



## What's in the Box

Hot Peppers....6  
Cherry/Jalepeno  
Banana Peppers...4  
Bell Peppers.... 2  
Tomatoes.....2 pounds  
Cantaloupe....1  
Sweet Corn....1 dozen  
Watermelon.....1  
Acorn Squash.....1  
Cabbage.....1  
Carrots.....1 bunch  
Cucumbers.....at least 1

## Cantaloupe Bread

3 eggs  
1 cup oil  
2 cups sugar  
3 teaspoons vanilla  
2 cups cantaloupes  
3 cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
3/4 teaspoon baking powder  
2 teaspoons cinnamon  
1/2 teaspoon ginger  
1 cup nuts, chopped

Beat eggs, add oil, sugar, and vanilla. Cut rind from cantaloupe, cut into 2" chunks, blend until pureed. Add 2 cups cantaloupe to mixture, sift dry ingredients, add to liquid. Pour into 2 greased and floured 9 x 5 loaf pans. Bake 325 degrees for 1 hour or until done.

## Baked Corn and Tomatoes

2 cups cooked corn (fresh or canned)  
2 cups tomatoes (fresh or canned)  
1 teaspoon salt  
1 teaspoon sugar  
1 cup fresh bread crumbs  
3 tablespoons butter or savory fat

Mix seasonings with the corn and tomatoes and pour all into a greased baking dish. Spread the crumbs over the top, dot them with the butter, and bake in a moderate oven for one-half hour. This is a satisfactory way of utilizing leftover corn or tomatoes.

I got the bread recipe from a friend that tried it and loved it so I decided to give it as an option for those of you that might want to try something different.

I put Acorn Squash in the share for this week and there will be more squash in future weeks. There are lots of ideas at [ALLRECIPES.COM](http://ALLRECIPES.COM) if you need some for Acorn Squash. I could research recipes forever because I enjoy finding new ways to use our produce.

## What's going on at the farm.

We've been busy picking melons, corn, and more every day. Jade turned 10 yesterday so we had 2 parties this weekend (friend and family). For her friend party we served the girls hot dogs, cantaloupe, and sweet corn....BIG HIT!! They got to shuck the corn themselves AND also got to ride the golf cart and visit the horses.

One of our highlights today was a DUSTNADO as Scott likes to call them. We were cleaning some melons to take to ISU and it came across the market area and there were leaves and things swirling way up into the sky. It was almost like watching a tornado....you could see the grass moving like someone was using a leaf blower on it and it knocked things over and when it went across the road you could see the dust.

Squash and pumpkins are coming on but we are saving them for later weeks.