

Johnson's Backyard Garden
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Big news.... June 14 is the scheduled closing date for the 20 acre farm purchase. The land is located across from the Austin-Bergstrom International Airport. We are taking name suggestions for the new farm, please email or call with any thoughts, or ideas. A free box will be awarded if we choose your name. Beth has already ruled out "Landing Strip Farm" stating that would not be an appropriate and might attract the wrong kind of customers.

Just a little history on Beth and I. When Beth married me I lived in a new house and both of us drove relatively new vehicles. A year later we downsized to one 1995 Nissan Sentra and moved to East Austin. The house did not have a kitchen and required her go see family in Alabama for five weeks with the kids while I made the house livable. Now continuing the downward spiral....this past week we purchased a used double-wide and plan to move it onto the farm to live in. I am glad Beth has been supportive so far!

There is a lot of work ahead of us to get the trailer moved and setup with plumbing/electricity. Also we will be drilling a new well and setting up an irrigation system. Since the farm is currently used for grazing cattle and pecan production we will also have to decide where what portion of pasture we want to convert to vegetable production. At the back of this newsletter is an aerial map of the farm.

Since we now have a firm date for the farm purchase, we have decided that **Saturday July 29 will be our last weekend delivering vegetable boxes** until we start production at the new farm. We are hoping to be able to start deliveries back in January 2007 and possibly sooner....we will let you know.



The backyard crew this week!

Thanks so much for your support in our first year of our CSA. We are looking forward to having the ability to expand our business. We plan to grow a larger variety of crops and continue to have fresh free-range eggs... and possibly pastured poultry and grass fed beef next year. Happy customers and healthy organic local food production is our goal.

Saturday Harvest 6-3-06 :

onion	Peppers
Basil	Cherry Tomatoes
Squash	Potatoes
Zucchini	Green Beans
Kale	Tomatoes
Okra	Cucumber
Eggplant	

Beth made a couple recipes last week that we liked...

Squash and Zucchini Casserole

*recipe adapted by Beth from Yellow Squash and Hominy Casserole recipe in [Texas Home Cooking](#) by Jamison and Jamison -

Ingredients:

1 TBS vegetable oil
1 medium Onion - chopped
1 medium Pepper (bell, Anaheim, or wax) -chopped
1 pound Yellow Squash - cut into $\frac{1}{4}$ inch half moons
1 pound Zucchini - cut same as squash
2 pickled Jalapenos - chopped
2 tsp Jalapeno pickling liquid
1 tsp fresh Oregano chopped
2 TBS Milk
3 TBS Sour Cream
 $\frac{1}{2}$ cup Sharp Cheddar Cheese or Monterrey Jack
 $\frac{1}{2}$ cup or more of topping of choice Crushed Tostadas, Crackers, or my personal favorite... those Fried Onions in a can

Preparation:

Preheat the oven to 325 degrees. In a skillet, warm the oil over medium heat. Add the onion and cook it until it is well softened, but not browned, about 5 minutes. Mix in the squash, zucchini, pepper jalapeno, its juice, and oregano, and continue cooking until the vegetable are limp. Add the milk, reduce the heat slightly, and cover the pan. Simmer the mixture 15 to 20 minutes, or until the squash is very soft. (personal note here - I don't like to over stir things and make them mushy, so when you stir do it carefully as to not mushify your veggies.) Remove the pan from the heat, and stir in the sour cream.

Layer half the vegetable mixture into a baking dish, and sprinkle with half the cheese. Top with the remaining mixture and cheese. Sprinkle the topping of choice on the top. Bake the casserole 30 to 35 minutes and serve it immediately.

Feta Chicken with Zucchini

Ingredients:


2 TBS olive oil
1 lemon
4 boneless, skinless chicken breast (about 1 ½ pounds)
¼ tsp kosher salt
2 medium zucchini
¼ cup fresh flat-leaf parsley leaves, chopped
1/8 tsp black pepper
1/3 cup crumbled Feta

Preparation:

Heat oven to 400 degrees. Drizzle ½ TBS of the oil in a roasting pan. Remove the zest from the lemon in thin strips; set aside. Thinly slice the lemon. Place half the slices in the pan. Rinse the chicken and pat it dry with paper towels. Place it on top of the lemon slices and season with 1/8 tsp salt. Slice each zucchini in half lengthwise, and then slice each half into ¼ inch thick half moons. In a bowl, combine the zucchini, parsley, pepper and the remaining oil, lemon slices, and salt; toss. Spread the zucchini mixture around the chicken and sprinkle the Feta over the top. Roast until the chicken is cooked through, 20 to 25 minutes. Transfer it to a cutting board and cut each piece into thirds. Divide the chicken, zucchini mixture, and lemons among individual plates and sprinkle with the zest.

Recipe from the June 2006 *Real Simple* pg 292



An aerial satellite photograph of a large, mostly flat, greenish-brown property. A yellow rectangular border outlines the main area of the property. A black arrow points from the top-left corner of the yellow border to the text 'Approach across property for airport runway'. Another black arrow points from the top-right corner of the yellow border to the text 'The property has about 3-4 acres of mature pecan trees'. The property is bordered by a dense line of green trees along the bottom and right sides. At the bottom of the image, the Colorado River is visible. Copyright information for Europa Technologies (2006) and Google (2005) is present at the bottom.

Approach across property
for airport runway

The property has about 3-4
acres of mature pecan trees

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Colorado River

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