

Guldán Family Farm



NOTES FROM THE FARM

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Aug 15th 2016
Volume 8, Issue 11

*This week's share...
Our best guess*

Still battling the raccoons, doubting we'll have enough corn for our shares this week. Hopefully next time!

Use your favorite past recipes! Did you know that all of our past newsletters are available on our website? Everyone should recognize the following.

Kohlrabi, Cucumbers, Tomatoes, Green bell peppers, Beans, Kale, and Basil - Make a caprice salad with your tomatoes!

*New this week!
Eggplant - purple and gorgeous. Be careful of the sharp thorns on the stem!*

Watermelon - everyone should find a small watermelon this week. It may be RED (called Smile) or YELLOW (called Yellowdollar). Both are delicious!

Full members will also find Grape tomatoes and a red cabbage. Enjoy!

Jam CSA members

This week is Autumn Cranberry Pear Jam.

WEEK 11: WITH A LITTLE HELP FROM OUR FRIENDS

Well, denial's not going to work much longer, we're half way through August and the year isn't slowing down! More or less, our ship of picking/washing/markets/anything else will get a little (or a lot) rocked quite soon. With the end of the month comes the academic year, and takes away the majority of our work force. Long story short, without our crew of young workers, we would not be able to do what we do the way that we do it. We rely on their help tremendously for picking all types of peas, beans, pickling cukes, and the majority of the tomatoes. Though most only work for a few hours a few days of the week, their efforts are truly appreciated. As a teacher myself, I'll be heading back for workshops the final week of August. Let the craziness begin!

Alright...being honest. I had a wonderful full length newsletter written for this week - complete with smiles, laughs, and one-liners. Then my laptop died (cat had unplugged it without my realization and the battery ran out). I crossed my fingers that auto-save had come to my rescue. Computer reboot...Publisher program opened...notification that there was unsaved work (woo!!!!). I open it... the paragraph above was the only thing saved...stare at screen in disbelief for no less than 1.37 minutes. My apologies, but I'm in no condition mentally to re-write it... The only thing my brain is saying is go to sleep!

-The Guldans

RECIPE OF THE WEEK

Cheesy Eggplant Roll-Ups

From Buzzfeed.

Watch the instructional video by clicking [here!](#)

2 cups ricotta cheese, 1 cup mozzarella cheese, ½ cup parmesan cheese, ¼ cup basil, 1 eggplant
Salt, Pepper, 1 egg, 1 cup marinara sauce

Preheat oven to 350°F/175°C.

Slice the ends the eggplants and slice them into ¼ -inch slices and lay them out on a baking sheet covered in parchment paper. Salt both sides of the eggplant slices and let them sweat for 20 minutes, then dry them with a paper towel. Bake for 20 minutes, or until soft. Meanwhile, in a medium-size bowl, mix ricotta cheese, mozzarella cheese, parmesan cheese, basil, and egg. Remove eggplant slices from the oven and turn oven to 400°F/200°C. Spoon about 2 tablespoons of the mixture onto eggplant slice then roll it up, repeating for all slices. In a 11×17-inch baking sheet, pour ½ cup of marinara sauce, then add all the roll-ups seam down. Pour remaining ½ cup of marinara sauce, and top with basil and parmesan. Bake for 25 minutes, or until cheese is melted and golden brown.