

Week 13

**Cucumbers**

**Walla Walla Onions**

**Summer Squash**

**Fennel**

**Cabbage**

**Pears**

**Choice: Okra or Mouse Melons**

**Basil**

**Tomatoes**

**Lettuce—Pirat Red Butterhead**

Farm news: Now that I’ve harvested cabbages for your shares, the sheep will soon get to enjoy the rest of the cabbage plants: Mits pulls them up and tosses them over the fence, and the sheep come running. Whenever she walks by the fence, the sheep start yelling and demanding fresh greenery.

The pears are ripe unexpectedly early this year—a few may be overripe, whereas some will need to sit on your kitchen counter for a few days. We’re glad we fenced the rams out of the pear orchard before these luscious pears started ripening.

You have a choice this week between okra and mouse melons—also known as Mexican Sour Gherkins. These little watermelon look-alikes are more like a cucumber in flavor; the plants are the cutest little vines that grow slowly at first, then try to take over the greenhouse. I like trying out odd greenhouse crops: it’s fun having enough space to grow frivolous vegetables as well as the important cucumbers and tomatoes.

Caprese Salad—Another very simple recipe

Recipe courtesy of Rachael Ray

1 quart box of tomatoes, cut into 1/4-inch thick slices

1 pound fresh mozzarella, cut into 1/4-inch thick slices

fresh basil

Extra-virgin olive oil, for drizzling

Coarse salt and pepper

Layer alternating slices of tomatoes and mozzarella, adding a basil leaf between each, on a platter or individual plates. Drizzle the salad with extra-virgin olive oil and season with salt and pepper, to taste.