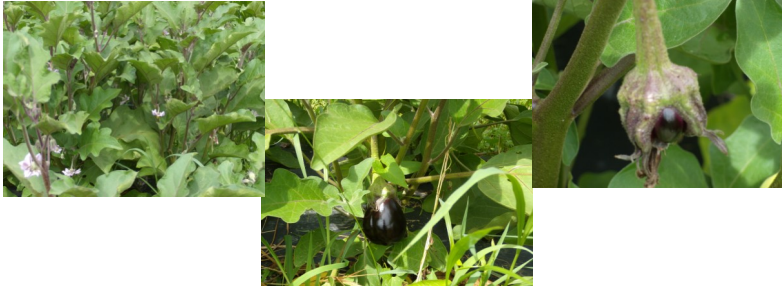


The Scoop

#109

From
Saunders Brothers Farm Market



Baked Eggplant Parmesan

- 3 eggplant, peeled and thinly sliced
- 2 eggs, beaten
- 4 cups Italian seasoned bread crumbs
- 6 cups of any tomato and basil Sauce
- 1 (16 ounce) package mozzarella cheese, shredded and divided
- 1/2 cup grated Parmesan cheese, divided
- 1/2 teaspoon dried basil

Directions

1. Preheat oven to 350 degrees F.
2. Dip eggplant slices in egg, then in bread crumbs. Place in a single layer on a baking sheet. Bake in preheated oven for 5 minutes on each side.
3. In a 9x13 inch baking dish spread pasta sauce to cover the bottom. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses. Repeat with remaining ingredients, ending with the cheeses. Sprinkle basil on top.
4. Bake in preheated oven for 35 minutes, or until golden brown.

The Fuzz Buzz

June 25th is Peach Sundae Day!!!!

This week we have cantaloupe, green beans, yellow squash, zucchini and cucumbers. We also have Early

Redhaven and Spring Snow peaches. Coming this Saturday (June 25th) the market will have green peppers and eggplant. Next Saturday corn will be available at the market. Also next week 25% off hamburger and all salsas.



For every
\$25.00 that
you spend at
the market
you will
receive a free
begonia or
impatiens.

Five Fun Facts About Cantaloupe

1. Did you know that the Egyptians wrote about cantaloupes as far back as 2400 BC?
2. Christopher Columbus brought the first cantaloupe seeds to North America on his second voyage.
3. Cantaloupes are an excellent source of Vitamin A.
4. The cantaloupe was named for the papal gardens of Cantaloupe, Italy.
5. Cantaloupe makes excellent bait for groundhogs.