

August 24th, 2012

This week has been a mix of ups and downs here at the homestead. The beautiful weather has been a boon to our spirits, and we’ve been enjoying a bountiful harvest of tomatoes, squash, onions, and potatoes. At the same time, we have had our first intrusions into the garden—a raccoon (or perhaps a family of raccoons) got into our milling corn and obliterated the crop for this year—and some kind of small rodent feasted on our soybeans, drastically diminishing our harvest. While it is hard to let go of those losses, these events renew our enthusiasm for the small diversified farm model. We’re thankful that these crops are just a small part of our total harvest this year, and many other fruits and vegetables continue to thrive in the field.

This week’s share is full of the late summer standbys, plus a new arrival, Ruby Perfection Cabbage! If you’re in over your head with tomatoes, try sun-drying them in your car. Slice sungolds in half, or big tomatoes in quarters, lay them out on a baking sheet covered with parchment paper on your dashboard. We’re experimenting right now with this technique and so far, the results are delicious!

* Buttercrunch Lettuce
* Rainbow Chard
* Yukon Gold Potatoes
* Ruby Perfection Cabbage
* Sungold Tomatoes
* Heirloom Tomato Mix—Black Prince, Rose de Berne, Prudence Purple, Green Zebra, Pink Brandywine
* Zucchini- please take as much as you’d like!!
* Basil

Recipe of the Week: Sauteed Zucchini with Tomatoes

Zucchini is abundant right now, so here’s another way to eat it up! Chop a few cloves of garlic, and one large, or a few small zucchinis into bite size pieces. Add 2-3 tablespoons olive oil to a large saucepan or frying pan and saute garlic and zucchini until zucchini is tender, but not mushy! Slice cherry tomatoes in half and large tomatoes into bite size pieces (use as many or as few tomatoes as you would like). In a large bowl, toss tomatoes with zucchini and garlic mixture. Add salt and pepper and a splash of balsamic vinegar to taste. Optional: chop up two handfuls of basil— toss one handful into the veggies, place the other handful on top as garnish.