



8/31/11

Dear Members,

In your share this week you'll find lettuce, carrots, parsley, tomatoes, cherry tomatoes, cucumbers, zucchini, and sweet peppers. The weather seems to have shifted towards fall this past week, with cooler temperatures ushered in by the nearly five inches of rain that Irene dumped on us on Sunday. And with September right around the corner we're looking ahead to the last of our summer crops and the beginning of some of our fall crops over the next few weeks. Our workload at the farm is changing now too. Last week we made our final veggie planting. Whew! Our garden's all in now. This week we did the last of the thinning and weeding of our root crops for the year; our final planting of carrots and beets and turnips all have some elbow room now and can size up in peace. And yesterday we pulled and windrowed all our onions. They will cure over the next couple weeks and be ready for storage into the fall and winter.

Here's a good summertime recipe for this week, which uses many of veggies in the share.

Gazpacho:

- 1 medium cucumber, peeled and chopped
- 1 sweet pepper, chopped
- 2 tbs onion, chopped
- 1 pound tomatoes, chopped (and peeled and seeded if you wish)
- 2 tbs fresh lime juice
- 2 tbs extra virgin olive oil
- ¼ tsp cayenne pepper (optional)
- Salt and pepper to taste
- ¼ cup sour cream
- 2 tbs milk
- 2 tbs parsley, minced

Put cucumber, sweet pepper, onion, tomatoes, lime juice, olive oil, and cayenne pepper into a food processor and blend until mixed but still coarse. Pour into a bowl, season and chill in the fridge. In a separate bowl, mix together the sour cream, milk, and parsley. To serve, top each bowl with a spoonful of the parsley-cream mixture. You can also thin the gazpacho down a little with water if you want a soupier dish.

Have a good week!