

## THIS WEEK'S HARVEST

- o Beets
- o Cucumbers
- o Green Peppers
- o Herbs: Basil, Parsley, Rosemary
- o Hot Pepper
- o Garlic
- o Green Beans
- o New Potatoes
- o Summer Squash (Yellow, Crookneck and Patty Pan)
- o Swiss Chard
- o Tomatoes!
- o Zucchini
- o Bread: Ciabatta

## Hear Ye, Hear Ye

- o Mark Your Calendars!  
**The Farm Feast** is coming Saturday, September 17<sup>th</sup>. More details to follow.
- o Boerson Farm Dry Cured Pepparoni and Salami are available for **a limited time only**. Impress your guests, satisfy your family, treat yourself.
- o If you don't like to eat so high on the hog, you might consider **ordering a half** of a pig for all of the tasty cuts. For fall delivery.

*So, the Crookneck says to the Patty Pan "Sorry I didn't hear you, what did you sauté?"*

Slaphappy is about the best way to describe how we feel about now. When our proverbial plates get full, we need to keep it simple in the kitchen and satisfy big appetites.

There are a lot of ways to combine many of the items in your mid season boxes, and make enough food to have left-overs. Of course, making a sauté is one of the easiest and it is completely adaptable to what you have on hand. The seasoning can match how you are feeling that day...spicy, sweet and sour, maybe salty. We have been enjoying a few other dishes that bring together a variety of veggies. In the morning this past week we enjoyed both a quiche and a frittata that put to use the odds and ends that were floating around in the fridge, like chard and zucchini. These are particularly good applications for copious amounts of fresh herbs for full flavor. Try a mashed potato crust in a cast iron skillet filled with eggs, garlic, pepper, steamed and sliced beans, and sautéed summer squash. Put the whole works in the oven and oh my!

At lunch, tacos and salads have been keeping us going. Flour or corn tortillas filled with never-to-be-repeated mixtures and odd bits of cheese are easy and pleasy. Steamed beans or beets in butter along side a burger topped with tomato and an herbed mayo sauce will make the dinner table a happy place.

## The War on Weeds

Princeton, WI - You may have thought of farming as a peaceful enterprise, but battles are raging on many fronts at the farm. This week brigades of Boerson Farm loyalists have gone to the front lines and seen heavy action. Numerous locations have been secured around the farm, but the insurgents have dug their roots in on every unprotected square inch of the fields. Disenfranchised young weeds from all over the countryside have come to riot and loot our chemical free fields having been denied work in the millions of acres of chemically doused crops found in Wisconsin. Hand to stalk combat has dominated with heavy blankets of mulch fire being used to keep the invaders back. At times, MATO has been called in with the HR317, better known as the 'Whip' or the 'Whacker' leaving dismembered foxtails, wilting lambs quarters, and ravaged pig weed in its path. Allegations that had circulated for weeks have now been confirmed, heavy rotillery is in use on the ground and there are reports of embattled commanders instituting a tilled-earth policy. We give thanks to the brave men and women who are making our fields passable...for now!

## Easy Thai Peanut Sauce

- . 1 cup fresh-tasting dry roasted peanuts, unsalted
- . 1/3 cup water
- . 2 cloves garlic, minced
- . 1/2 tsp. dark soy sauce
- . 2 tsp. sesame oil
- . 1/2 to 2 Tbsp. brown sugar, to taste
- . 2 to 2.5 Tbsp. fish sauce - for vegetarians: substitute 2.5 to 3 Tbsp. regular soy sauce
- . 1/2 tsp. tamarind paste OR 2 Tbsp. lime juice
- . 1/2 tsp. cayenne pepper, OR 1 tsp. Thai chili sauce (more or less to taste)
- . 1/3 cup coconut milk

### Preparation:

- . Place all ingredients in a blender or food processor. Blend or process until sauce is smooth. If you prefer a runnier peanut sauce, add a little more water or coconut milk.
- . Do a taste test, adding more fish sauce (or soy sauce) if not salty enough, or more cayenne if not spicy enough. If too salty, add a squeeze of fresh lime juice. If you'd prefer it sweeter, add a little more sugar.
- . Serve warm or at room temperature as a dip with fresh veggies, with fresh spring rolls, or other Asian finger foods. Or combine with noodles to create a Thai-style noodle dish or cold noodle salad. Enjoy!

## Rosemary Roasted New Potatoes

- . 3 tablespoons olive oil
- . 2 tablespoons finely minced garlic
- . 2 tablespoons fresh minced rosemary
- . Salt and pepper
- . 1 Quart new potatoes, scrubbed and cut into relatively uniform chunks



Preheat the oven to 350 degrees F.

Oil a glass baking dish. Place the olive oil, garlic, rosemary and salt and pepper, to taste, in a large re-sealable plastic bag. Add the potatoes, seal and toss to coat evenly. Pour into the prepared baking dish. Roast the potatoes for about 30 to 40 minutes until crisp on the outside and tender on the inside.

If for no other reason, our otherwise disastrous kitchen is gleaming this week because thereupon the counter sit the first tomatoes of the summer! Vegetables as art, cooks as artists. Put the summer squash next to them and suddenly you have a centerpiece good enough to eat.



### A NOTE ABOUT SUMMER SQUASH:

In your box you will find zucchini (green), yellow squash, yellow crookneck and a patty pan (some are yellow some are white). All can be prepared the same way that you use zucchini and store well in a plastic bag in the fridge. Use within 5 or 6 days and enjoy! The crooknecks benefit from seed removal. If you have the grill fired up for burgers or brats, slice those summer squash, coat with olive oil, salt and pepper and get the most out of your coals. These guys are also great roasted in the oven; herbs and cheese dress them up.