



WEEK OF AUGUST 31ST, 2020 #36/52

Tomato Wonderland

Back when Nigel and Frances were in the early years of farming, they registered the business name Tomato Wonderland. Growing well over 100 varieties of tomatoes you can understand how they came up with the name. I found this sweet [article](#) about them and Jim Eldon from Fiddler's Green Farm, all about the heirloom varieties of tomatoes they were growing back then. In the article they wrote that in that current season Nigel and Frances had more than 140 varieties of tomatoes growing. The photo from the article shows a few of the varieties they were growing back then: Costoluto Genovese, Lemon Boy, Copia and Purple Calabash. For years, Nigel saved seeds and out of what he was saving actually developed his own. But each year more and more farmers grew the same heirlooms he was growing, and even the cherry tomato mix he developed here on our farm was taken up by Del Cabo. Eventually he came to the conclusion this was all far too much work for less return every year. Several years back we turned away from growing so many heirloom varieties and focussed more on really good slicers. Another reason Nigel turned away from the heirlooms is they require a lot of work to grow them well. They really do want to be staked. Years ago our crew would go up to 23 people in the summer. Today, we are nowhere near that figure, so we have to find ways to make things work with the limited manpower we have. Early Girls have been a savior for us. They have great flavor, produce loads of fruit and hold up really well in the boxes. Unfortunately, this year with Headstart losing our orders we weren't able to get the Early Girls we wanted and what we did get came in late. And because of that mix up, we do have a lot more heirlooms compared to what we have grown for quite a few years now.



I find after all these years of Sauce Parties on the farm, our focus with tomatoes has really shifted more toward saucing. And I would say judging that by the response in orders for cases of saucing tomatoes, that is where a lot of you are now too. Don't get me wrong, I know we all love getting delicious tomatoes in our boxes each week. I find myself not needing much else, zucchini every once in a while and I am really looking forward to some eggplant, but for me, summer is all about eating tomatoes.

Back to saucing. As I mentioned last week we really oversold the tomatoes, but I want to clarify that statement. That in no way means we oversold for the season, so we just need to be patient and wait for more tomatoes to grow. Remember, we grow indeterminate tomatoes, which means they continue to grow and

continue to set fruit. Our season is just getting started, especially for the San Marzanos, barring any unexpected disasters, but then again it is 2020 and who knows? But seriously, I have pictures of San Marzanos tomatoes on the vine at Thanksgiving! The plants look really sad, but hey they are still producing. As we did oversell the first week, we are putting a hold on new orders until we can get caught up with the folks who already purchased. As soon as we get the green light from Jose that we have covered our existing orders, and have a good supply available, we will turn it back on. We have also decided to not take orders from any non-CSA members until we have all of you taken care of. None are going to the market, we're saving them all for you. I can't believe how much y'all sauce! So hang in there, please be patient with us, we will get you your tomatoes, and you will have sauce for the winter. And maybe life will be calm and beautiful by then.

Strawberries

This past Saturday the guys got our strawberries planted; actually only the first round of plants. We are doing things a little differently this year. Here's the thing with organic farming, if you can't easily get what you need as an organic seed or start, you can order non-organic. For many years, strawberry starts were not grown organically. Now we have a viable option with a new(ish) company who is growing several varieties organically, and we were able to get about half of what we need from them. Of course it costs more money. Also, they are ready much later. NorCal Nursery, where we have bought our strawberry starts for years, has them ready earlier in the summer. We always hold off on our planting as long as we can because we have so much going on with lavender, potatoes, tomatoes, etc., but the week before last was one of the last weeks we could pick up from NorCal. So the plants sat in our cooler for another week until the guys had the time to get the beds ready. These strawberries will produce a little bit of fruit sometime this fall, nothing noteworthy. Our organic starts will arrive in October. I am so curious and excited to see how well they do next year!



RECIPES AND IDEAS FROM LORRAINE

Oh boy, I absolutely love it when our sweet potatoes and regular potatoes converge! One of my favorite things is mashed potatoes made with a combo of the two, and I use buttermilk instead of regular milk or cream. There is something about the tang of the buttermilk that goes so well with the sweetness of sweet potatoes. Yum! And if you have good kraut and a pork roast, well you will enjoy one of the best meals ever!

One that feeds my German blood like almost nothing else. You can spruce up that mash by adding some finely chopped Garlic Chives. And just like that you have dinner! Oh, but the important key to making the best Kraut is to warm it in the pan drippings from the pork. I made this dinner last week and I would like to say THANK YOU Bob and Pat for bringing me a jar of your delicious kraut! It was perfect and so was that dinner.

Tomato Galette

Recipe from Bon Appetit August 2019

According to the recipe you can make the dough 2 days ahead.

2 cups All-purpose flour, plus more for dusting

2¼ tsp. Salt, divided

¾ cup (1½ sticks) chilled unsalted Butter, cut into pieces

1 Tbsp Apple Cider Vinegar

1½ lb Heirloom Tomatoes, sliced ¼" thick you can also use your Cherry Tomatoes cut in half

2 Garlic cloves, thinly sliced

4 oz. firm Cheese (such as Asiago, cheddar, or Gouda), finely grated (about 1½ cups)

1 large Egg, beaten to blend

Flaky Sea Salt

Freshly ground black pepper

½ Lemon

1 Tbsp finely chopped Chives, use the Garlic Chives in this week's share

Pulse 2 cups flour and 1¼ tsp salt in a food processor to combine. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces of butter remaining. Transfer mixture to a large bowl; drizzle with vinegar and ¼ cup ice water. Mix with a fork, adding more ice water by the tablespoonful as needed, just until a shaggy dough comes together. Turn out onto a work surface and lightly knead until no dry spots remain (be careful not to overwork). Pat into a disk and wrap in plastic. Chill at least 2 hours.

Preheat oven to 400°. Gently toss tomatoes, garlic, and remaining 1 tsp salt in a large bowl. Let sit 5 minutes (tomatoes will start releasing some liquid). Drain tomato mixture and transfer to paper towels. Unwrap dough and roll out on a lightly floured sheet of parchment paper to a 14" round about ⅛" thick. Transfer on parchment to a baking sheet. Scatter cheese over dough, leaving a 1½" border. Arrange tomatoes and garlic over cheese. Bring edges of dough up and over filling, overlapping as needed to create about a 1½" border; brush dough with egg. Sprinkle

tomatoes with sea salt and pepper. Chill in freezer 10 minutes.

Bake galette, rotating once, until crust is golden brown and cooked through, 55–65 minutes. Let cool slightly on baking sheet. Finely grate zest from lemon over galette; sprinkle with chives.

This Week's Box List

*Onions

*Nectarines or strawberries

Basil or Chard

Cherry Tomatoes

*Tomatoes mix

Grapes

*Garlic Chives

*Zucchini or Cucumbers

Padron Peppers

*Mixed Sweet Peppers

Potatoes

*Sweet Potatoes

* = Items in Box for 2

Red Pepper Risotto

Recipe by Martha Rose Shulman in NYT Cooking

Someday I would like to meet her. I use her recipes often, and at this point I feel like she is an old friend. Love a good risotto. Remember it is really easy to make as long as you are patient.

6 to 7 cups chicken or vegetable stock
2 tablespoons extra virgin olive oil
½ cup finely chopped onion or shallot
2 plump garlic cloves, minced
2 large red peppers, finely diced
Salt to taste

1 ½ cups arborio or carnaroli rice

½ cup dry white wine

A generous pinch of saffron threads (optional)

Freshly ground pepper to taste

2 tablespoons chopped fresh parsley, or a mixture of parsley and thyme

2 ounces Parmesan cheese, grated (1/2 cup)

Bring the stock to a simmer in a saucepan, with a ladle nearby. Season generously with salt. Heat the olive oil in a large, wide, heavy skillet or saucepan over medium heat and add the onions or shallots. Cook gently until they begin to soften, about 3 minutes. Add the garlic, peppers, and 1/2 teaspoon salt and cook, stirring, until the peppers are limp and fragrant, about 8 to 10 minutes. Add the rice and stir over medium heat until the grains are separate and beginning to crackle, about 3 minutes. Stir in the wine and cook over medium heat, stirring constantly. The wine should bubble, but not too quickly. You want some of the flavor to cook into the rice before it evaporates. When the wine has just about evaporated, stir in a ladleful or two of the simmering stock (about 1/2 cup), enough to just cover the rice. The stock should bubble slowly (adjust heat accordingly). Rub the saffron threads between your fingers and add to the rice. Cook, stirring often, until the stock is just about absorbed. Add another ladleful or two of the stock and continue to cook in this fashion, not too fast and not too slowly, stirring often and adding more stock when the rice is almost dry, for 25 minutes, until the rice is cooked through but still a little chewy. Taste and adjust seasoning.

When the rice is cooked through, add a generous amount of freshly ground pepper, and stir in another half cup of stock, the Parmesan and the herbs. Remove from the heat. The rice should be creamy; if it isn't, add a little more stock. Stir once, taste and adjust seasonings, and serve.