



The Nibbler

Your personal source for the best summertime veggies.



Covered Bridge Gardens

Mick, Kay and Steve Prochko
1681 Netcher Rd., Jefferson, O. 44047
(440) 862-1682 Cell
mick@coveredbridgegardens.com
www.coveredbridgegardens.com

Peters Creek Farm

Mike and Diane Hiener
3451 S. Denmark Rd. Dorset, O. 44032
(440) 813-4339 Cell
peterscreekfarm@suite224.net
www.peterscreekfarmltd.com

Week 6 of 16

Since weather has been on our minds a lot I wanted to share a few facts with you. We are not making a statement about global warming but these facts are interesting. No doubt about it, it has been a hot one. While I am writing this we are having one of our cooler days. We have turned off the air conditioning and opened the windows.

Published: Saturday, July 17, 2010, 7:00 AM
At cleveland.com

Everdeen Mason, The Plain Dealer Cleveland roasts as temperatures on the rise across the globe

CLEVELAND, Ohio -- Think it's hot just in Cleveland? With a record June on the books, the globe has reached its warmest point ever.

June's combined land and ocean average temperature was 61.1 degrees, the highest world temperature since records were first kept in 1880, said the **National Climatic Data Center**. The January-June average temperature was 57.5 degrees, also a record. Both numbers are 1.2 degrees warmer than the 20th century average. Worldwide, the central and eastern United States, eastern and western Asia and Peru have had the most above-average temperatures the data center said.

Cleveland has not toppled any daily records of late, but temperatures for June and July have been more than 4 degrees higher than average, said Dave Houk, an AccuWeather meteorologist.

June's average high was 81 degrees, according to **National Weather Service** numbers. July's average high has been 85.

Houk said there are several reasons for the heat in Ohio, including high pressure in the Eastern states and warm air coming from the South.

Cleveland's hottest June day was 91 degrees on the 27th. July has had five 90-plus days, with more likely.

"I don't see any major cool-downs," Houk said. The thermometer could hit 90 on Sunday.

The long-range forecast contains more of the same. Houk anticipates temperatures will be about 3 degrees above normal in August and September.

Want More??

If you are at a CSA drop off point and would like more popcorn, cornmeal or wheat flour please let us know and we will bring it. Those at Erie will see us with extra of each but a quick note would make sure we bring the flavor and size your want. At Pembroke Child Development our popcorn is on sale as a fund raiser for the garden they grow. Any orders there will contribute a portion to this cause.



I wanted to share with you the real sewing talent of one our CSA members, Leslie Clarke. She surprised us this winter with this wonderful "Veggie Spread". Each square is fabric of a different vegetable we grow and then she used a top stitching of corn, tomatoes and peas. She also incorporated photos she took while on her visits to the farm. We haven't decided which wall to hang it on. I get it out every time we have guests and see something new in the stitching each time. Go to her facebook page and look through her photos and other creations she has done. Thank you Leslie for this family treasure we will hand down for generations.

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

What's green and round and looks like a small pumpkin?

This week some of you may receive something that looks like a small pumpkin in your share. It's a round zucchini. Some of them might even be yellow. This unusual shaped squash lends itself to some new ideas.

How about a squash bowl? Slice off the top of the squash when cutting a pumpkin. Then scoop out the seeds. Lay the top back on and bake until tender. Serve as is or fill with cheese and sausage and bake as the dish. Small ones can make individual servings.

These round shapes lend themselves to nice large slices to grill.

You can use your imagination. Let me know what you found to do with yours.



Sweet Basil



Basil

Sweet leaf basil is the traditional flavor herb used with tomato dishes or in salads. It can be used in the preparation of poultry, lamb, pork and seafood.

Green Beans with Pesto and Pasta

Ingredients:

4 ounces multi-grain penne pasta
4 cups green beans tipped and cut in 1 ½ inch pieces.
8 ounces fresh mozzarella, cut into one-quarter-inch dice
¼ cup basil pesto
¼ cup freshly grated Parmesan cheese

Preparation:

Cook pasta according to packages directions until al dente. Add the green beans to the pot during the last 5 minutes of cooking time. While the pasta cooks, place mozzarella and pesto into a serving bowl. Drain the pasta and beans, saving ½ cup of the cooking water. Add pasta and beans to the serving bowl. Toss to combine adding water, if needed to loosen the sauce. Sprinkle with the Parmesan and serve immediately. Serves 4

Pesto

Source: Diana Brook, Jefferson, Ohio

Ingredients:

2 C. chopped basil leaves
1 C. olive oil
2 cloves garlic
½ C. grated Parmesan Cheese
½ C. grated Romano Cheese
¼ C. pine nuts or chopped pecans
Black pepper to taste
Fresh lemon juice to taste

Directions:

Using a blender, mix in order. Serve fresh or freeze in ice cube trays. This will make a serving size for sauces, dips or baked potatoes and pasta dishes.

How to contact us?

The best ways: e-mail, facebook and/or written note
mick@coveredbridgegardens.com

To reach us through the website go to contact us in the menu. This sends all messages to our e-mail.

The worst way: Phoning Mick while he's driving or plowing is a hit or miss whether your message will be put to paper. I know sometimes you want to call at the last minute. I suggest follow up with an e-mail or note so dates and details are clear. So far you have been so understanding of our errors.