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Box #8  
**Even Week**  
17 August 2016

### Contents

Beets: Orange and/or Red, Loose or Bunched  
Broccoli  
Eggplant  
Kohlrabi  
Lettuce: Green Leaf or Red Leaf  
Melons: Dove Ananas Melon or Peace Watermelon  
Peppers: Green Bell, Jalapeño  
Tomatoes: Celebrity (Slicer), Black Cherry, Red Grape, Yellow Grape  
Zucchini: Green and/or Zephyr

**New Stuff:** melons, tomatoes

As we did last year, we grew a yellow-fleshed, seeded watermelon called “Peace”. They have a milder flavor than a red watermelon, and are bred to be smaller, which allows us to put them into your boxes.

Our watermelon patch has not done well this season. Instead of 2-3 watermelons per plant, we only got 1, and a smaller-than-normal one at that. They are ripe now, so we picked the patch. Sadly, we don’t have enough for everyone and these are the only watermelons you’ll get this season.

FYI--these watermelons are extremely delicate. If they get jostled too much, they’ll crack open, rather like eggs. The Peace watermelons will go into your boxes whole, but they may not arrive that way. If you get a cracked one, eat it sooner rather than later. Cracking doesn’t affect the flavor, just the shelf life.

Ananas means “pineapple” in Italian, and ananas melons tend to have the aroma of pineapple. Dove had such a great description in the Fedco catalog, we had to try it. It’s a very early, very sweet melon, and we’ll probably plant more next year. Because we were trialing this melon, we didn’t plant very much, and, again, we found we got low pollination, so fewer fruits. Despite the fact that the bee hives are right at the north end of their field.

To bring out a tomato’s best flavor, store them on your counter. Some of the tomatoes you receive may not be fully ripe, showing some green or a lighter red than a ripe tomato would be. They will turn redder (or yellower) if you give them a few days out on your

counter. They’ll be just fine for at least a week, longer when they’re ripening.

The tomatoes are just starting, so the amounts in this week’s box are small—a few slicers and some grape and cherry varieties. We’re finding lots of green fruit out there, so be patient: there’s more a-comin’!

It was time to clear out a patch of beets that were fighting for survival, so we pulled them all and removed the leaves. As loose beets, these are put into quart containers and will be packed into some of the Couple boxes. Everyone else will get bunched red or orange beets from a different patch. The second patch has not had the weed pressure to deal with, so these beets grew quite large. **DO NOT BE AFRAID OF THE LARGE BEETS.** They are tender, delicious, and make the best roasted beets ever.

### Broccoli Balls

Steam: 4 cups broccoli  
-until tender.

Put in a food processor:

1 cup almonds, raw or toasted

-pulse in 1-second bursts until finely ground. Put into large bowl.

Now put the into the food processor:

steamed broccoli

¼ cup fresh basil leaves (or 2 Tbsp. dried basil)

¼ cup fresh parsley leaves

2-3 cloves garlic, peeled

-and pulse in 1-second bursts until finely chopped.

Transfer to large bowl.

Add: 1/3 cup grated Parmesan cheese

1/8 tsp. cayenne pepper, *optional*

2 lg. eggs, beaten

½ tsp. kosher salt

freshly ground pepper

Mix all ingredients together thoroughly. Use a scoop to form balls, pressing down firmly to pack mixture into scoop, and space balls out on a sheet pan lined with parchment paper.

Bake in a 350-degree oven for 25 minutes, or until golden brown.

Serve over cooked pasta with your favorite sauce.

Broccoli balls freeze beautifully. If any are left.

### Field Notes

Over Friday night and Saturday we received 2 inches of rain. The broccoli and cabbage we had just planted were especially happy to get that. And, the ground had dried out enough for everything else to appreciate a good drink.

In the melon department, the cantaloupes look very good, but are not yet ripe. We’ve also planted a later patch of Canary-style melons called Brilliant that we

really love. With good pollination and enough warm weather, you'll enjoy these melons too.

I received a question last week on how we determine which weeks are even and which weeks are odd. It's simple: EOW-Odd Week shares are delivered on odd-numbered **newsletter** weeks, and EOW-Even Week shares are delivered on even-numbered **newsletter** weeks. Odd and Even Weeks have nothing to do with the date. It's the number on our newsletter that they correspond to.

The next few days are going to be hot and humid, so drink lots of water and,  
Stay Cool,

*Terry & Chuck*