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Voluntown Peace Trust
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VOLUNTOWN GARDEN COOPERATIVE

Growin' Community News

Garden news

Welcome to the sixth week of the CSA! We hope that you are enjoying your veggies thus far. We look forward to your feedback and suggestions. We would like to welcome a new member to the CSA this week—Foster and Gail Caddell. We are now up to 13 shares being harvested each week. We are also entering our fourth week harvesting for the FRESH New London Farmers Market and our third week of offering veggies at our farmstand. We hope you'll check out both of those endeavors if you're in the area!

Your box this week should have more of a summery feel to it. You'll find our first eggplant and sweet peppers of the season. Also, tomatoes are starting to become more prolific. Come on by the farmstand if you would like more than what's in your box.

We've heard some of you have been making some delicious recipes

with your veggies. Please send those to us at voluntownpeacetrust@gmail.com so we can share them with others.

If you are interested and have the time, there are volunteer opportunities on Wednesday, Thursday, or Friday mornings. This is a great way to get your hands in the dirt and learn about the internal workings of a farm.

As we mentioned last week, the farmstand will be open Friday afternoon and Saturday until our extra produce is sold. Please encourage friends to visit and check out the beautiful vegetables and flowers.

Happy eating and thank you for your support. Don't forget to kiss the cook!

Buon Appetito!!!

EGGPLANT, MOZZARELLA, & PESTO GRATINS

1/4 cup plus 6 tablespoons (about) olive oil
1 18-ounce eggplant, sliced lengthwise into eight 1/4-inch-thick slices
1 pound plum tomatoes
1/2 onion, diced
1 carrot, peeled, diced
2 garlic cloves, minced
4 thyme sprigs
2 tablespoons water
1 bay leaf
1/2 bunch fresh basil, stemmed, torn into pieces (about 2 ounces)
1 tablespoon pine nuts, toasted
1 tablespoon plus 1 cup grated Parmesan cheese
2 8-ounce balls buffalo milk mozzarella cheese, each cut into six 1/4-inch-thick slices

Heat 1/4 cup oil in heavy large nonstick skillet over medium-high heat. Working in batches, add eggplant to oil and sauté until light brown, turning once and adding up to 2 tablespoons more oil as necessary, about 1 minute per side. Transfer eggplant to paper-towel-lined plate to drain. Sprinkle with salt and pepper.

Cook tomatoes in boiling water for 1 1/2 minutes. Peel, seed, and chop into 1/2-inch pieces. Heat 1 tablespoon olive oil in heavy small saucepan over medium-high heat. Add onion, carrot, and half of garlic; sauté 5 minutes. Add tomato, thyme, 2 tablespoons water, and bay leaf; reduce heat to low and simmer until slightly thickened, about 15 minutes. Discard bay leaf. Season tomato mixture to taste with salt and pepper.

Place basil, 3 tablespoons oil, pine nuts, 1 tablespoon Parmesan cheese, and remaining half of garlic in processor; puree. Set pesto aside.

Preheat oven to 350°F. Using a 13x9x2-inch baking dish evenly place eggplant slices on bottom of pan. Layer tomato mixture, mozzarella cheese, and pesto; top with Parmesan cheese. Bake until heated through, about 10 minutes. Preheat broiler. Broil until cheese bubbles, about 3 minutes. Serve hot.

What's in your box this week:

Head Lettuce
Squash
Eggplant
Tomatoes
Peppers (1 bell, 1 cubanelle)
Potatoes
Mixed Kale bunch
Cucumber