Hello from the Supa Fresh Youth Farm! This weekend we will have our farmer’s market stand at the Lake Oswego Farmer’s Market. We will have our usual selection of deliciousness: Garlic, beets, kale, cabbage, salad mix, and much more. As always, it should be very fun and delightful to see new faces. We hope to see you at some of our Future farmer’s markets. We will be at the Lake Oswego market this Saturday and on Saturdays 8/6, 8/20 and at the Tualatin Farmer’s Market on Fridays, 7/29, 8/12, 8/19 & 8/26.

Tuesday was a very fun day here at the farm. We did some meditation with Jon to help clear our minds from the fun and busy weekends we all had. We also had our weekly Stone Soup lunch! This weeks meal was Breakfast for Lunch! Which included classic breakfast items such as pancakes, bacon, scrambled eggs, roasted potatoes, and toast. We made this meal using kale, potatoes, onions, bell peppers, and garlic that were grown here at the farm.

Upcoming: next week we are going camping from the 25th-27th. At Lost Lake near MT.Hood So don’t worry you will still get your delicious boxes for helping support us! And expect some wonderful pictures from the trip.

Thank you for taking an interest in our farm. Your support is helping us all have a great summer! Until next time. See ya later potater! :)

Editors’ Note:

Our usual chief editors are out this week. So we had two amazing farmers step in in there place to write this weeks news letter for all of you wonderful people. The usual editors will be back next week to write your weekly news letter update on our wonderful farm and farmers.

~Thank you again for all of your support to our farm!

Kevin J, And (Poca) Andrew
**Baked Potato Salad**


**INGREDIENTS:**
- 4 pounds potatoes, peeled, 15 slices bacon, 1 (16 ounce) container reduced-fat sour cream, 2 tablespoons mayonnaise, 2 cups shredded Cheddar cheese, 2 tablespoons dried chives, 1 teaspoon salt, 1 teaspoon ground black pepper

**DIRECTIONS:**
- Place the potatoes into a large pot and cover with lightly salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain the potatoes, and allow to cool to room temperature. Dice once cooled. Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Allow to cool, and crumble the bacon into a large bowl. Place the cooled potatoes into the bowl with the bacon, and mix in the sour cream, mayonnaise, Cheddar cheese, chives, salt, and pepper. Refrigerate overnight before serving.

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**Stuffed Pattypan Squash**


**INGREDIENTS:**
- 6 pattypan squash, stem and blossom removed, 6 slices bacon, 1/2 cup diced onion, 1 1/2 cups soft bread crumbs, 1/4 cup freshly grated Parmesan cheese, salt and pepper to taste.

**DIRECTIONS:**
- Preheat oven to 350 degrees F (175 degrees C). Bring one inch of water to a boil in a saucepan over medium-high heat. Add squash, cover, and cook for 10 minutes, or until a fork can pierce the stem with little resistance. Drain, and slice off the top stem of the squash. Use a melon baller to carefully scoop out the centers of the squash. Reserve all of the bits of squash. Place bacon in a large, deep skillet. Cook over medium high heat until evenly browned. Remove bacon to paper towels, and set aside. Sautée onion in bacon drippings. Chop the reserved squash pieces, and sauté them with the onion for one minute. Remove the skillet from heat, and stir in the breadcrumbs. Crumble the bacon, and stir into the stuffing along with the...