



Bear Prints

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A few folks still haven't paid their second half. Please get it in this week so I don't have to make phone calls. Thanks!!

Farm News

Mike finally got a new truck to replace the one he lost in the fire. It's a 1989 Ford. It needs some work, but it's hard to find a work truck, & he loves Fords.

He also finished putting down all the rebar for the farm stand addition. He is torn between hoping it doesn't rain on Tuesday so Dennis can do the concrete floor and hoping it does rain, since the veggies really need it. I'll take the rain but no hail please!

He was more of a mechanic than a farmer last week. He fixed the excavator so that's back up and running again. He also had to fix the stock trailer. Last time we used it the axle fell out. He had to fix it this weekend since someone bought a pig for a barbecue and he had to deliver it to LeMay's this morning.

You can start picking most of the pick your own stuff now—just not the cherry tomatoes that aren't tied up yet. The first bed next to the shop are the hot peppers. They start out with jalepenos, but they are quite hot. You might want to remove the seeds and white part. They are followed by a larger light green Hungarian wax, which have medium heat. Then comes the crazy hot habanero (the tag may say Chinese helios). Chinense is the species name for habanero and helios is the variety. Be extra careful with these—a little goes a long way. They ripen orange. At the end are capperino, a cherry pepper perfect for stuffing. They are also medium heat. With all the hot peppers, the more ripe the more hot usually. They ripen from the bottom, so look underneath for big ones.

You can come anytime to use the pick your own beds.

Next to the hot peppers are the okra, which are also ready. Pick the pods when they are small and not woody & tough. Pick off and discard any that are over-ripe.

The tomatillos are ready, too. Look on the bottom for ones that have split their husks. Chop up with onions, garlic & cilantro for salsa.

What's New In Your Share This Week

New this week are **green peppers**, **red long of tropea onions** and **our own corn**. Let's start with the **corn**. We have grown corn in the past on our rented land, but I don't remember growing CSA corn here on Davis Rd. This variety is yellow & Mike says it's sweet (I eat raw corn quite a bit, but I haven't had a chance to try it yet). You can husk it here and leave the greens for the sheep. It actually stores better in the fridge that way in a plastic bag, but why wait to eat corn this fresh?! Plan on having it within a couple days. You can steam it in just a little water for a few minutes or leave it in the husks and grill (soak them first). We are traditionalists with corn; lots of butter & salt unless it's raw.

Also new are **red long of tropea onions**. They are strong raw but when cooked

are incredibly sweet. Our favorite, they are a summer onion, which means they'll last on the counter for a few weeks instead of months. Don't store onions or potatoes in the fridge, but don't store them next to each other either, since they'll make each other spoil.

We will also start picking the **green peppers**. The plants are in the front field. Thank God we planted them in plastic & put landscape fabric down in the aisles. A lot of the transplants died for some unknown reason, but the others are doing great. Unfortunately so are the weeds in the little holes we cut to plant the peppers. I cut down a bunch yesterday after the market. They were almost as tall as me. Can't imagine the jungle it would have been without that landscape fabric!

Bear Hill Farm CSA

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*PICK UP MONDAY OR WEDNESDAY
3 PM UNTIL 7 PM*

*(Please make arrangements at least one
week in advance to switch your pick-up
day.)*

CSA Since 1998

COME ANYTIME —
THIS IS **YOUR FARM!**

The Many Seasons of Summer

Before I moved to New England, I spent 15 years in the San Francisco Bay Area (that's where I went to college). People who move there from anywhere in New England or the Midwest—any place that has normal cold winters and snow—will tell you that it's very hard to adjust to not having any change in seasons. I didn't have that problem! I loved that it could get up to 70 degrees in February, and even over a very cold winter you never had to get out a winter coat. And I learned to recognize the more subtle changes in season: a little less light in the winter, a lot less rain in the summer.

Still, it was nice moving back to New England and some *real* weather. Fall, when the leaves crunch underfoot and the apples are crisp. That first big snow of winter, when you call your boss to say you'll be spending the day shoveling the driveway. Spring, of course, "mud season" - and the day the forsythia are *finally* in full bloom. Followed, it never fails, by summer. Glorious summer!

By the calendar, summer starts with the solstice, June 21, and lasts exactly 3 months into September. That hardly makes sense to me. Then there is the less scientific but more traditional Memorial Day-Labor Day season. According to this calendar, summer is almost over. Boohoo!

I prefer to measure time by the farm calendar. Summer on the farm is actually a number of seasons, each with its own delights. Those first couple of weeks, with the wide variety of greens; followed by zucchini and green bean season. Now, as we approach the middle of August, we see summer really developing a full head of steam. Peppers, tomatoes, eggplant! Corn on the cob! In this sense summer has only just begun!

Soon we will find late-summer vegetables, like leeks, in our share. But it won't be until the winter squash come that we can really be thinking of the season's end. By then, we'll be ready to feel those leaves crunch underfoot, another turn of the wheel.—Anna Barker (annabarker@verizon.net)

Recipes: Stuffed Peppahs

Creamy cheese and spicy peppers seem to be made for each other. I have some fresh mozzarella balls at home, purchased on impulse in bulk quantity from BJs, so I may be making a variation of one of these recipes. Maybe with prosciutto? I've also seen similar recipes adding bacon, but then bacon goes with everything.—AB

Stuffed Hot Peppers

From allrecipes.com

1/3 C ground Italian sausage
1 (8-oz) package cream cheese, softened
3/4 TBS garlic salt
3 TBS grated Romano cheese
1 tsp dried oregano
1 tsp dried basil
1/3 C Italian-style dry bread crumbs
1 TBS olive oil
6 Hungarian hot peppers, cored and seeded

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Preheat oven to 350 degrees.

In a medium bowl, mix together the sausage, cream cheese, garlic salt, Romano cheese, oregano, basil, bread crumbs and olive oil. Stuff the peppers with the sausage mixture. Place on a baking sheet, and bake in

the preheated oven 20-25 minutes, until the stuffing is light brown and bubbly.

Goat Cheese Stuffed Cherry Peppers

From forkknifeswoon.com

6-8 fresh cherry peppers, halved lengthwise and seeded
1/2 C goat cheese
1/4 C skim-milk ricotta cheese
Kosher salt and freshly ground pepper, to taste

Preheat the oven to 375 degrees. In a bowl, mix together the goat cheese and the ricotta, until well combined. Season with salt and pepper, to taste.

Spoon the goat cheese mixture into the cherry peppers, mounding the cheese up a bit. Arrange the stuffed peppers onto a sheet pan and roast 5-7 minutes, until the cheese begins to turn golden brown. Turn on the broiler, and cook for another 1-2 minutes, watching the peppers carefully so that they don't burn, until the cheese begins to just bubble. Serve warm.

DOUBLE ISSUE NEXT WEEK.

SEND IN YOUR RECIPES!