

Newsletter

Wilber's Northside Market

Issue Number 14

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What's in the Box

Potatoes ???
Onions
Hot Peppers
Banana Peppers
Bell Peppers
Tomatoes
Cantaloupe
Sweet Corn ???
Zucchini ???
Cucumbers ???
Green Beans ???
Squash ???

I have not figured out exactly what will be in the box. I do know we will have banana peppers so I put in a couple recipes for them.

The squash is not ripening so fast so we are only getting a few each picking and same with the melons. Scott is happy though that the melons are not all ripe on the same day!!

The cooler temps slow down the ripening process of everything. Since it's taking everything longer to ripen we need to have the latest frost we can get.

Stuffed Banana Peppers

1 sm. chopped tomato
1 sm. chopped onion
1 med. chopped bell pepper
2 c. grated Cheddar cheese
1 sm. jalapeno pepper, chopped
2 tbsp. sweet pepper relish
1/4 lb. bacon
1 doz. banana peppers, with seeds removed
Wash peppers. Make slice down on side and remove seeds. Mix all ingredients except banana pepper and bacon. Stuff peppers, wrap bacon slice around. Bake at 375 degrees until bacon is cooked.

Super Easy Stuffed Banana Peppers

12 Banana Peppers cored, and washed
1 6 oz package cream cheese
1 6 oz package shredded cheese (your choice I use cheddar)
1 tsp black pepper
2 tablespoon Olive oil
1 cup hot Salsa

Mix the Cream and Shredded cheese together with the black pepper. Add in 1 tsb. of the olive oil and half the Salsa. Mix well.

Stuff each Banana Pepper with the mixture. Coat a pan with the remaining olive oil and bake at 350 for 20 minutes. 5 minutes prior to finish top with the rest of salsa and a cup of cheese of your choice.

Serve with Nacho, cold drinks and good friends.

What's going on at the farm.

We keep watching that LOW temperature every night. This morning it was 38 degrees when I woke up.....way too close for comfort. Our fireplace actually came on in the living room and it was set at 62 degrees! I really wish I had my camera yesterday. There was a huge flock of really big birds....maybe 200 or more. A customer said he thought they were pelicans. They were heading south and they were amazing to look at because they were so BIG and so low.

Our webmaster Marty was here last week and got to experience "life on the farm". He helped Scott pick melons and corn and everything else. He works on computers, not out in the dirt, but I think he had a good time.

Here's some good info for saving your stuff for winter...

www.pickyourown.org

<http://lancaster.unl.edu/food/ci/qtomatoes.shtml>