



August 22, 2009 – Hollerfest Weekend!
CSA Newsletter #10

In the box this week:

1. Asian Greens
2. Carrots
3. Radishes
4. Leeks or Onions
5. Beets
6. Summer Squash
7. Tomatoes!
8. Garlic
9. Basil
10. Lettuce (Non-salad)
11. Pepper (Non-salad)
12. Beans
13. Salad Mix

Recipe: Stuffed Tomatoes With Rice

Enjoy your first tomato of the share with this tasty, colorful dish. Begin by preheating the oven to 350 degrees. Cut ½ inch off the top of each tomato. Use a spoon or melon baller to carefully scoop out the inside of the fruit, then set aside. In a skillet, saute some onion and garlic in a little olive oil. Combine pre-cooked or leftover rice in a bowl with the sauteed onion, garlic, and some salt and pepper. Gently pack rice mixture into each tomato, and brush with olive oil. Place on a baking sheet and bake for 25 minutes. Garnish with some freshly chopped basil, and enjoy!

Notes From the Field

This week has been a whirlwind of preparation for Hollerfest. The crew and volunteers have been hard at work prepping the site, setting up signs and tents, making t shirts and finalizing menus. Come and join us this weekend as we enjoy good food, great music and joyful community on the farm.

The fields were not, however, totally neglected in anticipation for the weekend. Frog Holler crew members found themselves bent over the backfield bean patch, weeding new strawberries and crawling between five-foot tomato plants. While the days have been long, now we're ready to kick back with some ice-cold holler tea and enjoy the fest! Hope to see you there!



CSA details: Thanks for bringing back your boxes and pints. Check out previous newsletters and get in contact with the Kings at www.froghollerorganic.com