

Dear Member,

Rain, finally after weeks of beautiful, but dry weather. We have been irrigating the fields, but irrigation never seems to be as good as a soaking rain. There is lettuce in your share this week. It is stronger flavored than the mild spring lettuces. The Romaine seems to be a bit stronger than the Red Leaf. In small pieces mixed with the Red Leaf and chunks of the ripe tomatoes, it is delicious. The peppers and eggplant are producing so much that we need to keep picking them every week or they will get overripe. Peppers are easy to freeze for this winter. Wash, seed and cut into pieces. Put them in a plastic freezer bag and then in the freezer. Enjoy the vegetables. Pete and Deb

*10th Year Celebration Farm Visit, September 9th, 11:30-4:00. Draft horses and wagon rides around the field, a Pig Roast, members providing musical entertainment, walks around the field and a time to sit down and enjoy eating together. We're asking members that attend to bring along a dish to share so we have a huge pot luck luncheon. We will have tables and index cards so the dishes can be labeled so there will be foods for everyone. We will have a table for vegetarian dishes and a dessert table. Drinks and place settings will be provided.*

**SHARES INCLUDE:** Red Sails Leaf Lettuce-2 heads      Romaine-1 head      Edamame-1 bunch      Opal Basil-1 bunch  
 Tomatoes-3 pounds or 1 full quart      Sun Gold Cherry Tomatoes-1 pint basket      Pablano Peppers-4, mildly hot  
 Green Bell-4      Lilac-4      Black Bell Eggplant-1      Tomatillos-1 pint      Cilantro-1 bunch  
 Fruit Share- Shiro Plums, Red Clapp Pears, Peaches

**EDAMAME-Just pick them from the stalk and steam them for five minutes. Drain, salt and pop them from the pod. Sprinkle with salt.**

**TOMATOES-**There are five different kinds of tomatoes we grew this year: Sun Gold Cherry, Slicing tomatoes that are red, Plum tomatoes that are smaller, Plum tomatoes that are large, pointed and never seem to get all the way ripe but are an heirloom variety that is great for sauces, and an heirloom variety that is yellow. You will probably get a mix of the larger tomatoes over the next couple of weeks.

## ABOUT TOMATILLOS

- **STORING:** Tomatillos can be stored in the refrigerator for about 3 weeks. Wrap loosely in paper in a single layer or place in paper back and keep in the coolest section of your refrigerator.
- **TO PREPARE AND USE:** Remove and discard the papery husks from the tomatillo, rinse, dry and use per your recipe. Tomatillos are not usually seeded prior to use.

## Guacamole in a Molcajete With Tomatillos

2 ripe avocados      2 cloves of garlic      2 tablespoons of cilantro      salt  
 6 tomatillos      1 yellow or white onion      serrano chili as desired

Roast the chilies and tomatillos. Grind up the garlic in a molcajete with the salt and chiles. Once well ground, add the tomatillos, avocados and grind a little more. To garnish the guacamole, put sliced onion and chopped cilantro on top. Serve immediately.

## GUACAMOLE WITH ROASTED TOMATILLOS

12 medium tomatillos (about 1 1/4 pounds), husked, rinsed  
 1/2 cup finely chopped white onion  
 1/2 cup finely chopped fresh cilantro  
 4 serrano chiles, seeded, minced (about 2 tablespoons)  
 2 tablespoons fresh lime juice  
 2 pounds avocados (about 3 large), peeled, pitted, coarsely chopped

Preheat broiler. Line rimmed baking sheet with foil. Place tomatillos on prepared baking sheet. Broil until tomatillos are just blackened in spots and tender, about 8 minutes per side. Combine onion, cilantro, chiles, and lime juice in large bowl. Add roasted tomatillos and any juices from baking sheet to onion mixture. Using fork, mash coarsely. Add avocados and mash with fork until mixture is very coarsely pureed and some chunks remain. Season guacamole to taste with salt. (Can be made 4 hours ahead. Cover and chill.)

## Tomatillo Salsa

Remove husks from tomatillos, wash thoroughly, dry and halve or quarter. Combine tomatillos, onions, chiles, and garlic in a non-reactive pan. Over med-high heat bring to boil, stirring

2 pounds Fresh tomatillos  
1 cup Onion -- chopped  
1 Or 2 hot peppers, cored Seeded and chopped.

(you can also use dried chiles, leave seeds in either dried or fresh for more heat)

1 cup Fresh cilantro -- minced  
1/4 cup Fresh lime juice  
1-2 cloves garlic  
salt to taste

**FRESH TOMATO SAUCE** adapted from Deborah Madison's *Vegetarian Cooking for Everyone*

3 pounds ripe tomatoes, quartered      3 Tablespoons chopped basil      Salt and pepper  
2 Tablespoons extra virgin olive oil or butter

Put the tomatoes in a heavy pan with the basil. Cover and cook over medium-high heat. The tomatoes should yield their juices right away, but keep an eye on the pot to make sure the pan isn't dry. You don't want the tomatoes to scorch. When the tomatoes have broken down after about 10 minutes, pass them through a food mill. If you want the final sauce to be thicker, return it to the pot and cook over low heat, stirring frequently, until it's as thick as you want it. Season with salt and pepper to taste and stir in the oil.

**Notes:** If you don't have a food mill, you can first blanch the tomatoes in boiling water for a minute or so then easily remove the peels (and seeds if you like.) I added the fresh basil right before I poured it into the bags. I eyeballed the amounts and didn't measure anything exactly, the sauce turned out great.

**Notes** about freezing tomato sauce: Making sauce to freeze for the winter isn't a big production—or a time consuming one. When tomatoes are in season, I make the Fresh Tomato Sauce using 4 to 5 pounds tomatoes or whatever is convenient. When it's cool, I ladle it into plastic freezer bags in 1- or 2- cup portions and lay the bags on the freezer floor until they harden. This makes slim packages that are easy to store upright, taking little space. When you warm the sauce, you can season it with crushed garlic or an herb that goes with the dish you're making.

**EXPERIMENT WITH CILANTRO**

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- Garnish tomato-, carrot- or coconut-milk-based soups with chopped fresh cilantro.
- Serve iced tea or freshly squeezed juice with a splash of lime juice and sprigs of cilantro.
- Make a flavorful dip from chopped tomato, cilantro, cucumber, green chiles, and plain yogurt.
- Try making pesto using cilantro in place of basil.
- Rub chicken or fish with chopped cilantro, ginger, and black pepper before grilling.
- Sprinkle chopped cilantro and chopped cashews or slivered almonds over cooked rice or couscous.
- Add cilantro to your favorite gazpacho or salsa recipe.
- add it to any beans or soup, stems included, then remove as you would a bay leaf

**BOB'S FABULOUS YUMMY MARINADE**

This marinade can be used to marinate tofu and meats, as a sauce for noodles or rice, and as a dressing for a green salad.

5 Tbsp vegetable oil  
1/3 cup packed fresh cilantro with stems  
¼ cup fresh lime juice  
¼ cup tamari soy sauce  
1 oz. fresh ginger (about an inch of it?), cut into six 1/4 inch slices  
6 large cloves garlic  
1 ½ tbsp. ground cumin  
1 small jalapeño or other chile (optional)

Combine and blend all ingredients together in a food processor or blender until the chile, garlic, ginger and cilantro are finely chopped.