



The real heat of summer is finally here! And your box will reflect that this week. Enjoy this time of bounty – peppers, tomatoes, sweet corn, peppers, eggplant, yum! Can we say ratatouille?

Thanks to everyone who came to the sweet corn boil this weekend! It was really a pleasure to meet so many of you! Even though it was hot and sticky, we all enjoyed sharing a delicious meal together in the barn. Thanks for coming! We hope you enjoyed the sweet corn as much as our cat did; we left some of the leftover cooked sweet corn on our kitchen counter and Mosa found it. It took him over an hour to eat it, as he did it kernel by sweet kernel.

We feel really lucky that all the severe weather of this weekend missed us. Our thoughts go out to those farms who got hit hard. While we were spared hail and damaging winds, the heat and humidity and heavy rains still caused us some problems. Our onion crop just came out of the field last week. It was drying in the bottom of our barn on pallets, but the humidity and heat was so high, it drew moisture out of the cement floor! Moisture and curing onions are not a good combination, as mold can set in easily. We moved some of the onions today, and hopefully this week's heat will dry out any nascent mold.

An even more disappointing loss over the

Mosa (one of our cats) has discovered the joy of sweet corn!



weekend were our musk melons. We had about 100 muskmelons intended for CSA that started to mold in spots due to the heat and humidity. Very frustrating. Many of these melons are still quite edible once soft spots are cut out. We intend to bring these melons to some of the dropsites as extras and you can feel free to take one if you like – but no pressure. The good news is that each of you will still receive a melon of some sort. Remember, EOs, your musk melons are green inside and will store best in the fridge once ripe. REGs, your watermelons are yellow inside, and will store best on the counter.

This week there are a couple of new items that you will each receive. First: hungarian hot wax peppers. These peppers are generally yellowish and skinny, about 4 inches long – though some may be ripe and red. These peppers are a very mild hot pepper – great to spice up a little sungold tomato salsa (hint, hint!). The second new item is cippollini onions. These onions are quite pungent when raw, but become incredibly sweet when

when sauteed. Many chefs love these onions for carmelizing. Enjoy!

In other farm news, this weekend we seeded the last planting of lettuce in the greenhouse. Meanwhile, we mowed the strawberries down so that we can begin the process of prepping those beds for next year's crop. The name of the game with strawberries now is fertility and weed control. Even though we won't get to eat a fresh one again until next June, we have to continue to take care of them.

An important announcement: the end of season Barn Party that we had scheduled for October 17th has been cancelled. Why? Farm members and wonderful friends of ours, Sarah and Aaron, have decided to get married that day. A big congrats! Mike and I wouldn't miss it. We hope you all understand. With the new baby coming, and the timing of that uncertain, we may not reschedule the party. But we'll keep you updated if we do pick a new date.
Sincerely,
Mike and Cassie

In the Box:

Basil - EOs

Broccoli

Carrots - EOs

Cucumbers

Eggplant (*some will get Japanese, some will get Globe*)

Garlic

Green Beans - EOs

Green Pepper

Hot Wax Peppers

Green Muskmelon - EOs

Onion, Cippollini

Parsley

Red Potatoes

(*for best storage, put in a paper bag in your cabinet or plastic bag in fridge*)

Slicing Tomatoes

Sungold Tomatoes

Sweet Corn

Watermelon - REGs

Zucchini

(*green and/or gold*)

REGs = regular shares only

EOs = everyother shares only

Winter Shares still available. Sign up soon to secure your spot! Registration forms online:

www.primrosecommunityfarm.net

Recipes

Israeli Salad

2 tomatoes, diced
1 cucumber, peeled and diced
1 green pepper, seeded and diced
4 T chopped fresh parsley
2 T olive oil
3 T fresh lemon juice
1/2 t salt
freshly ground pepper

In a large bowl, combine the chopped vegetables and parsley. Sprinkle with olive oil and toss. Add lemon juice, salt and pepper, and toss again. Serve immediately, using a slotted spoon. Serves 4 - 6.

Ratatouille

2 T olive oil
3 cloves garlic, minced
2 t dried parsley
1 eggplant, cut into 1/2 inch cubes
salt to taste
1 C grated Parmesan cheese
2 zucchini, sliced
1 large onion, sliced into rings
2 C sliced fresh mushrooms
1 green bell pepper, sliced
1 diced hungarian hot wax pepper (optional)
2 large tomatoes, chopped

1. Preheat oven to 350 degrees F. Coat bottom and sides of a 1 1/2 quart casserole dish with 1 T olive oil.
2. Heat remaining 1 T olive oil in a medium skillet over medium heat. Saute garlic until lightly browned. Mix in parsley and eggplant. Saute until eggplant is soft, about 10 minutes. Season with salt to taste.
3. Spread eggplant mixture evenly across bottom of prepared casserole dish. Sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer with a sprinkling of salt and cheese.
4. Bake in preheated oven for 45 minutes.
*** Instead of baking, you can also saute the whole dish! ***

Zucchini-Feta Pancakes

4 packed cups coarsely grated zucchini
4 eggs, separated
1 heaping cup finely crumbled feta cheese
1/2 cup minced onions
3/4 t dried mint
Salt and pepper
1/3 cup flour
Butter or oil for frying
Sour cream or yogurt for topping

Place the grated zucchini in a colander in a bowl, salt it lightly and let it stand 15 minutes. Rinse it and squeeze out all excess water. Combine zucchini, egg yolks, feta, onions, flour and spices. Mix well. Beat the egg whites until they form soft peaks. Fold into first mixture. Fry in butter or oil, on both sides, until golden and crisp. Serve topped with sour cream or yogurt.

Baba Ghanouj

This is a traditional Middle Eastern recipe a thick but light spread that is delicious as a dip for pita bread or vegetables or as a filling in a sandwich.
- Angelic Organics Kitchen

3 T extra virgin olive oil, divided
2 medium eggplants (about 1 1/2 pounds)
1/4 C pine nuts
1/4-1/2 C freshly squeezed lemon juice (1-1 1/2 large lemons)
1/3 C tahini
1-2 cloves garlic, minced (1/2-1 teaspoon)
1 t ground cumin (optional)
1/2 t salt
1/4 t cayenne pepper
3 T chopped fresh cilantro or parsley

1. Preheat the oven to 375° F.
2. Rub 1 tablespoon of the oil over both whole eggplants and place them on a baking sheet. Roast, turning once or twice, until very soft, 30 to 45 minutes depending on size. Let cool.
3. Meanwhile, toast the pine nuts in a dry, heavy skillet (preferably cast iron) over high heat until they start to brown in spots and become fragrant. (Be careful not to overtoast them, as they will burn very quickly once toasted.) Immediately transfer the nuts to a dish to cool.
4. Cut the eggplants in half and scoop out the flesh. Purée the eggplant flesh in a food processor or finely chop it on a cutting board. Transfer to a bowl.
5. Add the lemon juice, tahini, garlic, cumin, salt, cayenne, and the remaining 2 tablespoons of olive oil. Mix until well combined.
6. Transfer to a serving bowl and garnish with cilantro or parsley and toasted pine nuts.