

Dear CSA Member,

It looks like this may be the last week for tomatoes. They have just about been picked clean in the field. It has been a great season and harvest. As one crop ends another starts. This is the first of the collards. We thought that you just might like a bit of a break from Swiss Chard.

I need to write and send this note out on Sunday evening and so there are a few questions in the amounts column this week for cucumbers, summer squash, tomatoes and peppers. We pick everything that is ready, but September puts a halt on most of the summer vegetables growth. I think it is just the fewer hours of sunshine. The exact amounts will be at your site for pickup. Each fall we have an open-house farm day and this year it will be on October 16th from 11:00 to around 4:00. I'll be sending more information as the weeks progress but I thought you might like to note it on your calendar. Enjoy the vegetables-Deb

Tomatoes Summer Squash Cucumbers Peppers Potatoes Yellow Carrots Leeks
Collards Basil Beets Green Bartlett Pears, Gala Apples and Nectarines & our own Certified Organic Raspberries.

Zucchini gratin

8 cups sliced zucchini 2
cloves garlic, crushed 2
cloves garlic, crushed 1
bunch basil leaves

8 ounces fresh goat cheese 4
eggs, beaten 2 cups sour
cream salt & pepper

Thoroughly wipe the zucchini slices. Steam them until tender. Drain in a colander. Mix garlic with basil leaves, salt and pepper. Place zucchini slices in a shallow ovenproof dish. Sprinkle with goat cheese. In a large bowl combine beaten eggs and sour cream with garlic and basil mix. Pour the mix over the zucchini. Cook in oven at 350°F for 15 minutes, then reduce to 300°F for 30 minutes. When the gratin is brown on top, remove from the oven.

Baked leeks (Tave me presh)

2 lbs leeks
1/2 cup oil
3/4 cup chopped onion
1/2 lb ground meat

1 tablespoon tomato sauce
mild red pepper
salt
pepper

Cut off the green leaves from leeks; wash and cut leeks slantwise into 1-inch thick slices. Saute in a little oil and place in a baking pan. Saute the onion and the ground meat in the remaining oil. Add beef stock, tomato sauce, red pepper, salt and pepper, and bring to a boil. Pour meat mixture over the sauteed leeks. Bake for 1 hour at 375 degrees F. Serve ho

Zucchini, onion and tomato salad with saffron and cinnamon

1 Tbs olive oil (preferably extra-virgin)
1 pound zucchini (about 4 medium), trimmed, cut diagonally into 1/2-inch slices
2 medium onions, cut into 1/2-inch wedges 4
large garlic cloves, minced 1 cinnamon stick,
broken in half

1/4 tsp crushed saffron threads
12 ounces tomatoes, cored, cut into 1/4-inch wedges 2
Tbs chopped fresh parsley 2 Tbs chopped fresh mint 1
Tbs fresh lemon juice

Heat oil in large nonstick skillet over medium heat. Add zucchini, onions, garlic, cinnamon stick and saffron. Cover; cook until zucchini is tender and onions are almost tender, stirring occasionally, about 8 minutes. Remove from heat. Stir in tomatoes, parsley and mint. Cool to room temperature. (Can be made 2 hours ahead. Let stand at room temperature.) Mix in lemon juice. Season with salt and pepper and serve.

Baby potatoes in rosemary

20-30 round, baby potatoes
1 cup olive oil
1 Tbs rosemary
salt

Peel and wash the potatoes well. Warm the olive oil in a frying pan and add the potatoes. Stir immediately and cover the pan with a lid. Fry for 3-4 minutes until potatoes brown. Remove the pan from the oven ring and sprinkle the potatoes with rosemary. Remove the potatoes from the pan with a perforated spoon and place them on a large dish, over kitchen paper to absorb their oil. Sprinkle salt over the potatoes and serve immediately.

A vegetable soup

8 medium zucchinis, sliced 2 tsp salt 1 large eggplant, diced
1 tsp dried onion 1 lettuce, washed well % tsp chili (ground
hot chili pepper) 1 Chinese cabbage, washed well 1 small
bunch celery 1 tsp powdered ginger 4 slices pumpernickel
bread
2 litres water

Place all ingredients in a pressure cooker and cook for 20 minutes. Put through a blender, return to heat and simmer for a further 5 minutes. Add plenty of freshly ground pepper, and... wow! It's hot! But pleasantly so... As for the eggplant, it's quite something!