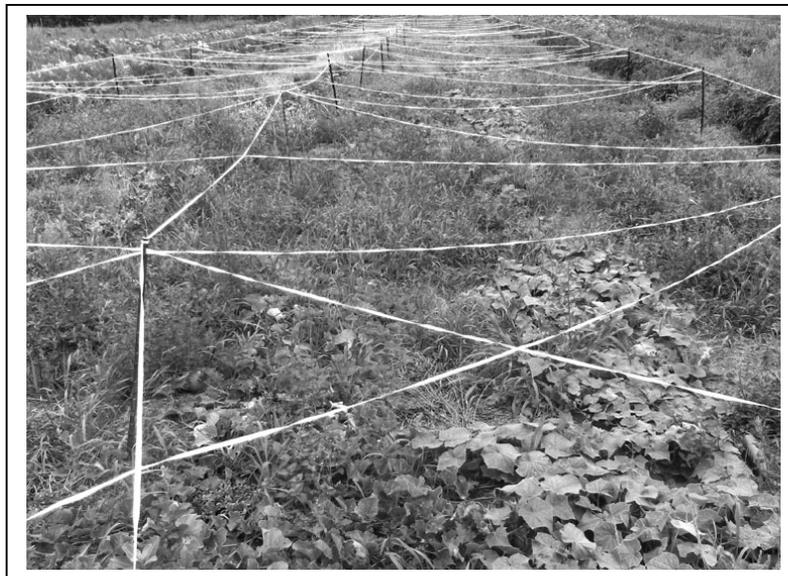


North Creek Community Farm NEWSLETTER Week Nine Thursday, Aug. 13, 2015



Darn Deer!

I think each new generation of deer who live at my farm was taught to eat watermelons and cantaloupe. They have been hitting them hard. We created an amazing fence over and around the melons. Hopefully the deer will slow down, check out the fence and realize it is electric. I think it looks scary so maybe the deer will think so as well.

Now with that fence up they are digging up the beets and eating those. Sigh. Ah well, I am sure I can dig up a few more posts.

We have been fighting deer for years, but there seem to be more this summer. What the early settlers must have battled when first starting their gardens. On the other hand, they had cougars and wolves to help them keep things in balance.

IN THE BAG:

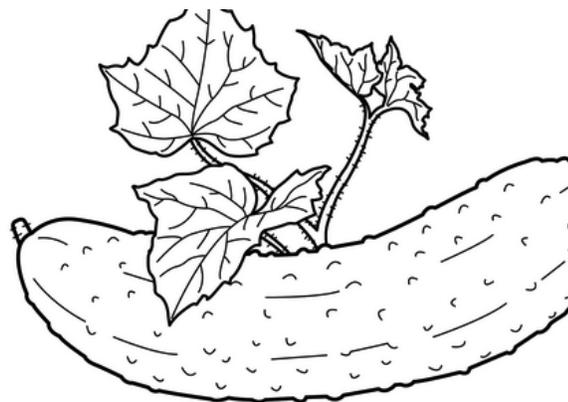
Cabbage
Beets
Salsa Pack (delivered for two weeks)
Cucumbers
Summer Squash
Lettuce mix
Garlic

Notes on the vegetables

I love **cabbage**. I like it sautéed with a little kielbasa or other spicy sausage.

Salsa Packs are a special treat to use the first tomatoes. If you don't really like salsa, just use the tomatoes and other things in the bag. We will ship the salsa packs two weeks in a row so you do not need to divide it up. Just let one person have it one week and the other can have it the next.

These **beets** are from the earlier planting. There are not a lot, but enough for a meal. There will be more soon from a more recent planting.



Corn Feed, Saturday, August 15 Starting at 2:00 p.m. Option to bring a tent and spend the night

This is a relaxed family oriented event. We'll go up and pick sweet corn about 4:00 and boil it over the fire. Supper around 6:00. I'll be making salads with garden goodies in the afternoon and I will provide hotdogs and buns. Desserts, beverages and anything else you care to bring is great. Breakfast in the morning cooked on the woodstove with coffee, pancakes, local sausage and O.J.

Roasted Cabbage with Bacon

Serves 4 to 6

1 head green or Savoy cabbage, outer leaves removed
Olive oil
Coarse kosher salt and freshly ground black pepper
4 slices thick bacon, 6 to 8 ounces

Heat the oven to 450°F. Cut the cabbage into quarters and slice the bottom of each quarter at an angle to partially remove the stem core. Cut each quarter in half again so you have eight wedges. Lay these down on a large roasting pan or baking sheet and drizzle very lightly with olive oil. Sprinkle generously with salt and pepper.

Cut each slice of bacon into small strips and lay on top of the cabbage.

Roast for 30 minutes, flipping the cabbage wedges once halfway through. If the edges aren't browned enough for your taste after 30 minutes, put them back in for five-minute increments until they are.

Serve immediately; the wedges cool down fast.

Recipe Notes

1. **Roasting Rack:** Some cooks prefer to [roast the cabbage on a rack](#), which helps the edges crisp up and brown more. But when you roast it flat in a pan more of the bacon and its drippings stay with the cabbage, which I prefer.
2. **Types of Cabbage:** You can use any sort of cabbage with this recipe. I've never used red cabbage but I am sure it would work beautifully. I also like roasting Savoy cabbage; it tends to give you smaller, more manageable wedges.

Quick Bread and Butter Pickles

Makes 4 jars

Ingredients:

- 1 cup apple cider vinegar
- 1/2 cup white vinegar
- 1 1/2 cups water
- 1/2 cup brown sugar
- 1 teaspoon salt
- 1 teaspoon dried dill weed
- 1 teaspoon mustard seed
- 2 hothouse cucumbers

Instructions:

1. Slice cucumbers 1/4-inch in thickness.
2. Combine vinegars, water, sugar, salt, dill and mustard seed in a medium sauce pan and bring to a boil. Boil for 1-2 minutes, then turn off heat. Allow mixture to cool for 10 minutes.
3. Place cucumbers into four small mason jars (or any jar or container with a tight fitting lid) making sure to fill each jar almost all the way full with cucumbers. Pour pickling liquid over cucumbers until they are full submerged in the liquid. Put the lids onto each jar and refrigerate for a minimum of two hours but overnight is best. Pickles may be stored in an airtight container in the refrigerator for up to three weeks.