

North Creek Community Farm NEWSLETTER

Week Twelve

Tuesday, Sept. 1, 2015

IN THE BAG:

Sweet corn
Jalapenos
Garlic
Shallots
Green beans
Tomatoes
Cilantro

Notes on the vegetables

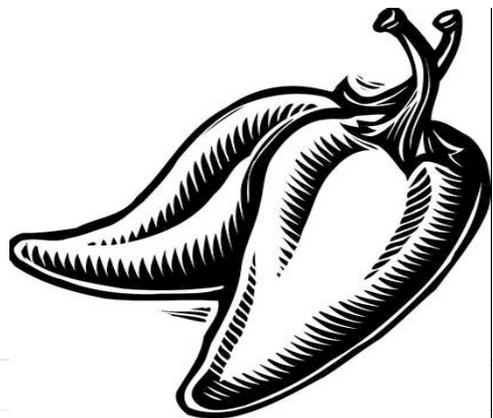
What a good year for sweet corn. It is one of my favorite summer treats. Mostly I like it with just a hint of butter and some salt but I have included a Mexican corn recipe that is really fun.

There is nothing leafy in the bag this time. The timing is off a little but look for chard in the bag next time. Revel in the goodies that are best right now, tomatoes and sweet corn.

The jalapenos are a mixed bag this year. Some of them are very hot, and some are mild. Most of the heat is in the seeds and white membranes so clean them out meticulously. Make sure you wear some gloves and wash your hands after de-seeding them. If you don't like hot foods, put the peppers in the extras box.

The tomatoes are chugging along. I have almost had enough to last through the winter but not yet.

The small green beans (fillet beans) are really wonderful. It takes a little work to get them ready to eat but well worth the trouble.



Winners and Losers

Each season some things do really well and some things have challenges. It is always a delicate balance to give you information about the season without sounding whiney. I will proceed anyway because this is your farm and I like to keep you up on what's going on.

One of the challenges this year had to do with the lay out of the garden. For every season until this year, the rows of the main garden near the house have run North and South. Each year the North end of the beds was dry and less fertile while the ends nearer the house, down the slope of the field were wetter and more fertile. When I irrigated, more water was applied, because of gravity at the lower, closer end that was already too wet. I made the decision to move the rows so that they ran East and West. The upshot was that each row or bed was stripped with the weeds and fertility that the previous year had left. Crops were big in some spots and small in others, weedy in some areas and almost weed free in others. It's been a little rough. This will smooth out next year with added fertility and time for the ground to even out.

Some of the crops loved the steady moisture that we have been having. The carrots did well and the broccoli mid-summer was still sweet. The early greens were wonderful as well as the first crop of beets. Unfortunately the weeds were delighted with the rain. Last year was very wet as well and the weeds had run amuck. The results of their ecstasy were felt this year. Much of the direct seeded crops struggled, particularly those that are covered with remay: arugula, Hakurai turnips and mustard. We have worked hard to keep this year's weeds from setting seed but it is always an uphill climb.

The biggest loser this year is the melons. Usually they are not hard to grow but something happened early and the vines did not set fruit. I am still not sure what happened but there are very few fruits and not enough to ship. Alas alack. They did not like the rainy weather.

Easy Baked Jalapeno Poppers

Jalapeno halves stuffed with cheeses and cilantro and baked for a fabulous appetizer or snack!

Yield:

24 pieces

Ingredients:

12 large jalapeno peppers
6 ounces cream cheese, softened
6 ounces (1 1/2 cups) shredded mozzarella cheese
1/4 cup (packed) finely chopped cilantro leaves
1/8 teaspoon salt
Bread crumbs or Parmesan cheese, optional

Instructions:

1. Wearing protective rubber or plastic gloves, slice jalapenos in half lengthwise and remove the meat and seeds.
2. In a medium mixing bowl, beat the cheeses, cilantro, and salt until creamy. Spread into halved peppers. If desired, dip or roll the tops of the peppers (the open cheese-stuffed side) in breadcrumbs or grated Parmesan cheese.
3. Place peppers cheese-side-up on a baking sheet. Bake at 425 degrees for 15 minutes or until hot and lightly browned on top. Serve and enjoy!

Mexican Corn on the Cob (Elote)

Servings: 1

Ingredients

- 1 cob corn
- 1 tablespoon butter
- 1 tablespoon mayonnaise
- 2 tablespoons cotija cheese (crumbled, or feta or parmigiano reggiano)
- cayenne pepper to taste
- 1 lime wedge

directions

1. Bake the corn in a preheated 350F/180C oven for 25 minutes.
2. Let the corn cool until you can handle it and peel the husk back.
3. Spread butter on the corn followed by the mayonnaise.
4. Sprinkle on the cheese and season with cayenne pepper to taste.
5. Serve with a lime wedge.