

Middleton Farm's Newsletter

July 2012 #1

WHEN You Can Expect Your First Share

Midland and Mt Pleasant members can pick up their share starting next Wednesday, July 11th.

Saginaw VA members: arrangements are still being finalized with the hospital.

The hot weather and warm nights have been beneficial to our garden (as well as the weeds) and we should be seeing our first string beans, cucumbers, yellow peppers and early cabbage very soon. However, the heat has played havoc with some of the plants. The spinach took a beating with all the sun and heat and the herbs are way behind.

Currently, the plan is to do another planting in a few weeks to make up for the loss of many of the leafy greens. Even the herbs are way behind as they were the last to go in the ground.

So keep your fingers crossed and hopefully we will see those missing crops near the end of August!



Presentation and Cookout a Success!

This year, the Midland Master Gardeners club came out to the Middleton farm to learn of our CSA and a few members got to visit as well!

We are grateful for the wonderful turnout and the awesome desserts brought by the club members!

After the dinner of hamburgers and sweet treats, a presentation was given to provide the history of Middleton Farm as well as the practices in use at the farm. A few minutes of questions and answers was followed by a chance to go through the garden and see the progress being made.

We want to thank everyone who took the time to come out and visit us!

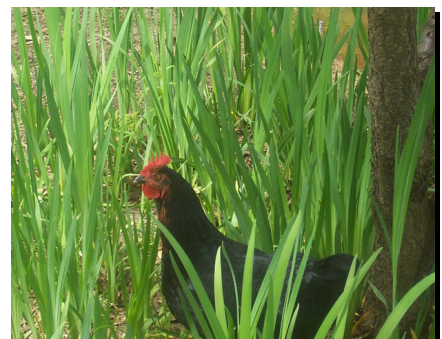
Getting Ready for Your Chickens!

As part of your harvest share, we will be supplying members with whole or quartered chickens!

You will be notified by email when to expect your delivery so be sure to have a **cooler with an ice pack** on hand to keep your poultry cold.

Most members will be receiving a chicken on the 2nd, 3rd or 4th harvest share delivery. Also, please let us know if you prefer your chicken to be whole or quartered.

We will do our best to suit your request!



If I just stay still...



Fruity Vegetable?

In almost every garden, you can find the fast-growing, ever-abundant Banana Pepper. This is because banana peppers are one of the most forgiving plants found in the garden. These peppers are grown in similar conditions to the tomato, so if you can grow a tomato well, consider these.

As the name suggests, this pepper comes with a bright yellow skin and long curved body from which it gets its name. Mostly found pickled on your pizza, the banana pepper has various uses and can be found anywhere from salads to roasts. The main reason for this is the firm fleshy skin and mild heat.

Not to be confused with the Hungarian Wax Pepper or the Peperoncini, this version has less heat than the Hungarian Wax and more sweetness than the peperocini. Most often, bunches of these three peppers will be sold in together to combine the flavors in whatever dish being prepared.

The banana pepper; one of the vegetables you will find in your first harvest share of the year!

ATTN: Egg Share Members!

This week has been a banner week for our meat as we have sold out!

Unfortunately, that means there will be nothing to sell at the Farmers' Market in Midland on Saturday. So rather than hold up a spot, we would like to make arrangements with our egg share members to double up their eggs on another date.

Please contact Matt Middleton to make further arrangements!

Wanted!

Egg Cartons – If you are throwing away polystyrene egg cartons, please consider donating them to us!

Middleton Farm would rather **reuse** these than have them end up in a landfill, or worse, the ocean! Help us reduce/**reuse**/recycle!

Testimonials – If you had a good experience with us, please consider writing up a small testimonial for the Local Harvest website.

If you did not, please let us know so we can remedy any problems!

Big 3 Meat Shares - Check out our new offering which include beef, pork, and chicken! 6 drop offs of 55 lbs of meat!

Basil Banana Pepper Jelly

This recipe makes 3 8-oz jars of jelly.

Ingredients:

1/2 C thinly sliced seeded banana peppers
1/4 C thinly sliced partially seeded red or green chili peppers
1/4 C finely chopped red onion
3 to 4 large fresh basil leaves, cut into thin ribbons
1/4 tsp dried basil
3/4 C white vinegar
3 C granulated sugar
3 ounces liquid pectin

Prepare jars, lids and canning equipment.

In a large saucepan combine peppers, onion, basil, vinegar and sugar.

Over high heat, and constantly stirring, bring this mixture to a full rolling boil than cannot be stirred down. Add pectin and bring back to a boil for a full minute while stirring constantly.

Remove from heat and spoon off any foam.

Pour jelly into jars leaving 1/4 inch headspace. Wipe rim and place lid on jar. Screw on ring until fingertip tight.

Place jars in canner. Cover with water, bring to a boil and process for 10 min. Remove and let cool. Can be enjoyed right away

Recipe from The Ball Complete Book of Home Preserving

Middleton Farm CSA

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