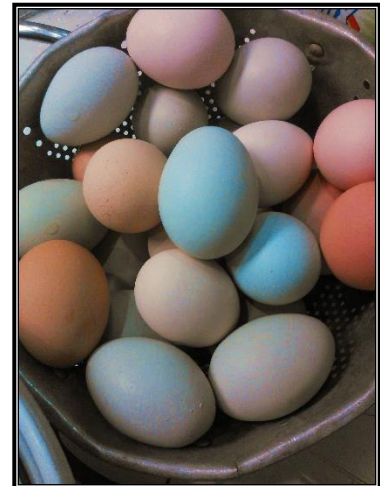


- Arugula 10x10
- Thai Basil Box
- Poultry Herb Mix
- Parsley
- Beet Greens
- Papaya
- Dozen Eggs
- Micro Cilantro
- Micro Celery

SPECIAL BONUS! This week with the addition of a dozen of our colorful and delicious eggs! Did you know that our chickens eat most of what we grow here, too? Cuttings, culls and damaged produce are a



treat for our birds. Your eggs can be used to whip up a frittata (as presented by Ms. Patti Rowe at above right) or a quiche or omelette, or try them scrambled, any of which would pair nicely with the arugula. For a quiche, I use a nine-inch shell, layer in the arugula, chopped bite sized, and grated cheese (try a sharp white cheddar), and beaten eggs (6-9). You can add a dash of milk, salt and pepper, a dollop of pesto or smoked paprika, etc, to your liking. But really, DO try the eggs



and the arugula together. It is as simple as scrambling some eggs, then towards the last 2-3 minutes, scissor cut the arugula in bite sized cuts right into the pan with your scramble. Continue turning the eggs over and over the arugula to steam it a bit. When the eggs are done, you might like a grating of cheese as a garnish. If grated right into the pan, it can then be covered with a lid, (fire has been turned off), to melt over the top.



There is one short cut that I enjoy in the kitchen when time is short: pre-formed pie crusts. They can be purchased already pressed into a pan and trimmed, usually in the frozen foods department. Or try my favorites, pie crust dough that comes rolled up. These are nice as I can shape them however I want in whatever dish or pan. I have used these to make mini papaya pies inside the cups of a cupcake pan, using a goblet to cut the pastry dough into smaller circles. Remaining dough can be kneaded back together and rolled out to cut a few more rounds.