



WELCOME BACK TO THE GARDEN **First Farmers Report of the Season**

"A true work of Art is but a shadow of the divine perfection."
Michelangelo

As you can see from the pictures below, our St. Bart's Community Garden is bursting forth. Zucchini was the first to show its face, and the yellow squash is not far behind. One green pepper so far, but multiple tiny little baby peppers have emerged. Chives are there waiting to be pulled out and eaten, basil is ready to be picked, and our tomatoes have been staked and are growing tall. Kale is abundant and ready to harvest...the more you pick the more the plant will produce. Japanese eggplants are growing into long, beautiful, purple vegetables.

The rains were a blessing, except for the weeds they brought with it. A hardy few helpers came and cleared the weeds and our beds are looking pristine once again. However, helpers are still needed Sat. Mornings to keep those weeds in check. That rich black dirt is a joy to behold!

Our Master Gardener, Lisa, will be giving us some fascinating history facts about plants as well as advice of when to tell it is time to pick. Check out Lisa's Corner! It's always fun to try new recipes with things you have grown. Here is a quick and easy one...

ZUCCHINI FRITTERS
1 1/2 LBS ZUCCHINI GRATED
1 TEAS. SALT
1/4 CUP FLOUR (you can use almond flour)
1/4 cup grated parmesan cheese
1 large egg, beaten
2 cloves garlic, minced
2 Tbl. Olive oil
Kosher salt

- Steps:**
- 1. Grate zucchini leaving skin on, sprinkle with salt and let sit for 20 min. To expel water.**
 - 2. Squeeze out water using a cheese cloth.**
 - 3. Mix flour, Parmesan cheese, egg, garlic, salt and pepper together in a large bowl. Stir in Zucchini.**
 - 4. Heat oil in large skillet, med. heat.**
 - 5. Scoop batter by the Tablespoon into the hot skillet and fry until golden brown. ENJOY**



LISA'S CORNER

ZUCCHINI - introduced to Europe by Columbus- having been cultivated in South America for over 5,000 years. First known as courgettes d-italie - now best known from the Italian name 'zucca' meaning squash - still referred to as courgettes by the French.

If vegetables only have blossoms and no fruit - one may need more pollinator plants nearby. Lucky for us we have Mari's garden next door!

Zucchini have ample amounts of vit. A, vit.C and antioxidants as long as prepared with skin on, They are best fresh from the vine and into the frying pan! They pair well with chives, basil and eggplants (aubergines) which are on the way!

