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We'd like your input for the newsletter! Please send related news articles, book reviews, recipes, etc to [carolyn@johnsonsbackyardgarden.com](mailto:carolyn@johnsonsbackyardgarden.com)

We're on MySpace, [be our friend!](#)

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1) In Your Box this Week

Early Girl Tomatoes  
Sun Gold Cherry Tomatoes

Zucchini  
Patty Pan Squash  
Zephyr Squash  
Yellow Straight Neck Squash  
Cucumbers  
Sweet Peppers  
Ichiban Eggplant  
Basil  
Onions  
Okra  
Butternut Squash  
Red Lasoda Potatoes  
Zinnia or Sunflower bouquets – look for these in a bucket at your pickup site.

As the unexpected never fails to happen, keep in mind that this list is subject to change depending on availability and quality of crops on harvest day. You'll find the most accurate packing list on the homepage of our [website](#).

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## 2) Farm News

- **Sunday June 15, 8am to noon**, will be **Pick-Your-Own Tomato Day** at the farm! Bring the whole family, spend a morning in the fields, then go home and make marinara sauce, pizza, salsa, gazpacho.... Tomatoes will be \$2 per pound, with a 10% discount for current CSA members. Please bring your own bags or boxes.
- Our **Farmstand** opened this past Saturday, it was great to bring some new folks out to the farm. Come see us this **Saturday, 9am to 1pm**, in our pecan orchard. We'll have lots of veggies, free-range eggs, goat's milk soap, and organic coffee. Use the driveway at the very end of Hergotz lane, and park off to the right side after the second fence.
- We were recently [featured](#) on News 8's "Summer in the City" series
- We've donated over 1,000 pounds of fresh produce to Salvation Army!
- Brenton is looking into doubling the size of the farm...nothing for sure yet but it's in the works.

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## 3) June 18<sup>th</sup> – Pickup Site Opens in Round Rock

We are set to start a new Wednesday CSA pickup site in Round Rock on **June 18<sup>th</sup>**. Please let us know (email [farm@johnsonsbackyardgarden.com](mailto:farm@johnsonsbackyardgarden.com)) if you'd like to switch your pickup to this location, and tell your friends in Round Rock to sign up! Pickup will be 2pm to 7pm in the Tiny Birds Organics store at the corner of Sam Bass

and Meadows Drive.

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#### 4) Intern Trivia!

There are now seven interns on the farm – can you match the random fact with the corresponding intern?



Interns (listed in the order pictured): Sarah, Natalie, Jeff, Caleb, Carrie, Will, Carolyn

1. Favorite vegetable is the cucumber
2. Certified EMT
3. In charge of crop irrigation
4. Has six physics publications
5. Trying to learn to play the banjo...
6. Spends most of her time in the office surrounded by tomatoes
7. Summited a mountain over 20,000 feet (and has been nude on the top of every mountain she's summited!)
8. Certified TNLA Nursery Professional (that's plants, not babies)
9. From Washington D.C.
10. Wants to go into the Peace Corps

11. Will graduate from Texas A&M in August
12. West African dancer
13. Spent five months in Peru
14. Lifelong vegetarian
15. Saves gas by never driving her car – named “Pearl” – over 2,000 rpms
16. Ran a marathon in North Carolina
17. Juggles
18. Oldest intern
19. Can solve a Rubix cube really fast
20. Has a pair of Converse All-Stars that have walked on four continents
21. Ferrier

Answers: Caleb – 3, 10, 19; Carolyn– 5, 12, 15; Carrie – 6, 9, 18; Jeff – 1, 8, 11; Natalie – 4, 17, 20; Sarah – 7, 13, 16; Will – 2, 14, 21





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## 5) Farm Art



*Drawing by intern Natalie Wolchover*

**We want your farm art too!** Remember the deadline for submitting a logo or t-shirt design is **June 15<sup>th</sup>**. The winner(s) will receive a 4-week CSA membership! Submit your design by email ([carolyn@johnsonsbackyardgarden.com](mailto:carolyn@johnsonsbackyardgarden.com)), snail mail, or in person. Winner(s) will be chosen by the JBG team, or perhaps we'll put it to a vote through the newsletter.

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## 6) Vegetable Storage Tips

We aim to grow and package our vegetables to maintain the highest taste and nutritional quality possible. However, once they've left the farm it's up to you to keep them fresh and nutritious. There's no refrigeration at the CSA drop points so it's good to pick up your box as early as possible. Here are some additional tips on how

to store this week's share:

## Fridge

- **Peppers** and **Cucumbers** should be stored in the crisper, and washed in cold water before use.
- **Zucchini** and other **Summer Squash** will last 4-7 days in plastic bags in the crisper.

## Counter

- **Basil** can be stored upright in a jar of water at room temperature, or in an open bag on the counter.
- **Eggplant, Onions, Potatoes** and **Butternut Squash** are best kept moderately cool, no lower than 50 degrees. A cool, dry dark place is best- on the counter, in a cupboard or basket. Eggplant are delicate and do not store well, so try to use them within a few days.
- **Tomatoes** should be kept at room temperature, but can be refrigerated if very ripe. Leaving them in the paper bag will help them ripen quickly.
- **Zinnias** and **Sunflowers** should be put in a clean vase of warm water. Cut the stems first under running water. Change the water daily and store in the refrigerator at night to extend freshness even longer.

Checkout our [storage tips](#) on our website for a more complete guide, and of course feel free to contact us with any questions.

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## 8) Recipes

### **Roasted Zucchini and Tomatoes**

From CSA member Margi Tenney

Several zucchinis, about 5 or 6, cut into 1 inch rounds  
5 or 6 plum tomatoes, seeded & quartered.

Put in a bowl and toss with about 3 TBS olive oil & 2 TBS balsamic vinegar.  
Add salt & pepper and some chopped fresh oregano.

Spread out on baking sheet and roast in a 450F oven (stir once or twice) for about 30 minutes or until zucchs are browned.

Scrape into bowl and sprinkle with crumbled goat cheese.

You can substitute different squash or eggplant and it's also really good with feta cheese.

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### **Roasted Squash Delight**

From CSA member Laura Hon

"I do this with other veggies too, like broccoli or cauliflower but recently tried it with all this squash and zucchini that we've been getting and it turned out great!"

## Ingredients:

Squash cut into pieces  
Bragg's Liquid Aminos  
Olive Oil  
Parmesan cheese  
Seasoned bread crumbs (or cracker crumbs)

Cut squash (or other veggie) into half lengthwise and then chop into slices (2 pieces per slice).

Take plastic bag, fill with the squash pieces, pour in 2-3 Tablespoons olive oil (amount will vary with amount of squash=enough to coat squash pieces) and 2-3 Tablespoons Bragg's Liquid Aminos (or soy or Worcestershire sauce or just salt – again, amount will vary with amount of squash) and then shake well. Then add the powdered Parmesan cheese and the seasoned bread crumbs. Twist bag at top so there's plenty of air trapped in and shake vigorously until all squash pieces are coated well.

Empty all contents of bag into a baking pan and bake at 450F until golden brown on top.

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## **Brenton's Salsa!**

3 tomatoes  
1 small onion (cut in half)  
1 clove of garlic  
1-2 hot peppers  
Salt, a generous amount  
Freshly ground black pepper  
Fresh cilantro (optional)  
Canned chipotle – use one pepper and 1 t sauce

Roast the tomatoes, onion halves, peppers, garlic in the oven at 400F or on the stove in a griddle on high. Roast until black, about 10 minutes, turning after about 5 minutes.

Load the roasted veggies into a food processor along with the salt, pepper, cilantro and chipotle. Puree to desired consistency. Best enjoyed immediately, or it will keep for a day or two in the fridge.

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## **Cold Tomato Soup**

Natalie and Carolyn made this soup this past week from a conglomeration of recipes...

Several large tomatoes  
1 cup yogurt  
1 T honey  
Fresh Basil  
Fresh Cilantro  
Fresh grated ginger  
A pinch of Cinnamon  
A pinch of Cumin  
Salt

Throw it all in the food processor and voila! Really tasty and refreshing, especially if cooled in the fridge.

We would love to share your recipes too! Please email your favorites to [sarah@johnsonsbackyardgarden.com](mailto:sarah@johnsonsbackyardgarden.com)

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## 9) Upcoming Events

**Pick-Your-Own Tomatoes Day, Sunday June 15<sup>th</sup> 8am – Noon**, at Johnson's Backyard Garden

### June Fruit and Veggie Fest

The Sustainable Food Center is hosting special events every Saturday of June, 9am – 1pm, at the Austin Farmer's Market (Republic Square Park, 4<sup>th</sup> and Guadeloupe):

June 14 – Fruit & Veggie Fest Taste of Summer Day

June 21 – Tomato Me Crazy Day

June 28 – Watermelon Festival

**The Omnivore's Delight – Monthly Markey Day**, **June 22, 2pm – 4pm**, at Home Sweet Farm in Brenham, TX

**Blanco Lavender Festival – June 14<sup>th</sup> and 15<sup>th</sup>, 9am – 6pm**

Tours of lavender farms, musics and other events

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## 10) Subscribe/Unsubscribe To Newsletter

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## 11) Johnson's Backyard Garden Contact Information

Johnson's Backyard Garden  
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Office phone: (512) 386-5273

Office Hours : M-F, 8am – 12pm

Farmstand Hours: Saturdays, 9am – 1pm

e-mail: [farm@johnsonsbackyardgarden.com](mailto:farm@johnsonsbackyardgarden.com)

website: [www.johnsonsbackyardgarden.com](http://www.johnsonsbackyardgarden.com)