw tomato	1 ½ teaspoons salt
4 Tbsp finely chopped celery	1/8 tsp black pepper
1 Tbsp. finely chopped onion	½ C soft breadcrumbs

Directions:

Wash peppers, cut off tops, remove seeds, and parboil in salt water 3-5 minutes; drain. Combine remaining ingredients and stuff pepper shells. Replace tops. Place in a greased casserole with a little water; cover and bake in slow oven (325 degrees) 50-60 minutes.



Week Eight

Green Cabbage

Nothing beats the flavor of fresh cabbage. It has a long shelf life in your refrigerator. Once cut keep wrapped to keep it air tight. It was the flexibility to be raw in coleslaw or cooked.



Halushka

From Cathy Lovas

3 Tablespoon Extra Virgin Olive Oil
3 cloves chopped garlic
½ head cabbage, coarsely chopped
¾ teaspoon salt

4 Tablespoon Butter
½ cup diced onion
½ bag noodles cooked
¾ teaspoon pepper

Place oil and butter in skillet. Add onion and garlic and sauté until onion is transparent and garlic is lightly browned.

Add cabbage, salt and pepper and cook stirring frequently until cabbage is cooked and lightly browned. Add cooked noodles stir until well mixed. Add more salt pepper and butter to taste. Serve hot.

Send me your best caption for this photo.

