



Happy Hollow Farm News

Week 11 of 25 - July 25, 2011



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Spotlight on Sun Gold Cherry Tomatoes



Jill's Sun Gold cherry tomato pasta.

Roast on a baking sheet in the oven or on the grill, 1 pint of cherry tomatoes drizzled with olive oil, salt & pepper. Puree the roasted tomatoes in a food processor or blender. Put over pasta. Shred over the top parmesan and chopped fresh basil, salt & pepper to taste. ENJOY!

YEAH... these delicious treats are ripening and will be filling our shares for the next many weeks! I'm sure that you will all enjoy them as much as we do here on the farm. Sun Gold cherry tomatoes are my favorite cherry tomato variety. I did grow two other varieties, a red cherry and one called black cherry this year so there would be so fun colors in your pint boxes. We'll see how the others measure up in flavor to the Sun Golds.

As you can see by the picture to the left, these tomatoes get HUGE! I use 8' t-posts and bailing twine to form a trellis system to hold up the monster plants. For at least 6-7 more weeks these beautiful jewels will be harvested every other day. Actually, all of the tomatoes are harvested 3-4 times each week in order for them to be at peak ripeness when you get them in your boxes.

What's in your share this week

For full, partial & single shares

- * Leeks (Lincoln)
- * Cherry tomatoes
- * Sweet peppers (green bell, sweet banana, or apple)
- * Summer Squash
- * Zucchini
- * Cilantro
- * Basil

For full shares

- * Green beans

Remember to return one box when you pick up your box each week





Guest Appearance... Farm-Hand Jill Update

The vegetables, farm-hands and farmers alike are all consuming huge amounts of water in this heat. Amazingly, we are all making it through just fine.

The tomato plants have grown tall and are now hanging fruit-laden arms by their sides. They promise a bountiful harvest in the coming weeks. Melons that were softball-sized last week are now peaking from under giant leaves, inviting speculation on when they will be ready. I daydream of snacking on them, possibly by the end of the month. The zucchini and summer squash plants are going crazy. What is a flower one day becomes a six inch long vegetable by the next! Amazing! Pepper plants are loaded down too. Their glossy leaves shade the fruit, preventing sunburn. Liz taught us last week that peppers can, in fact, become sunburned if not shaded by their leaves! It looks like a white patch on the skin. I have learned so many fascinating things this summer on the farm.

It's hard to imagine anything but the heat of mid-summer. But, we are already busy preparing for late summer and fall. Spent early summer plants have been removed, beds tilled and prepared for what's next. Many seeds have been sewn in the greenhouse and some of the plants are ready to be put in the ground, just as soon as we see a break in the heat. For now, they share my favorite lunch-break spot, under the shade of a huge Ash tree.

SAVE THE DATE

August 14th, 2011

HHF CSA Potluck

Time: 3:00pm - 7:00pm (creek wading, farm tours, volleyball, etc. starting at 3:00pm onward, dinner will begin at 5:00pm)

Where: [Happy Hollow Farm](#) (click on the link for a map to the farm)

RSVP: You will be receiving an E-Vite shortly! Please let us know if you are coming and what fabulous summer dish you plan to bring. We look forward to having you come enjoy the farm!