

The old switcheroo!



Thanks so much for everyone who was able to attend the "Pick-your-own week" last Friday and Saturday, it was a huge success and kept us busy the whole time with shareholders coming down like clockwork. Inviting you (the shareholder) out to your garden is a tradition that began at Heifer Ranch long before I started working here and has gained in popularity ever since. This year participants were able to experience first hand the harvesting of cherry tomatoes, slicing tomatoes, pep-

pers, basil, sunflowers and zinnias, onions, beets, and carrots. It is a joy for us to get to spend a little extra time with you and your families in "our element" which is the garden. This week the ranch is officially closed due to the Holiday so we are not working with kids until next Monday the 11th. This lets us catch up on some overdue projects that couldn't be done with 13 year olds plus also rest a little.

You will notice that this week's basket is a little light. This is from the flood that covered the garden 2 months ago finally showing its effects. A lot of our crops like southern peas, squash, cantaloupe etc. go from seed to harvest at around 60 days so the three weeks that we could not plant due to weather is showing up





Double Tomato Bruschetta

- 6 plum sized tomatoes, chopped
- 1/2 cup sun-dried tomatoes, packed in oil
- 3 cloves minced garlic
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- 1/4 cup fresh basil, stems removed
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 French baguette
- 2 cups shredded mozzarella cheese

Preheat the oven on broiler setting. In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for 10 minutes. Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown.

Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese. Broil for 5 minutes, or until the cheese is melted.

Mozzarella and Tomato Appetizer Tray

- 1 tablespoon minced fresh parsley
- 1/2 teaspoon dried basil
- 1 pinch dried oregano
- 1 tablespoon capers, drained
- 2 cloves garlic, minced
- 6 tablespoons olive oil
- 1 pound mozzarella cheese, sliced
- 2 tomatoes, thinly sliced
- 1 (7 ounce) jar roasted red peppers, drained and julienned
- crushed red pepper to taste

In a medium bowl, mix together parsley, basil, oregano, capers, garlic and olive oil. On a serving platter, arrange mozzarella cheese slices and tomato slices in alternating layers. Top with roasted red peppers. Drizzle with the herb and olive oil mixture. Cover and chill in the refrigerator 30 minutes before sprinkling with crushed red pepper and serving.