

September 7th, 2012

This has been an exciting week at the homestead—we finished our foundation, which was 3 months in the making, and we raised our hoop house in the field, a project I’ve been contemplating and chipping away at for many months as well. We also had our first little egg from the pullets that we got in the mail as day old chicks back in the middle of April. As soon as the rest of the flock starts laying (which could be another couple of weeks), we’ll be offering eggs for sale when you pick up your CSA share.

All of our crops in the field are showing signs that fall is coming, the pumpkins are turning orange, the dry beans are yellowing and drying, the greens are becoming sweeter and more tender from the cool nights, and sadly, the tomatoes are dying back with late blight. But, we can’t complain, it’s been a great year for our tomatoes—so, enjoy them while they’re here! Sorry, fresh herbs are absent again this week—our succession plantings have been slow to establish—but, we do have a few new arrivals in this week’s share—watermelon, king of the early beans, and Japanese cucumbers!

* Bright Lights Rainbow Chard
* Sungold Tomatoes
* Heirloom Tomato Mix—Black Prince, Rose de Berne, Prudence Purple, Green Zebra, Pink Brandywine
* Zucchini
* Butterleaf Lettuce or Red Romaine
* Provider Green Beans
* King of the Early Beans
* Green Cabbage
* Japanese Cucumbers
* Sugar Baby Watermelon

Recipe of the Week: Pasta with Rainbow Chard, Garlic, and Tomatoes

Put water on to boil for pasta. Chop chard stems and 2-4 cloves of garlic (Optional: add 1-2 chopped onions). Saute stems and garlic in 2-3 tablespoons olive oil, in a large saucepan. Chop chard leaves and 3-4 tomatoes (depending on how much pasta you’re cooking). When stems are tender, add tomatoes and cook for 5-10 minutes, until juices begin to thicken slightly. Add pasta to boiling water (follow cooking time for chosen pasta). Add chard leaves to tomato sauce and cook until just wilted, 1-2 minutes. Toss sauce and strained pasta in a large bowl. Serve with grated cheese if desired.