



# GARDEN NEWSLETTER

A seasonal publication of Community Supported Agriculture at the Homeless Garden Project

## Farm Musings

### Generosity

By Chris Omer, Farm Manager

Out here on the farm, generosity abounds and takes on many different forms. It's one of my favorite aspects of the work we do. In a sense, generosity grows out of the reality that everything is connected and interdependent. We give and we receive, all the time whether we're conscious of it or not. However, when generosity becomes intentional and conscious, it becomes a wonderful way of cultivating relationships.

I'm a witness on the farm to generosity daily. Trainees generously share their knowledge of farming techniques with each other, volunteers generously offer their time to assist in our effort, and community members generously donate materials and specialty skills that help our farm develop.



For example, a few weeks ago we had you fill out a midseason questionnaire with the hope that we'd get a sense of how we may better serve our CSA members. One piece of feedback we received from various people was the desire for more fruit offerings. So, we looked into partnering with other farms and orchards locally to see if an arrangement could be forged to make this happen. And like most things on the farm, when there's a need, there's a response of generosity from the community. One of our board members, Allison Garcia, recently hired a landscape designer, who grew up on a property on the upper Westside that now grows a wide variety of citrus, apples, and pears. Peter jumped at the idea of having members from our crew harvest fruit from his families' trees for our CSA.

So last Tuesday, that's exactly what we did. We hope you enjoy this new addition to our CSA, and we are deeply grateful for the generosity that continues to flow in our community. We continue to feed each other.

## Pick-Up Share This Week:

**Green and Purple Basil**

**Dry Farmed Tomatoes**

**'Ace' Bell Pepper**

**'Black Lacinato' Kale**

**Strawberries**

**Mixed Summer Squash**

**Bunched Onion**

**'Coastal Star' Lettuce**

**Extras at Farm Stand**

All certified organic by CCOF

## First Friday

On September 5th, 5:30-8pm the HGP is hosting "Art in Action: Farewell to Summer" featuring demonstrations from local artists in watercolor and silk screen. Along with this interactive fun, Penny Ice Creamery is creating a limited edition Lemon Basil and Strawberry Ripple flavor, served only at the event!



# From Our Farm To Your Kitchen

Deliciously simple recipes centered around this week's fresh produce

**Food Care:** All produce should be refrigerated this week, except tomatoes, onions, and basil. Peppers should be stored in a container in the crisper as dry as possible. Green bell peppers will stay fresh a bit longer than their red and orange counterparts.

**Food Facts:** Bell peppers originate from the same Capsicum family as do Padron peppers, but lack the actual capsaicin that make peppers hot. Consequently often referred to as sweet peppers, colors can vary from the customary green, orange, and red to shades of white, brown, purple, and even rainbow. In fact the the varieties of green, yellow, orange and red are simply different stages of maturity, and green peppers will ripen to become red.

## → Poached Eggs in Bell Pepper & Tomato ←



### Ingredients

- 3 eggs
- 2 tbsp olive oil
- 1 small onion, finely chopped
- 3 garlic cloves, coarsely chopped
- 3-4 tomatoes, chopped
- 1 medium bell pepper, chopped
- handful of basil or parsley, chopped
- 1/4 cup water
- salt and pepper to taste

### Directions

- Preheat oven to 425. In a oven proof pan (cast iron) heat olive oil, onion and garlic on stove for 5 minutes
- Add tomatoes, water, and bell pepper. Bring to a boil then simmer, stirring occasionally, for 15 minutes
- Season to taste, then make 3 little holes and crack eggs into them. Transfer the pan to oven and bake about 6 minutes or until eggs are set with yolks still runny. Top with herbs

## → Apple Rose Tarts ←

### Ingredients

- 1 pie or pastry dough rolled out
- 3 apples
- 8 tbsp sugar
- 2 tsp cinnamon
- 1 pinch nutmeg
- 4 cups water
- 3 tbsp lemon juice
- powdered sugar for decoration
- Parchment Paper

### Directions

- Preheat oven to 425. Cut apple in half, core and slice the apples thinly.
- Place in pan with water and 3 tbsp sugar and lemon juice. Boil for 3 minutes. Strain and let cool and dry
- Mix 5 tbsp sugar and spices. Lay out pie crust and cut into long 1/2 inch wide strips, top with sugar mix
- Lay apple slices on strips of dough overlapping all the way down
- Begin rolling tightly at one end with apples on inside to create a rose pattern. On parchment bake 25 min



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