



IT'S SAUCING TIME!

I can't believe it is finally time to schedule Sauce Parties! Making my own tomato sauce is such an essential part of my life, seriously, I couldn't live without my homemade sauce. I literally sauce almost every weekend with the leftover tomatoes from the farmers market. There is something very comforting knowing that my freezer and pantry are loaded with enough tomato sauce to cover all of my needs as well as all of my loved ones! Kind of crazy like that. For those of you who have been coming up year after year, you know what I am talking about! And that photo right there is proof AND a thing of beauty.



What is this Saucey Party of which I speak? Well, you come up to the farm with your own cooking gear, cutting boards, collanders, bowls, jars, pots, knives, seasonings, all the things you need to cook tomatoes for sauce. You also need a camp stove, but if you do not have one, let me know and we can work something out. And if you have never sauced before, perhaps you would like to get in on a communal saucing? Folks chop and cook together and divvy up the sauce when it is done.

Sauce Parties typically include a potluck dinner. I will have the pizza oven fired up, so if anyone wants to make pizza for dinner, bring your dough and favorite toppings. When you are done you can also run down the road for a cold beer at Ruhstaller, or just kick back here on the farm. Don't be afraid of heat or dirt, it is all part of the experience. And believe me, there is not much in life that comes close to cooking tomato sauce with a bunch of people.

I have 6 dates scheduled right now, and will plan to add more for later in September, maybe even early October. If you don't see a date that works for you let me know! In the email you will find the link for tickets. Our farm events are for CSA members, their friends and family only. Once your tickets are purchased (only adults need tickets, **ALL KIDS ARE FREE**), please email me with the number of pounds of tomatoes you want to sauce. Tomatoes are \$2.00 per lb up to 50 lb but if you need more the price goes down to \$1.50 lb. We will have tomatoes crated up with your name to help keep things organized and also to make sure we have enough and I am not sending my guys out to harvest more late in the day OR we end up with tons left over. Since you will be pre-ordering tomatoes, we can get started earlier in the morning. I am thinking you can arrive as early as 9, if you need to be here sooner, let me know. Questions? Text or email me:)

The San Marzanos are looking fantastic and abundant, but still green. Jose's guess is they will be ready in a couple of weeks, hopefully just in time for our first Saucey! In the meantime, we have loads of tomatoes available that you can



order as extras and get some saucing done at home:)

Stone Fruits Are Not Happening

I was out in the orchard this morning and could not find a piece of fruit anywhere! I often blast right past on my way to somewhere else on the farm, but this morning I thought I better dive on in and take a serious look. Between the long wet and the late frost, it appears we have lost all of it. And as I have mentioned, a lot of other farms are suffering real shortages at the moment too. On the other hand the grapes are looking pretty nice, and I hope we will have some in a couple of weeks.

Last week I

reached out to Stan Devoto about apples, primarily Gravensteins, since those are typically the first to come in. He told me they are about a month behind this year and the yield in his orchard is looking really low. I will continue to order watermelons from TF and am hoping we might be able to get other varieties of melon from them too, at least for extras. But we might be without fruit in the boxes for the next couple of weeks, but you know I am often wrong with my predictions:)



Stop And Start

I recently ordered a large quantity of glass bottles (large for me) for our body products. Last Thursday I was excited to get to work making lots of products and filling loads of bottles. I opened up the first box,

pulled out the top

pack and found it was crunchy. Upon closer inspection I found one broken bottle, but there were tiny bits of glass everywhere inside the pack! Pulled out the next, same thing, pulled out all of the packs from all of the boxes and **EVERY SINGLE ONE** had at least one broken bottle. Ugggggh, it was so frustrating to have my entire morning upended and not be able to make my products. Shifted gears, got some other things done, took a bath and went off to my acupuncture appointment, had dinner with friends and left those annoying feelings behind me.



RECIPES AND IDEAS FROM LORRAINE

Pasta With Green Beans, Potatoes and Pesto

Recipe by Nancy Harmon Jenkins NYT Cooking

I had this dish at a dinner party many years ago. The idea of pasta and potatoes seemed kind of crazy to me, but it was so delicious! So for those of you who ordered some Green Beans as extras this week, I hope you make some of this.

2 cups packed Basil leaves

¼ cup Pine Nuts

1 tsp Salt

2 Garlic cloves, peeled and crushed with flat blade of a knife

½ cup Extra-Virgin Olive Oil, or more to taste

½ cup freshly grated Parmigiano Reggiano cheese, or more to taste

Salt to taste

½ lb small Potatoes, peeled and sliced about ¼-inch thick

¼ lb Green Beans, cut into 1-inch lengths

1 lb Trenette, or other long, thin pasta

Make pesto: In the bowl of food processor, add basil, pine nuts, salt and garlic. Pulse until mixture is coarse and grainy. With the motor running, add oil in slow, steady stream. Add cheese; process just enough to mix well. If sauce is too dry, add a little more

oil. Taste; add more cheese or salt, if desired. Bring 6 quarts water to rolling boil. Add at least 2 tablespoons salt and the potato slices. Cook for about 5 minutes, or until potatoes have started to soften but are not cooked through. Add green beans, and continue boiling another 5 minutes. Add pasta, and stir. Start testing pasta at 5 minutes. When it is done, and when potatoes and beans are tender, drain and turn pasta and vegetables immediately into preheated bowl. Add pesto, and mix thoroughly. Serve immediately.

Moroccan Spiced Eggplant & Tomato

Recipe found on Minimalist Baker

This recipe uses canned fire roasted tomatoes, but I would use the fresh tomatoes from the box. You can pre-roast them in the oven, and if you cut the bottoms off ahead of time, the skins usually pull right off after roasting.

For The Eggplant:

1 large Eggplant, unpeeled, cubed about 7 cups

2 Tbsp Olive or melted Coconut oil

½ tsp Salt

For The Rest

2 Tbsp Olive or Coconut Oil

1 large Onion, thinly sliced

3 cloves Garlic, minced

1 Tbsp ground Cumin

1 Tbsp Smoked Paprika

¼ tsp Salt (plus more to taste)

2 14.5-oz cans diced fire-roasted tomatoes

1/2 cup Water (or vegetable broth)

1 cup cooked Chickpeas OR Lentils

1 Tbsp Maple Syrup or Coconut Sugar

2 Tbsp Harissa

Optional, serve with:

Cilantro or parsley

White rice, brown rice, or quinoa

Fresh lemon

Preheat oven to 425 degrees F, line a large baking sheet with parchment paper. Add diced eggplant, drizzle with avocado or olive oil, and sprinkle with salt. Toss to coat and roast for 30-35 minutes, flipping / tossing near the 20-minute mark. In the meantime, heat a large

rimmed pan or pot over medium heat. Once hot, add oil and onions. Sauté for 4-5 minutes, stirring frequently, or until soft and slightly caramelized. Add garlic, cumin, and paprika and stir to coat. Cook for 1 minute more. Add tomatoes and their juices as well as water (or vegetable broth). Cover and bring to a simmer over medium heat. Cook for 4 minutes. Remove cover and add (rinsed, drained) chickpeas (optional), maple syrup, and harissa paste and stir to coat. Cover and simmer

over medium-low heat. Remove roasted eggplant from oven, turn oven off, and add eggplant to the tomatoes and chickpeas. Stir to combine and cover. Simmer over medium-low/low heat for another 10 minutes. Taste, adjust as needed, adding more maple syrup to balance the heat, cumin, or paprika for smokiness, salt to taste, or harissa paste for spice. Serve as is or over rice or grain of choice (or pasta or roasted vegetables) with wedges of fresh lemon and fresh chopped parsley or cilantro. Additional harissa paste can be added as garnish for additional heat.

This Week's Box

*Slicer Tomatoes

*Onions

*Cherry Tomatoes

*Fennel

*Eggplant

*Potatoes

*Summer Squash

Chard

Garlic

Basil

Peppers, hot

* = Items in Box for 2

Creamy Cherry Tomato & Summer Squash Pasta

Recipe found on Cookie and Kate

½ lb Whole Rotini or Fusilli or Penne Pasta

1 pint (2 cups) Cherry Tomatoes

3 medium Summer Squash, quartered vertically and then sliced into ¼-inch wide wedges

2 TB Olive Oil

Salt and freshly ground Black Pepper, to taste

2 TB Lemon juice

2 TB Butter or Olive Oil

1 ounce Goat Cheese, crumbled

1 small clove Garlic, pressed or minced

Pinch Red Pepper flakes

1 to 2 TB chopped fresh Fasil

Preheat oven to 400 degrees Fahrenheit and line a large, rimmed baking sheet with parchment paper for easy cleanup. On the baking sheet, toss the whole cherry tomatoes and sliced zucchini and squash with 2 tablespoons olive oil. Sprinkle with salt and pepper and arrange in a single layer (or as close to a single layer as possible). Roast for about 25 minutes, tossing halfway, until the cherry tomatoes have burst and the squash is tender. Meanwhile, bring a pot of salted water to boil and cook the pasta until al dente, according to package directions. Before draining the pasta, reserve about 1 cup of the pasta cooking water. Drain the pasta and return it to the pot. While the pasta is hot, add the lemon juice, butter, goat cheese, garlic and red pepper flakes to the pot. Add about ¼ cup of the reserved pasta cooking water and gently toss the pasta until the ingredients are evenly mixed together and the pasta is coated in a light sauce (add more reserved cooking water if the pasta seems dry). Once the tomatoes and squash are out of the oven, add them to the pot along with all of the tomato juices. Gently toss once again to combine. Season to taste with salt (I added more than ½ teaspoon) and freshly ground pepper, then sprinkle chopped basil over the pasta and divide into individual serving bowls. Serve immediately.