



We wanted to start out this week by apologizing for the whole cucumber mistake last week! We really thought we had enough for everyone, but the plants just didn't have much for us when we went to harvest on Wednesday morning. So ironically, after all the hubbub regarding savoring those last cucumbers, you didn't get any! Our apologies.

Last week also had a little change to it as well regarding the eggplant. We put it on the list as being in the box, but we just didn't have room for it! How's that for a good season, huh? We had so much food for you that we couldn't even fit it in the boxes! This may happen again in the future. Because our home office is not where our working farm is, we can't communicate these last minute adjustments to you before you pick-up your boxes. So, in anticipation of this happening again, we ask that you just keep an eye out for any signs posted at your pick-up sites to make sure you get all the veggies you're due!

While on the topic of lots of food, we thought we'd talk to you a little more about the basic CSA model. The idea of CSA is to share the bounty of food that we have with you. We pride ourselves in giving you excellent quality produce.

However, you may notice that some weeks you get an item that isn't up to the same par you're accustomed to. For example, last week we gave you broccoli that may have had some aging spots on it that you had to cut out. It wasn't the most beautiful broccoli, but here's why we still gave it to you: we had a choice to either not give you broccoli at all and let that broccoli go to waste, or to give you the broccoli despite its less than perfect appearance. As farmers, we want to see food get in bellies. When faced with that choice – to deny you an item or give you it despite its lesser quality, we will always give you the food. CSA is about sharing the risk in the season. Some crops are always going to be bountiful, while others are challenging to grow. Your CSA boxes will reflect the growing conditions that we experience via the quantity and quality of vegetables you receive.

In other farm news, a new item going out to REG members this week is cauliflower. We really didn't think we'd have any to give this year, because we've such a terrible time with it. But REGs will receive some this week. Remember that cauliflower is in the same family as

broccoli, and this time of year it's a good idea to soak your cauliflower to evict any caterpillars that may be calling it home.

Also new this week are red peppers! You will receive one pepper, either a carmen or a red bell. These have been a long time coming with this cool summer – they've taken forever to turn red.

We wanted to thank you all for your continuing well wishes regarding the new Noltnerwyss on the way. We are officially due on the 29<sup>th</sup> of September. We are doing our best to schedule extra help and make alternative arrangements for that time so that we can stay home together for a week once the baby is here. We just wanted to remind you all that this crazy and exciting time is coming very soon! Please expect email delays and very skimmed down newsletters. Other than that, everything should continue running as usual, all the way through the last box on Oct. 21<sup>st</sup>.

Last but not least, we wanted to send a big congratulations out to our employee, Malcolm – he gets married in Ohio this Saturday!

Enjoy! Mike and Cassie

## In the Box:

Basil  
Carrots  
Cauliflower - REGs  
Eggplant, Globe  
Garlic  
Green Bell Pepper  
Hungarian Hot Wax  
Peppers (inside bag with carrots)  
Kale, Green - EOs  
Leeks  
Onion, Yellow  
Red Pepper (either a Carmen Pepper or Red Bell)  
Sweet Corn - EOs  
Tomatoes (Heirloom)  
Tomatoes (Slicing)  
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](http://www.primrosecommunityfarm.net)

# Recipes

## Pasta Arrabbiata with Eggplant

Salt to taste  
1 pound penne pasta  
1/4 cup extra-virgin olive oil  
4 cloves garlic, finely chopped  
1/2 to 3/4 teaspoon crushed red pepper (eyeball it)  
1 large eggplant, peeled and chopped  
2 pounds chopped tomatoes  
Flat-leaf parsley, finely chopped (a generous handful)  
Freshly ground black pepper  
1 cup ricotta cheese  
20 basil leaves, shredded  
Grated Parmigiano-Reggiano or Pecorino Romano cheese, to pass around the table

### Directions:

1. Bring a large pot of water to a boil. Salt the water, add the pasta and cook until al dente. Drain, reserving a ladle of the water.
2. While the pasta is working, in a large, deep skillet, heat the olive oil, the garlic, and the crushed red pepper over medium-high heat. Add the eggplant, season with salt and cook until tender, 12 to 15 minutes.
3. Using a potato masher or the back of a wooden spoon, break up the eggplant into a coarse, thick sauce. Stir in the tomatoes and heat through, then stir in the parsley and simmer for a couple of minutes. Season with salt and black pepper. Stir in the reserved pasta cooking water, add the pasta and toss.
4. To serve, divide the pasta among 4 shallow plates or bowls. Place 1/4 cup ricotta cheese alongside each serving (to mix into each bite of the pasta as you eat it). Sprinkle with the basil.

## Roasted Spicy Cauliflower

1 head cauliflower, florets cut into bite-size pieces  
Olive oil  
Fine sea salt  
Freshly ground black pepper  
1/4 red or yellow onion, finely chopped  
1 hot pepper, half of the seeds discarded, finely chopped  
4 T of hot pepper dressing (see recipe to right)  
1/4 C basil leaves

### Directions

1. Preheat oven to 450 degrees.
2. Place cauliflower on a baking sheet; drizzle with olive oil and season with salt and pepper. Roast until brown and just soft, 4 to 8 minutes.
3. Transfer cauliflower to a bowl, along with onion, jalapeno, and jalapeno dressing. Toss to combine. Transfer to a serving platter and garnish with basil leaves; serve immediately.

## Kale, Pepper, Carrot, and Peanut Slaw

Adapted from *Martha Stewart Living*, August 2009

Serves 4

1 bunch curly kale, center ribs discarded, very thinly sliced crosswise  
1/2 a red bell pepper, de-seeded, thinly sliced lengthwise  
1 carrots, thinly sliced crosswise  
1/4 C vegetable oil  
1/8 C cider vinegar  
1/8 C salted peanuts  
1 T packed light-brown sugar  
1/4 t coarse salt  
1/4 C salted peanuts

### Directions:

1. Toss the kale, pepper, and carrots in a large bowl.
2. Puree the vegetable oil, cider vinegar, 1/8 C peanuts, light-brown sugar, and salt in a blender until smooth.
3. Pour dressing over vegetables just before serving. Sprinkle with the remaining peanuts, coarsely chopped.

You can also prepare this slaw by braising the

## Hot Pepper Dressing

*A great dressing to spice up veggie side dishes.*

Makes about 3 cups

1 hot wax pepper; half of the seeds discarded, finely chopped  
1/2 t grated garlic  
1 1/2 C unseasoned rice-wine vinegar  
4 t fine sea salt  
1 1/2 C grapeseed oil

### Directions

Place jalapeno, garlic, rice-wine vinegar, and sea salt in the jar of a blender. Blend until well combined. With the machine running, slowly drizzle in oil until emulsified.