



Box contents

Small share:

1 bottle of honey harvested from our farm!
Large tomato medley
1 lb. carrots
Few sprigs thyme
1 head garlic
1 yellow onion
1 ½ lb. Red Norland potatoes
1 bunch kale or collards (next week switch)
(Next up...tomatoes, potatoes, garlic, shallots)

Regular share additional items:

1 or 2 small eggplants
½ lb. Dragon tongue beans

Farm News

This is a pretty exciting week for a couple reasons. On a personal note, we are getting married on the farm this weekend! After several years together full of adventures, new homes, and building our farm community, we are making it official. Those of you who pick-up at or have visited the farm recently have probably seen all the work we've been doing on the barn, where we will host our reception and feed our guests with lots of veggies grown on the farm. We're the guinea pigs, but if all goes well we may rent the space out in the future. We're really looking forward to showing off the farm and celebrating with family and friends, so that's the big news around here this week.

But, another exciting note is that it is honey week! Our friend and fellow Fitchburg Farmers' Market vendor Tom, of Borkhart Bees, keeps three bee hives on our farm between our produce fields and prairie remnant. We benefit from having more pollinators nearby and the bees love all the prairie and produce flowers. Tom tends the bees and harvests the honey, and gives us a share (which we then share with all of you) in exchange for hosting the hives. Everyone wins! Tom has hives at about fifteen sites in the area, and rather than mixing it all together he harvests single-hive honey. The honey is raw (not filtered or heated). Check out Borkhart Bees' [Facebook](#) page for more info. If you'd like to buy more of Tom's honey, let us know and we're happy to coordinate with him and put some in your box. Enjoy this special treat!

Recipes & Storage Tips

Glazed Carrots with Honey

1 lb. carrots
Salt and pepper, to taste
1 clementine (or orange)
½ T. red wine vinegar
1 T. unsalted butter
Few sprigs thyme
Honey

Peel carrots if desired. Chop, quarter, halve, or leave whole. Place carrots in a large, wide pot and just cover with cold water. Add a pinch of salt and pepper, the clementine juice, vinegar, and butter. Bring to a boil and cook for 20 minutes (until most liquid has evaporated). Once butter starts to glaze carrots, add thyme sprigs and reduce heat to low. Cook for 5 minutes, or until caramelized. Add a drizzle of honey just before serving.

Tomato Eggplant Pie

1 prepared pie crust
1 large tomato, sliced into ¼" rounds
1 or 2 small eggplants, sliced into thin rounds & peeled if desired
Salt and pepper, to taste
Olive oil *1 tsp. basil*
1 tsp. oregano *1 clove garlic, diced*
3 eggs *¼ cup milk*
¼ cup Parmesan cheese, shredded

Sprinkle salt generously over both sides of eggplant slices. Let sit for 15 minutes to drain. Drizzle both sides with olive oil and place on a rimmed baking sheet large enough to hold tomatoes as well. Bake at 350°F for 10 minutes. Add tomatoes to baking sheet and drizzle both sides with olive oil. Sprinkle with half of basil, oregano, and diced garlic. Bake for another 10 minutes. Place the crust in a pie dish. Layer in the eggplant, Parmesan, and tomatoes. Beat together eggs and milk; pour into pie dish. Sprinkle with remaining basil, oregano, and garlic. Add pepper to taste. Bake for another 40 minutes.

Tips: *Thyme:* Store in a plastic bag in the refrigerator. Don't wash sprigs until ready to use. To dry, bunch with a string or rubber band and hang in a cool, dark spot.