

What's GROWING ON at



PICKLES FROM AROUND THE WORLD



When we think of pickles, we think of cucumbers, but pickles can be made with a variety of other vegetables and fruits.

They can be sweet, sour, spicy, or all of the above. In India, where pickles are believed to have originated, you will find pickled mango preserved in mustard or sesame oil with salt and spices. In the Middle East, pickles range from peppers to olives to lemons. In parts of Europe you may be served pickled beets, pickled eggs, or even pickled herring, a type of fish. Japanese dishes are often served with pickled ginger. Every part of the world seems to have its own beloved version of preserved pickle.



Frosty is a sweet and gentle donkey that protects the herd, and over the years she has become the farm's mascot. You can often hear her braying for attention and begging for treats. Her best friends are the miniature donkeys, Pippy and Daisy.

Frosty the Donkey

INCREDIBLY EASY REFRIGERATOR PICKLES

4 cups Cucumber slices or spears
1 1/4 cup Vinegar
3 1/2 cup Water

1 Tablespoon Sea Salt
1 Tablespoon Sugar
1 teaspoon Peppercorns (optional)

2 cloves of Garlic minced or whole
Fresh Dill

- Stir water, vinegar, sugar, and sea salt together. You may want to heat mixture in a saucepan to help dissolve the sugar and salt, but this is not required.
- Combine cucumber, garlic cloves, and fresh dill in a large glass or plastic container. Pour cooled vinegar mixture over cucumber mixture. Add peppercorns to taste.
- Seal container with lid and refrigerate for at least 3 days before eating. Pickles will keep for up to a month.

Harvest Celebration

Join us for some family fun at Clearwater Farm!

Tuesday, August 16th, 5:00-7:00 p.m.

760 Green Coulee Rd in Onalaska (Turn at Coulee Golf Bowl)

Cooking demo by Shawn McManus of Savory Creation.
Garden Tour, Farm Animals, and a Garden Craft.

FREE for all participants and their families!

To learn more about Clearwater Farm, visit our website or like us on Facebook.

www.clearwaterfarm.org

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