

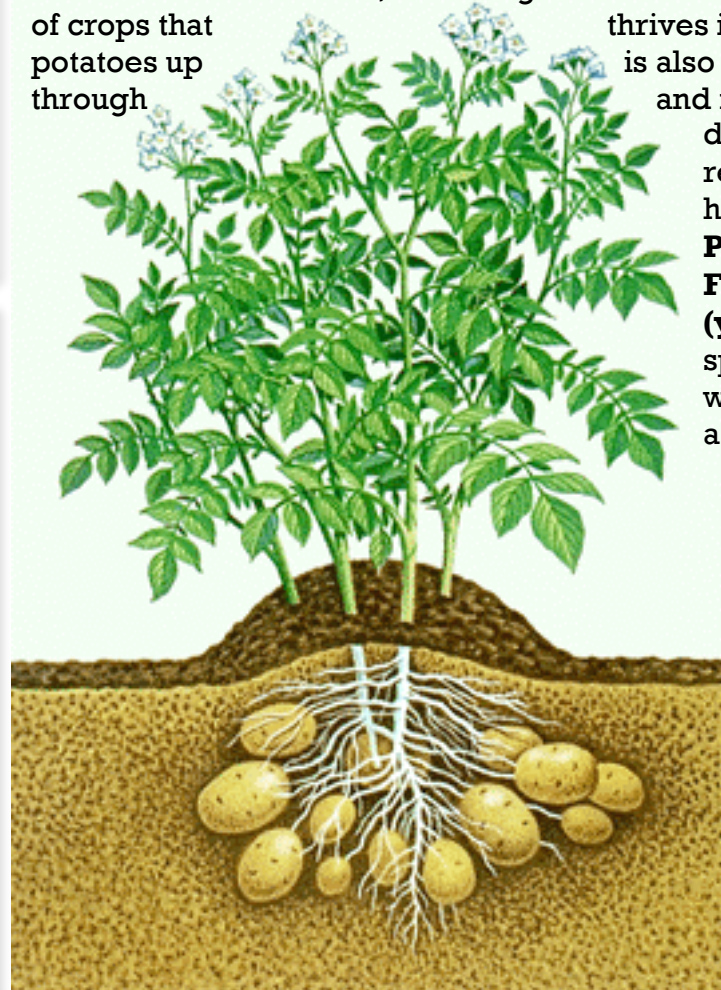
THIS WEEK'S HARVEST

- Basil
- Bell Pepper
- Broccoli Florets
- Cut Flowers
- Lettuce
- Onions
- Parsely/Mint
- Tomatoes
 - Paste
 - Stuffing
 - Salad/Slicing
- Bread – Ciabatta

Hear Ye, Hear Ye

- The Farm Feast cometh! We are already busy preparing for what we hope will be a fantastic evening on the farm. To make sure that we have adequate supplies, it is really important that we hear from everyone, even if you are not planning on attending. Please RSVP if you have not done so already by calling 920-295-8771 or by e-mail. Thank You!

September is here and the potatoes are in the cellar! Last Friday was a marathon harvest day on the farm as 4 volunteers braved the heat to coax hundreds of pounds worth of potatoes out of the ground, into burlap sacks and eventually into the cool humidity of the farmhouse cellar. This year has been our best for spuds by far and the loot is virtually blemish free. We are thanking the timely weeding, bug squishing, and mulching that helped the plants stay healthy until their recent die off, a sure sign the tubers are ready to be dug. This is one of a number of crops that thrives in our very "light" sandy soil. Digging the potatoes up is also eased by a lack of heavy clods to work through and in the end we all agreed the work was like



digging for buried treasure. All the more rewarding that the 5 varieties of potatoes each have their own color: **Adirondack Blue, Red Pontiac, Goldrush Russet (brown), French Fingerling (pink skin/yellow flesh), Carola (yellow skin/yellow flesh)**. We will be spacing these out through the fall, and this week you'll be dining on the Adirondack Blue as well as the Red Pontiac.

Herb-Roasted Potatoes

- 1 pound red potatoes, cut in ½ inch pieces
- 1-4 cloves garlic, chopped
- 3-4 T chopped parsley or basil
- 3-4 T olive oil
- Salt and Pepper to taste

Heat oven to 350 degrees. Coat potatoes with other ingredients and spread out on a shallow baking dish. Roast until tender, 40 – 45 minutes.

Makes 2-4 servings

Egg Stuffed Tomatoes

Source: The Practical Produce Cookbook

- 4 stuffing tomatoes
- salt
- pepper
- 6 hard boiled eggs, chopped
- 1/3 C mayonnaise
- 3/4 c diced celery
- 2 T chopped parsley
- 2 T chopped basil

With a sharp pointed knife, make zig-zag cuts about one third way down from the top all around the circumference of the tomatoes. Remove the top and reserve. Carefully scoop out the pulp, which is rather easy with the stuffing tomatoes as it tends to be like the seeds inside of a bell pepper. You can save this for another dish or put it in the compost bin. Sprinkle tomato shells lightly with salt and pepper and set aside.

Combine remaining ingredients and fill tomato shells, piling egg mixture high. Serve on a lettuce lined platter.

Couscous & Tomato Salad

Source: The Tomato Cookbook

- 1 cup couscous
- 3 medium-size tomatoes, chopped
- 2 garlic cloves, crushed
- 2 onions, chopped
- 4 parsley sprigs, chopped
- a few mint leaves, finely chopped
- 2 T chopped fresh mint

- Dressing:
- 3 T lemon juice
 - 6 T olive oil
 - 1 teaspoon salt
 - pinch of white pepper

Bring 1½ to 1¾ cups of water in a medium sized saucepan to a boil. Add 1 cup of couscous to the boiling liquid. Remove the pan from the heat, cover, and let it stand for about 6 minutes. Do not lift the lid until the required time has elapsed.

Tip the couscous into a bowl. Add the tomatoes, garlic, onions, and herbs. Mix lightly.

To make the dressing, combine the lemon juice, olive oil, salt and white pepper in a screw-top jar. Close the lid tightly and shake well. Pour the dressing over the salad and toss lightly. Set aside for at least 30 minutes to allow the flavors to blend. Serve at room temperature.

A word on the Tomatoes...

Though a tomato is a tomato, not all are created equal for every culinary task. This week the difference really comes through as you will find a range of consistencies in the different varieties.

The heavy, dense tomato that looks like a big Roma is in fact a paste tomato and is great for cooking with because there is comparatively very little liquid inside. We cook these down for pasta and pizza sauce.

The lighter, boxier tomatoes that might even seem hollow are the stuffing variety. They are incredibly easy to clean out and the middle looks more like a pepper than a tomato. Both are from the same family and it is not hard to see that here.

Finally there are the good, old-fashioned red tomatoes that are somewhat all purpose, but best for slicing.