

Message Center



Save That Box!

Please return empty—flattened carefully, please—boxes to your pickup location or transfer your share(s) into another container upon pickup. We need to re-use all boxes.

Come & Get It!

Mondays:

Grass Valley: 100 Cornish Court
5-9 p.m.

San Juan Ridge: 15203 Tyler Foote Road
5 pm till late

Thursdays:

Nevada City: 575 E. Broad Street
5-9 p.m.

Truckee-Downtown: The Pourhouse
5:30 – 9 p.m.

Truckee-Glenshire: 15389 Crown Circle
5:30 – 8 p.m.

Free Choice!

Certain items are distributed as “Free Choice” almost every week to give Vegetable share members more variety. Feel free to help yourself to as much as your family will use. See the white board for this week’s items in the Free Choice area.

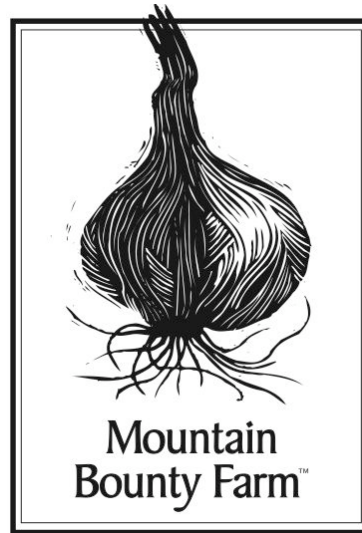
Need Extra or Old Newsletters?

Find all this year’s issues of the newsletter on our website! Navigate to “Weekly Newsletters”.



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FARM NEWS

Aug 11 - 14, 2008

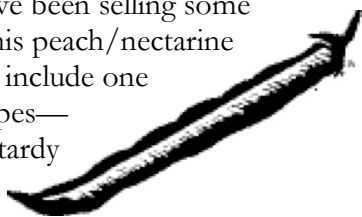
Around the Farm

We’re just about halfway through the farm season and by this time of year we’re all feeling very crispy and well seasoned. John and I got a chance to get away to the high country last week and the rest of our crew will have vacations as well over the next few weeks. Having us gone is a good opportunity for the interns to take more ownership of the farm and apply the skills that they’ve learned throughout the season. It’s always nerve-wrecking for us to leave but we feel it’s important for all of us to take a breather mid-way thorough to re-energize for the rest of the season. Our interns, Bobby, Jessica, Ramsey and Kevin did a great job keeping it all together and special thanks to our dedicated volunteers for also working overtime while we were away.

Well, many weeks ago now I wrote about eggplant but now is the time for busting out those eggplant recipes for real. We’ve got tons of them! White ones, dark black ones, light purple ones- they are varied in shape, size and flavor and they are tasty. We’ve been grilling them almost daily alongside thick slabs of summer squash and Baba Ganouj—the tasty middle-eastern eggplant tahini dip has been a big winner.

Tomatoes are another crop that’s really coming on. There’s nothing like a thick slice of ripe tomato to add life to a boring sandwich. Salads these days are moving towards the meatier greek-style salads full of chunks of cucumbers and tomatoes and topped with feta cheese. The next round of corn is nearly ripe and soon we’ll be enjoying more potatoes, and fresh garlic.

We're also in the midst of peach and nectarine season. Our friends at Filaki Farm who supply fruit for our fruit subscription have been providing us with the most amazing nectarines and soon their O'Henry peaches are coming in. At the farmers market in downtown Nevada City on Saturday mornings, Chaffin Family Farms have been selling some incredible peaches. All this peach/nectarine love has prompted me to include one of my favorite peach recipes—peach kuchen, a tasty custardy peach cake.



Enjoy the goodness of summer!

feel very soft when you press them. Alternatively, place them on a sheet of foil on an oven tray and roast them in the hottest oven for 45 minutes or so until the skins are wrinkled and they are very soft. When cool enough to handle, peel and drop them into a strainer or a colander with small holes. Press out as much of the water and juices as possible. Still in the colander, chop the flesh and mash it with a fork, letting the juices escape through the holes. In a bowl, beat the tahini with the lemon juice, then beat in the yogurt. Add the mashed eggplants, garlic to taste, and some salt. Beat vigorously and adjust the flavoring. Spread the puree onto a flat serving dish and garnish with a drizzle of olive oil and a sprinkling of parsley.



Cooking the Harvest

Simple Greek Salad

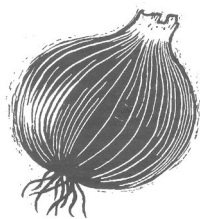
Combine sliced cucumbers, red onions, tomatoes, crumbled feta cheese, kalamata olives and dress with fruity olive oil, roughly chopped marjoram or oregano and black pepper.

Baba Ghanouj—Eggplant and Tahini Dip

From *Arabesque* by Claudia Roden

This is a Lebanese version of this Mediterranean favorite and is particularly creamy because of the addition of yogurt, you can always leave it out if you like. Just add more olive oil to make it more creamy.

- 2 eggplants
- 3 tablespoons tahini
- Juice of 2 lemons
- $\frac{3}{4}$ cup strained greek-style yogurt (or whole milk plain)
- 2 garlic cloves, crushed
- Salt
- 2 tablespoons extra virgin olive oil
- 2 tablespoons flat-leaf parsley



Prick the eggplants in a few places with a pointed knife to prevent them from exploding. Turn them over the flame of the gas burner or a hot barbecue or under the broiler, until the skin is charred all over (this gives them a distinctive smokey flavor) and they



Peach or Nectarine Kuchen

From *Tassajara Bread Book*

- $\frac{1}{2}$ cup butter
- 2 cups flour
- $\frac{1}{4}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 cup heavy cream, yoghurt or sour cream
- 1 cup sugar
- 12 peach halves
- 2 whole eggs
- 1 tsp cinnamon

Cut the butter into the flour, baking powder, salt and 2 tablespoons of sugar with a pastry cutter until it looks like a coarse meal. Press firmly into a baking pan. Arrange the peaches on the surface to cover. Sprinkle fruit with mixture of cinnamon and the remaining sugar. Bake 15 minutes at 400. Pour eggs beaten with the cream over the top and bake 40 minutes longer at 375.

