



WEEK OF AUGUST 1, 2022 WEEK 30/52

Weather

I almost don't want to mention it, but overall it has been a pretty nice summer. This past week, we even had a few raindrops, unheard of for us this time of year. Although yesterday was rather warm, and today our predicted high is 99, I will not complain. The past several years have brought us blistering hot summers well into the hundred teens.

Sunday it was cloudy almost all day, what a treat! Looking at the forecast for the next week it appears we will not break 100! Keeping my fingers crossed we can finish out the summer like this.



roasted with garlic and onion then pureed for a delicious green enchilada sauce. However you use them, I look forward to them coming in the box.

Tomatoes & Squash

The winter squash planting is looking pretty good, but I am trying something a little different this year, and hoping to experiment with a very late planting. Since we have such

warm and sunny falls and even winters, I thought I would play with it to see if maybe we could get a second round. I know hours of daylight plays an important role, but the world and our climate is so crazy, why not try something different?

Tomatillos

The tomatillos are coming along quite nicely. It is amazing how well they grow. They stand upright and tall, and always seem to crowd out the weeds.

I did a quick look into the history on the



Tomatillo in Wikipedia and here is what I learned:

The wild tomatillo and related plants are found everywhere in the Americas except in the far north, with the highest diversity in Mexico. In 2017, scientists reported on their discovery and analysis of a fossil tomatillo found in the Patagonian region of Argentina, dated to 52 million years BP. The finding has pushed back the earliest appearance of the Solanaceae plant family of which the tomatillo is one genus.[3]. Tomatillos were domesticated in Mexico before the coming of Europeans, and played an important part in the culture of the Maya and the Aztecs, more important than the tomato.[4]

Even though the tomato rules supreme during the summer months, tomatillos add a delicious variety to many dishes. You can eat them raw, but many of us cook them, sometimes just tossed into a soup or stew, but very often



Moving along to the tomatoes I was pleased to see the Beneventos we planted are sizing up nicely. Now they need to ripen and turn red. We planted a few varieties of tomatoes from Fred Hempel at Artisan Growers. Fred is an amazing tomato breeder located in Sunol.

Walking through the tomatoes, it is pretty obvious the damage the squirrels are doing. The rows between the plants are littered with half eaten fruit.



RECIPES AND IDEAS FROM LORRAINE

Cheesy Zucchini Brown Rice

Recipe by Danae found on reciperunner.com

I love just about anything that starts with "Cheesy". And we have a lot of Chico Brown Rice here for you to order, so I thought I would try to inspire you to order a bag. It is truly delicious brown rice, and even though I am trying to really cut down on carbs, I think I am going to make this one for my lunch today!

2 tsp Olive Oil

1/3 cup diced Yellow Onion

1/2 tsp minced Garlic

1/2 cup uncooked Brown Rice

1 1/2 cups Vegetable broth

Kosher salt and black pepper to taste

2 cups shredded Zucchini, excess liquid squeezed out

3/4 cup shredded Mozzarella Cheese

1/4 cup shredded Parmesan Cheese

1/4 cup plain Greek Yogurt

In a medium sized saucepan, heat the olive oil over medium-high heat. Swirl the oil around the bottom of the pan to coat it then add in the onion and garlic. Sauté for a couple minutes until the onion starts to soften. Season with lightly salt and pepper and add in the dry brown rice, toasting it for a minute before adding in the vegetable broth. Pour in the vegetable broth in with the rice mixture and bring to a boil. Once it starts to boil, cover with a lid and lower the heat to medium-low. Simmer the rice for approximately 40 minutes if using regular or 10 minutes if using instant. Once the liquid is absorbed and the rice is cooked add in the shredded zucchini and cheeses and stir until combined and the cheese is melted. Remove from the heat and stir in the Greek yogurt. Season with salt and pepper if needed and serve immediately.

Plum Torte

Recipe by Marion Burros from NYT Cooking

This is one of the best cakes, and amazingly simple. I love to serve it with a dollop of whipped cream.

3/4 to 1 cup sugar

1/2 cup unsalted butter, softened

1 cup unbleached flour, sifted

1 teaspoon baking powder

Pinch of salt (optional)

2 eggs

24 halves pitted purple plums

Sugar, lemon juice and cinnamon, for topping

Heat oven to 350 degrees. Cream the sugar and butter in a bowl. Add the flour, baking powder, salt and eggs and beat well.

Spoon the batter into a springform pan of 8, 9 or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon juice, depending on the sweetness of the fruit. Sprinkle with about 1 teaspoon of cinnamon, depending on how much you like cinnamon.

Bake 1 hour, approximately. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream. (To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)

Celeriac, Potato, Leek and Apple Soup

Recipe by Martha Rose Shulman, NYTCooking

1 TB Extra Virgin Olive Oil

1 medium Onion, chopped

2 Leeks, white and light green part only, halved lengthwise, cleaned and sliced or chopped

Salt to taste

2 pounds celeriac, peeled and diced (retain tops for bouquet garni and garnish)

About 3/4 lb Potato, peeled and diced

2 Granny Smith or braeburn apples, cored, peeled and diced

2 quarts water, Chicken stock, or Vegetable stock

A bouquet garni made with a bay leaf and a couple of sprigs each thyme and parsley, and a stem or two of the celery from the celery root, if still attached

Freshly ground pepper to taste

GARNISH

Slivered celery leaves for garnish

Heat the olive oil in a large, heavy soup pot over medium heat and add the onion, leeks and a pinch of salt. Cook, stirring, until tender, about 5 minutes. Add the celeriac and a generous pinch of salt, cover partially and cook for another 5 minutes, stirring often, until the celeriac has begun to soften. Add the potatoes, apples, water or stock, salt to taste, and the bouquet garni. Bring to a boil, reduce the heat, cover and simmer 1 hour, or until the vegetables are very tender and the soup is fragrant. Remove and discard the bouquet garni. Blend the soup in batches in a blender (cover the top with a towel and hold it down to avoid hot splashes), or through a food mill fitted with the fine blade. The soup should be very smooth. Strain if desired. Return to the pot. Stir and taste. Adjust salt, add freshly ground pepper, and heat through. Serve in small bowls or espresso cups, garnished with thin slivers of celery leaves.

This Week's Box

*Celeriac

*Summer Squash

*Eggplant

*Onion

*Nectarines

*Peaches OR Plums

*Basil

Potatoes 1 lb

Tomatoes

Rosemary

Chives

* = Items in Box for 2