

~Normally we sow our okra seeds directly into our raised bed, but since we rotated our okra to a different raised bed this year, which contained cabbages that were taking longer than normal to mature, we sowed our seeds in pots. Once the cabbages were harvested, we transplanted those seedlings into our raised bed, with the excess going into another raised bed, just in case we lost some. Well, wouldn't you know, those little bunnies that I allowed to munch on my broccoli plants in early spring happened to like tender okra seedlings. Thankfully, I had the extra plants. So I scooped each one up and replanted with the others. However, because of the excessive heat at this time, Jon constructed a teepee over these plants so that the heat would not hinder their transition. Some of them looked pretty ill from the move, but because of Jon's ingenious structure of relief from direct sun, they all perked up within a week.

~We actually harvested our first pumpkin nearly four weeks ago. It was a volunteer that popped up from our compost pile. I never remember harvesting a pumpkin that early!

~Tomatoes are coming in faster than we can eat them each day, so either Sonia or I will roast a couple of batches every few days. The flavor is incredibly rich and makes a wonderful addition to pasta. We just cut them in half, place on cookie sheets seed side up, drizzle them with olive oil, sprinkle them with salt and pepper, and let them roast at 275° until they are wilted and a lovely caramelized color. This takes from 3-5 hours. However, when I need a batch quickly, I thinly slice them and roast at 350° for about an hour and a half. These taste great with pasta, cheesy grits with grilled shrimp, or over grilled bread that has been rubbed with garlic, drizzled with olive oil, and sprinkled with cheese.