

Wow!

So I was pretty psched last week just to get the plastic back on the greenhouse and get it functioning again, nevermind the plants inside.

But this week we've really focused on prepping for the fall and winter and it already looks *so* different in there. Amazing what pulling up a few dozen cherry tomato plants can do to the layout of a greenhouse. And so begins the transition to cool weather crops.

Currently, most of the future of the farm is in seed trays in my back yard – a beautiful array of tiny, 1 – 2 inch high plants in all sorts of colors. I love looking out the kitchen window at them while I'm having breakfast. And this afternoon after work I sat in the sun with them for about 10 minutes. You know, to get on their level, commune with the plants a bit.

And as I was soaking in the hot sun I laughed because I couldn't remember the last time I willingly sat in the sun with no concern. As I've said before in this very newsletter, I spend most of my time hiding from the sun. Not today!

Sometimes change is just pretty cool!

Here we grow!

-Farmer Ric

## GRILLED EGGPLANT

- 1 large eggplant
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 2 cloves garlic, very finely minced
- 1 pinch each thyme, basil, dill, and oregano
- salt and freshly grated black pepper

Preparation:

Heat grill.

When grill is hot, slice eggplant about 1/2-inch thick. In a small bowl, whisk together the olive oil, balsamic vinegar, garlic, herbs, salt, and pepper. Brush both sides of the eggplant slices with the oil and vinegar mixture.

Place eggplant on the hot preheated grill. Grill about 15 to 20 minutes, turning once.

And while you've got the grill going, this is a perfect opportunity to roast some delicious green chile. I grill them about 6 minutes on each side, or until the skin is blistered. Let them cool, then run under cold water. Peel off the skin and they're ready to eat!

## SPREAD THE WORD – HARVEST FESTIVAL!!

The Marigold & Harvest Festival is coming up on  
Saturday, October 20<sup>th</sup>  
9a.m. – 2p.m.

Bring your family and friends ~ all activities are FREE!

- Yoga in the field @ 9a.m. with Marisol Brito
- Ask Farmer Ric & Farm Tour @ 12p.m.
- Delicious food from Farm & Table
- Live Music
- Sol Harvest Farm Stand
- Arts & Crafts for all ages

## In the box this week

- Bell and Poblano Peppers
- Cherry Tomatoes
- Green Chile Mix
- Apples
- Corn
- Beets (Chioggia and Red Ace)
- Eggplant