



What's in the Box

Onions
Cucumbers
Hot Peppers
Banana Peppers
Bell Peppers
Tomatoes
Eggplant???
Melons
Green Beans
Sweet Corn
Carrots???

We have a late row of cucumbers coming on so I will try and get at least one to each of you. They unfortunately have the same disease that the earlier plantings had. Rain is a bad thing right now. Our tomatoes are about done. I will still get some for you but they may not be of the highest quality. We had a later planting that was still doing pretty good until it rained all day on Friday and now they are done. The plants get diseased and all the leaves die. You just can't prevent it when it is so cold and rainy all the time. A lot of the Bell Peppers are wanting to be done too.....that is why they are all turning red. Basically the peppers turn red when they are ripe just like the tomatoes do. The good news is that the winter squash and pumpkins are starting to come on and also getting more and more ripe melons each day.

Stuffed Banana Peppers

8 banana peppers
2 tablespoons butter
1/2 cup chopped onion
1/2 cup chopped celery
1 (28 ounce) can crushed tomatoes
1 (8 ounce) can tomato sauce
2 cloves garlic, minced
1 teaspoon dried basil
1 teaspoon dried oregano
2 1/2 teaspoons salt, divided
1/2 teaspoon ground black pepper, divided
1 egg
1 teaspoon Worcestershire sauce
1/2 cup grated Parmesan cheese
1 pound hot Italian sausage
1 pound mild Italian sausage
1 1/2 cups bread crumbs

Cut off tops of peppers, and remove ribs and seeds. Chop edible portions of tops; set aside. Bring a large pot of salted water to a boil. Add peppers, reduce heat, and simmer until tender but still firm, about 5 minutes. Drain and set aside.

Heat butter in a medium skillet. Saute reserved chopped pepper, onion and celery until tender, 3 to 5 minutes. Stir in crushed tomatoes, tomato sauce and garlic. Season with basil, oregano, 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Simmer uncovered for 10 minutes. Preheat oven to 350 degrees F (175 degrees C).

Meanwhile, in a large mixing bowl, combine egg, 1 teaspoon salt, 1/4 teaspoon pepper, Worcestershire sauce and Parmesan. Mix in hot sausage, mild sausage, bread crumbs and 1 cup of the tomato sauce mixture.

Using a piping bag or sausage stuffer, fill each pepper with the meat mixture. Place in a 3 quart casserole dish, and pour remaining tomato sauce mixture over peppers. Bake uncovered in preheated oven for 1 hour.

What's going on at the farm.

We've had a busy week. We took our first load of melons to ISU. We delivered our first order to the Iowa Food Coop. We had John Helde come film us at market on Thursday and he also came out on Friday to the farm after it rained all day to get some footage here.

We had a great night Saturday at my sister's for dinner. We had BLT's and did onions and peppers on the grill and watermelon and cantaloupe AND I made the Black Bean Salsa from last week's newsletter. Sunday night the kids and I ate dinner with my mom and dad and had our sweet corn. I like providing the produce and having other people provide the meals! ☺

This weekend my baby is going to be 10 years old so we will have a "friend" party on Saturday and a "family" party on Sunday.

It looks like it's going to rain sometime today so I need to get this out and get some more picking done before it's too late.