

Week 20

**New York Early Onions**

**Cucumbers**

**Apples or Pears**

**Summer Squash**

**Kohlrabi**

**Sweet Peppers**

**Swiss Chard**

**Tomatoes**

**Melons or Tomatillos**

**Snap Beans**

Farm News: Disaster in the tomato greenhouse! Last night our two rams, Blue and Nox, broke into the tomato greenhouse and went on a rampage. The basil has been ripped out and chewed to a nub, all the ripe tomatoes are gone down their greedy gullets, and the trellising has been tangled and shredded, resulting in the uprooting of about a fifth of the plants. Much sadness. I’ve repaired what damage I can, and there’s still green fruit on the vines, so we should get more tomatoes in a few weeks, but this week you have paste tomatoes from my parents’ greenhouse—they are excellent for pasta sauces, soups, grilling, etc.

This week’s recipe: Whole Roast Ram

1. Prepare a bonfire. Let it burn down to coals.
2. Slaughter, hang, skin, gut, and rinse your ram. Or both rams.
3. Rub the carcasses with sea salt, rosemary, and dried lemon peel.
4. Erect a grill or rotisserie over your coals. Roast for several hours, weeping for your lost tomatoes. Throw mangled basil stems on the fire to perfume the meat with smoky flavors of summer lost. As the flesh cooks, begin carving off bites to assuage your loss.

Vegetarian version: Erect a new fence. Grill some zucchinis on the barbeque, while telling the rams how lucky they are.