



*This summer really is flying by! School is starting back-up; Packers games are just around the corner; our baby is almost here; and of course – the bounty of veggies is with us. We were so glad to see you all take home the extras we left at the sites last week!*

*This week we have lots of little pieces of veggie news, so we're going to go laundry list style.*

**1. Waning Crops**

*We know, we know, you thought the zucchini, cucumbers, and green beans would never end. While you still will receive these items for a couple more weeks, you'll notice the quantity is greatly reduced. In fact this week we are tilling in some of the cuke and zuke plantings that were so productive this summer. Oh, and make sure to wash your beans well, as the rain last week left many very muddy.*

**2. Bumper Crops**

*A bumper crop is ag lingo for a crop that yields like crazy. Eggplant has been a bumper crop for us this year – we'll try to keep the recipes and cooking ideas coming for you, as we know that eggplant is one of those veggies that folks tend to love or hate. Hopefully we can turn you all into lovers! Another bumper crop we seem to be having this year is potatoes – but we don't want to speak too soon. (See next section!)*

**3. Late Blight Madness**

*Some of you may have been hearing about late blight. Late blight is a plant disease that can affect plants in the Solanaceae family. This includes eggplant, peppers, tomatoes, and potatoes. Blight was what caused the Irish potato famine in the mid 1800s. While it can be a problem for tomatoes and such, potatoes are the big concern. This disease can cause total crop loss. It can take what looks like a beautiful potato crop when it comes out of the field, and literally turn the potatoes to mush while in storage.*

*Many area farms are spotting late blight on their tomatoes, and some are starting to see it on potatoes. In scouting our fields, we haven't been seeing late blight. So for now, we're crossing our fingers that our bumper crop of potatoes stays in good shape!*

*In your box this week you'll receive 5 lbs. of yukon gold potatoes. Don't rush through these, as you won't be getting potatoes for a little while yet. At this point in the season we are trying to finish our total harvests and determine how many potatoes we have for the end of the summer season, the winter CSA, and for market. We are going to be a little conservative for a bit, as we're just not sure if blight will become a problem.*

**4. Cauliflower Sadness**

*At the sites this week we will put out some cauliflower as extras. Sadly, we didn't have enough to give everyone a head, and frankly their quality is less than what we like to put in your actual boxes. We had a near crop loss this year, and most likely won't be growing this crop again. It is just super finnick! It is sensitive to both the sun and many diseases. It also browns and bruises easily.*

**5. Sleek Leeks**

*A new item this week are leeks. Some of the leaves are yellowing a bit, but never fear, it's the white part of the stalk that you'll be using to cook. Potato leek soup is a definite must.*

**6. Basil**

*This week you are receiving a small bunch. In a couple of weeks you receive a larger bunch that will be good for pesto making. So hold on tight for now!*

**7. Broccoli**

*Big heads this week: some of you will receive heads that are cut in half.*

**8. Memberships**

*We love seeing the winter membership spots filling up. We may extend the number of spots available to 150 with all these bumper crops, so please help us spread the word. Thanks!  
Mike and Cassie*

**In the Box:**

- Basil**
- Broccoli**
- Carrots- EOs**
- Celery - EOs**
- Cucumbers**
- Eggplant (either  
Globe or Japanese)**
- Garlic**
- Green Beans**
- Joe Parker Peppers  
Long, green, medium hot**
- Leeks**
- Potatoes (Yukon)**
- Red Cherry OR  
Sungella Tomatoes**
- Slicing Tomatoes**
- Sweet Corn**
- Watermelon**
- Zucchini  
(green and/or gold)**

REGs = regular shares only  
EOs = everyother shares only

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Winter Shares still available. Sign up soon to secure your spot!  
Registration forms online:  
[www.primrosecommunityfarm.net](http://www.primrosecommunityfarm.net)  
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# Recipes

## Peppers & Eggs for Brunch

2 joe parker peppers, diced  
1 1/2 C shredded Cheddar cheese, divided  
1/3 C milk  
4 eggs, lightly beaten  
salt and pepper to taste

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8x12 inch baking dish.
2. Sautee the joe parker peppers until soft.
3. Line the bottom of dish with the peppers. Sprinkle with 1/2 cup shredded cheese. Repeat layers twice more.
4. In a medium bowl, whisk together milk and eggs. Season with salt and pepper. Pour egg mixture over chiles and cheese.
5. Bake in preheated oven for 25 to 30 minutes, or until filling is set. Let stand 5 to 10 minutes before serving.

## Zucchini Cornbread

4 C shredded zucchini  
1 onion, chopped  
2 eggs, beaten  
1 (8.5 ounce) package dry corn muffin mix  
1/2 t salt  
1/4 t ground black pepper  
8 ounces Cheddar cheese, shredded  
Optional: 1 C cooked sweet corn

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.
2. In a large bowl mix together the zucchini, onion, eggs, muffin mix, salt and pepper. Stir in 4 ounces of the cheese. Spread this mixture into a greased 2 quart casserole dish; top with remaining 4 ounces of cheese.
3. Bake in a preheated oven for 60 minutes.

## Joe Parker-Cucumber Salsa

From Vegetarian Times

1/2 cucumber, peeled, seeded, and cut into small dice  
1 poblano chile or Joe Parker Pepper  
1/4 cup cilantro, chopped  
2 Tbs. lime juice  
1 clove garlic, minced (1 tsp.)  
1 jalapeño chile, stemmed, seeded, and minced  
1/2 tsp. salt  
1 ripe avocado, diced

Preheat oven to broil. Roast poblano chile 15 to 20 minutes, or until skin is blackened, turning occasionally. Cool until easy to handle. Remove charred skin, discard seeds and stem, and cut into small dice. Combine poblano, cucumber, cilantro, lime juice, garlic, jalapeño, and salt in small bowl. Gently fold in avocado. Season with salt and pepper.

## Potato Leek Soup

1 C butter  
2 leeks, sliced  
salt and pepper to taste  
1 quart chicken broth  
1 T cornstarch  
4 C Yukon Gold potatoes, peeled and diced  
2 C heavy cream

1. In a large pot over medium heat, melt butter.
2. Cook leeks in butter with salt and pepper until tender, stirring frequently, about 15 minutes.
3. Stir cornstarch into broth and pour broth into pot. Add the potatoes and bring to a boil. Season with salt and pepper. Pour in the cream, reduce heat and simmer at least 30 minutes, until potatoes are tender.
4. Season with salt and pepper before serving.

## Grilled Eggplant

1 large eggplant  
3 T olive oil  
2 T balsamic vinegar  
2 cloves garlic, very finely minced  
1 pinch each thyme, basil, dill, and oregano  
salt and freshly grated black pepper

Heat grill.

When grill is hot, slice eggplant about 1/2-inch thick. In a small bowl, whisk together the olive oil, balsamic vinegar, garlic, herbs, salt, and pepper. Brush both sides of the eggplant slices with the oil and vinegar mixture.

Place eggplant on the hot preheated grill. Grill about 15 to 20 minutes, turning once.