

TALK *of the* TOWNES

Here in week #11 as we are inching closer and closer to a Montana fall, the temperatures at the farm are dipping into the 30sF at night. We hope to continue to be able to provide you with summer crops like tomatoes, peppers, eggplant, and cucumbers but that ultimately depends on nature and what it decides to do. That said, we will be loading you up over the next two weeks with potatoes, beets, carrots, onions, leeks, swiss chard and squash. Assuming the weather holds, we hope to continue with the tomatoes, peppers, cucumbers, beans, and hopefully eggplant. We also have a few more in mind to add to the diversity of the mix.

This was our first week without the interns, most of whom were a great deal of help at the farm, so we've been scrambling around the farm, but it's been great for the most part—being outside all day on a day like today is hard to beat!

One thing to be keeping on your radar is our “stewbird” (laying hens that have stopped laying that have evolved to the “meat bird” stage of life) sale. We don't have a date, but we wanted to let you know that we will be planning a sale this fall and will notify you all once we have a date set for that sale. We just wanted to put that out there for you to put into your mental Rolodex should you decide to make some local, pastured chicken soup as the weather turns chillier.

Have a great week!

Towne's Harvest Garden

WHAT TO EXPECT THIS WEEK...

Fennel, Peppers, Pumpkin, Tomatoes, Squash, Swiss Chard, Beets, Onions, Leeks, Parsley, Beans,



please let us know what you think.

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RECIPES

Hang Drying Parsley (*courtesy www.gardeningknowhow.com*)

1. Remove the lower leaves and bundle 4-6 branches together, securing with string or a rubber band.
2. Place them upside down in a brown paper bag, with stems protruding and tie closed.
3. Punch small holes along the top for air circulation.
4. Hang the bag in a warm, dark, area for about 2 to 4 weeks, checking periodically until the herbs are dry.

Canned Beets (*courtesy www.cooks.com*)

2 1/2 c. vinegar
5 1/2 c. water
4 c. sugar
Heaping tsp. salt
Beets

1. Mix vinegar, water, sugar and salt.
2. Bring to a boil.
3. Cook beets until tender.
4. Peel and place in hot liquid for a few minutes and dip out.
5. Place in jars. Pour hot liquid mixture over and seal.

Fresh Pumpkin Pie

Pie dough (homemade or store-bought)

2 c. of freshly prepared pumpkin

1 1/2 c. evaporated milk, undiluted

1/4 c. brown sugar

1/2 c. white sugar

1/2 tsp. salt

1 tsp. cinnamon

1/2 tsp. ginger

1/4 tsp. nutmeg or allspices

1/8 tsp. cloves

2 eggs, beaten slightly

Use a small to medium size pumpkins. Clean and slice meat from the rind. Cut pumpkins into squares and bake in a covered 4.5 liter (or larger) dish.

Bake at 400°F for 30 minutes or until pumpkin is very tender. Remove and put immediately into a blender and make puree.

For pie: Preheat oven to 425°F. Mix well 2 cups fresh pumpkin with remaining ingredients. Pour into pie shell.

Bake 15 minutes at 425°F, then reduce heat to 350°F.

Bake another 45 minutes or until an inserted knife comes out clean.