



What's in the Box

Strawberries
Green Onions
Sugar Snap Peas
Cucumbers
?????

The zucchini is just not growing for some reason....it blossomed and made little zucchinis but now they are not getting bigger. We are thinking maybe that since we had such a wet spring that the plants didn't form good roots because they didn't need to. Now that it's dried out they are concentrating on establishing good roots and not making food!!! ☺

The sweet corn is finally tasseling. Unfortunately, although it is mature(because we planted it so long ago) it has not grown fully due to the bad weather so we have 2 to 3 foot stalks making ears.

Whatever size ears it makes I'm sure they will still taste good so you might be getting small gourmet sweet corn for the first batch. Last year on June 28th we took 175 dozen to market.....don't think that will happen this year.

Recipes

This is a favorite recipe of mine in the summer time because I use whatever veggies I can find to add to this and make it my own.

1 Pound Boneless Pork Loin cut into cubes
2 cups julienned Zucchini
½ pound fresh mushrooms, sliced
1 medium onion, cut into wedges
1 cup julienned green pepper
1 tablespoon cornstarch
3 tbsp light soy sauce
1 tbsp cold water
¼ tsp garlic powder
Hot cooked rice

In a skillet or wok coated with nonstick cooking spray, stir-fry the pork until no longer pink, about 4 minutes. Add zucchini, mushrooms, onion, and green pepper; stir-fry for 3 minutes or until crisp-tender. In a small bowl, combine cornstarch, soy sauce, water and garlic powder until smooth. Add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened and bubbly. Serve over rice.

You can use cucumber and peas in place of zucchini and green peppers. I also end up doubling the sauce because I put extra veggies in.

Directions

For Pick-Up

I still have not got an official box/bag/basket for all of you to take your goodies home in. Let me know what would work best for you. I'm still using the plastic bags and you can bring those back to us to reuse.

Also...if you still have strawberry boxes we can reuse those too.

If any of you have any questions about us, the farm, the plants, the dog, the kids, the land, the equipment, etc.....feel free to ask. We want you to be informed about where your food comes from.

Also...if you want to look around the fields some you can do so this week...it shouldn't be muddy. If you are in a hurry to get your food and get going that's ok too.

