

## September 17th: Annual Meeting, Elections, Social Event, and Work Day

On Saturday, September 17th at 11:00 — right after the work day — we will be holding the Sheboygan Avenue Community Garden Annual Meeting. Cold drinks and Italian ice will be served.

One of the more important items on the annual meeting agenda is the election of garden board members. **Elections for nine board positions will take place**, including garden coordinator, registrar, treasurer, secretary, time keeper and plot monitor. Any gardener in good standing may seek election to any position, except past coordinator.

A number of the current board members have indicated a willingness to serve again, but at least **two or three positions will need to be filled**: secretary, possibly treasurer, and a member-at-large position. Please, please, please consider stepping forward to help guide the operation of the garden. Please contact me, Jim Baumann, if you are interested in becoming a board member.

The annual meeting is also a good time to ask questions about the garden and, hopefully, get answers.

## New Garden Message Board

By now you have noticed the new garden message board located in the middle of the garden. Through the efforts of Cindy Statz, we were able to obtain a \$300 micro-grant to pay for about half the cost of the message board. The message board has a copy of the garden map, our current schedule of events, how to sign up to get future garden plots, and other information.

P. S. The dwarf sunflowers in the foreground were great this year. Photo courtesy of Cindy Statz.



## Winter Squash

Upon reading about the Native Americans growing the three sisters: maize, beans and squash, I learned that squash was domesticated 5000 to 7000 years ago. Butternut squash, my favorite to grow, was developed in 1944 from a cross between a gooseneck squash and a pumpkin. The developer never received any monetary gain from its development.

## Late Summer Recipe: Eggplant Polenta

*Originally published on Food52.*

It's getting close to the end of summer, which means you might be looking for ways to use up the last of your tomatoes and corn. This polenta recipe is full of fresh produce, and you can use the components of it in other recipes—put other toppings on the polenta, or use the sauce on pasta or chicken.

## Ingredients

### Eggplant Sauce

- 2/3 cup vegetable oil
- 1 medium eggplant, cut into 3/4-inch dice
- 2 teaspoons tomato paste
- 1/4 cup dry white wine
- 1 cup chopped peeled tomatoes (fresh or canned)
- 6 1/2 tablespoons water
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1 tablespoon chopped oregano

### Polenta

- 6 ears of corn
- 2 1/4 cups water
- 3 tablespoons butter, diced
- 7 ounces feta, crumbled
- 1/4 teaspoon salt
- 1 pinch Black pepper

## Directions

1. Heat up the oil in a large saucepan and fry the eggplant on medium heat for about 15 minutes, or until nicely brown. Drain off as much oil as you can and discard it—the safest way to do this is to scoop out the eggplant to a plate using a slotted spoon, then pour off the oil into a bowl before adding the eggplant back in.
2. Add the tomato paste to the pan and stir with the eggplant. Cook for 2 minutes, then add the wine and cook for 1 minute. Add the chopped tomatoes, water, salt, sugar and oregano and cook for a further 5 minutes to get a deep-flavored sauce. Set aside; warm it up when needed.
3. Remove the leaves and "silk" from each ear of corn, then use a sharp knife to shave off the kernels. You want to have 1 1/4 pounds kernels.
4. Place the kernels in a medium saucepan and barely cover them with the water. Cook for 12 minutes on a low simmer. Use a slotted spoon to lift the kernels from the water and into a food processor; reserve the cooking liquid.
5. Process the kernels for quite a few minutes, to break as much of the kernel case as possible. Add some of the cooking liquid if the mixture becomes too dry to process.
6. Return the corn paste to the pan with the cooking liquid and cook, while stirring, on low heat for 10 to 15 minutes, or until the mixture thickens to mashed potato consistency. (Be aware that if you have a lot of liquid left in the pan, it can take a while to cook down the polenta, and it will sputter. Consider holding back some or all of the liquid. Alternately, if you like the consistency after processing, you can skip to step 7.)
7. Fold in the butter, the feta, salt and some pepper and optionally cook for a further 2 minutes. Taste and add more salt if needed. Top with the eggplant sauce.