



Stone Gardens Farm

~ 83 Sawmill City Road Shelton, CT 06484 ~
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CSA NEWSLETTER WEEK #13, AUGUST 25TH 2009

Hello Everyone,

The heat and humidity, while uncomfortable for us, has been aiding in the growth of our veggies tremendously. Our melons are continuing to thrive, though we still do not have enough to put in the shares, we have plenty for sale in the stand. Come in and try one, they are amazing! Also our peppers are starting to ripen, so it won't be much longer until we get to see those beautiful reds, oranges, and yellows.

This week everyone will be getting a half dozen of our yellow sweet corn, potatoes, tomatoes, yellow squash and zucchini, eggplant, cucumbers, beets, and Tuscan kale and collard greens. In addition full shares will also receive broccoli, beet greens, carrots, more cucumbers, greens and tomatoes, a bunch of basil, and 2 pots of herbs.

After picking cucumbers today, we have decided to start offering a pickling special to CSA members for as long as they last. We have both types Kirby and regular. Both make great pickles. The price is \$15/ box for members. Just come into the stand and ask for a box. We will deliver boxes to Westport also, just send an email with how many you'd like.

Thanks and Enjoy,

Stacia

Easy Dill Pickles from picklethis.com

Ingredients

- 4 Dan. Pickling Cucumbers *
- 1 Bunch Dill
- 1 quart Cider Vinegar
- 8 cups Water

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1 cup Pickling Salt
Cloves Garlic, Peeled

Method

* Pickling cucumbers are cucumbers that are not less than 3-inches long and not more than 4-inches long. Wash the cucumbers and remove any stems. Cover with cold water and refrigerate overnight or for several hours. Pack the cucumbers into pint jars as tightly as possible. Poke in 2 springs of dill. Bring the cider vinegar, water, salt and garlic cloves (12 to 16 cloves depending on your taste) to a boil. Boil for 2 minutes. Fish out the garlic cloves with a slotted spoon and put one in each jar (or to taste) while the brine cools slightly. Pour the hot brine into the jars and seal. Makes 12 Pints. **Yield** 12 Servings

Bread and Butter Pickles from picklethis.com

Ingredients

12 large Cucumbers
6 medium Onions
1/4 cup Salt
1 quart Vinegar
2 cups Brown sugar
1 tablespoon Dry mustard
1 tablespoon Turmeric
1 tablespoon Cornstarch

Method

Wash, peel and slice cucumbers and onions. Cover them with the salt and let stand overnight. Bring vinegar and sugar to a boil. Sift together mustard, turmeric and cornstarch, mix with a little cold vinegar and add to vinegar and sugar. Drain cucumbers and onions. Put in vinegar solution and bring to a boil. Pack into sterilized pint jars to within 1/2 inch of top. Process in boiling water bath five minutes.

Yield 7 Servings

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Grilled Zucchini

Medium zucchini (as many as you like)
Italian salad dressing (we like Good Seasons)

Slice zucchini about ¼ inch thick lengthwise

Marinate in dressing for at least 1 hour

Heat grill, when hot put zucchini slices directly on grates, flip with tongs after about 1-2 min. Flip after 1-2 min again. Repeat until zucchini slices are very flexible (that's how I know when they are done).

Serve hot or cold

HERBED OVEN-BROWNED POTATOES

3/4 pound boiling potatoes (2 to 3 medium)
1 tablespoon mixed chopped fresh herbs such as thyme, rosemary, and/or oregano or 1 teaspoon mixed dried herbs, crumbled
1 garlic clove, chopped fine
1 tablespoon unsalted butter
freshly ground black pepper to taste

Preheat oven to 450°F.

Cut potatoes into 1/4-inch-thick slices and in a saucepan of boiling salted water cook 5 minutes, or until just cooked through. Drain potatoes well in a sieve and transfer to a 6-cup gratin dish (1 1/2-quart) or other shallow baking dish, 11 by 8 by 1 1/2 inches. Toss potatoes immediately with remaining ingredients and pepper and salt to taste and bake in upper third of oven 20 minutes, or until potatoes are pale golden.

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