

Great-grandfather's barn at Spring Brook Farm, circa 1901

What's in the box and where do I keep it?

Crop	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Cucumbers	Yes	Plastic	
Garlic	No	No	Chesnok Red
Onions, Dry	No	No	Yellow, red, white and Ailsa Craig
Peppers	Yes	Plastic	Hot and sweet
Tomatoes	No	No	All kinds
Watermelon	Yes	No	
Zucchini	Yes	Plastic	

A little break

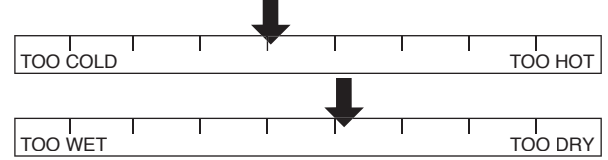
This week is a little lull between some of the bigger crops. The melons are done for the most part, although there may be a straggler in your box, and there may still be a smaller watermelon this week. It's a week to catch up on some of the veggies in your fridge. The cooler weather has slowed some things down and the green beans and corn are done, so the box is looking a little sparse after the last couple weeks.

The tomatoes, on the other hand, are starting to pick up steam. There should be a nice variety of them in your box this week, and for weeks to come. My favorite so far this year is the Rose de Berne which is a soft, pink heirloom with terrific full tomato flavor. It possesses extraordinary concentration and unctuousity, with a thick, fat texture oozing notes of cedar wood, tobacco, coffee, and over-ripe fruit. Oops, that's the description of some fancy wine that my wife wanted me to read about. We need to get the people who write those wine descriptions together with the people who write the seed catalog descriptions, we'd make millions. What is unctuousity anyway? It's the beginning of the newsletter and I'm already rambling, a bad sign.

Amazingly, the cucumbers and zucchini just keep plug-

Farm Report

Rainfall 1.0"
 High Temperature 82°
 Low Temperature 48°
 Coming next week Leeks
 Farmer Complaint Indicators™ :



ORDER YOUR PEACHES NOW!



In a week or so we will have certified organic Colorado peaches available for you to purchase by the case. These are picked very close to ripe and will only need a couple of days to ripen once you get

them. Unlike most peaches you buy, they will not have been chilled, which, prior to fully ripening, turns them mealy. The price is \$45 for a case of 40-60 peaches (18-20 lbs.). These are the same Kokopelli peaches selling in the co-ops for \$3.69/lb. They must be ordered by the case, but you can easily go together on a case with people you split shares with, or neighbors. Please call or email me by the end of the day on Monday, August 29th if you'd like to reserve a case. Several folks missed out on the blueberries because they didn't let me know they wanted them soon enough. Don't miss this chance to get some decent peaches before the summer is over!

ging along. Their production this year is a testament to three things: plastic mulch, warm weather, and bees.

I really think that locating a beehive near to where these crops are growing made a huge difference. This also seems true for the melons and looks like the same story for the winter squash. It looks like we're going to have a banner year in the winter squash patch. More about that in a few weeks.

We finally got all of the onions and garlic trimmed, sorted and inventoried so we know what we've got to work with going into the next few weeks. In the box this week is a selection of them. The Ailsa Craig onion is the large pointed one. This is a mild, English onion which has nice flavor but doesn't store well so we're using these up now.

The peppers are slowly starting to produce some red

ones, we'll see a few of these over the next few weeks. The small red peppers are hot and the large ones, even if they're pointy, are sweet, like a bell pepper.

Farm News

We sure had a nice rain on Thursday at the farm. We received exactly one inch and it took a good 3-4 hours to come down. A perfect rain. With the resultant fog on Thursday night and Friday morning things were a little damp for picking Friday's shares. I thought this would be a good opportunity to mention that you should check the items in your box when you get them home. If something is wet that shouldn't be (like the basil on Friday) you should try to get it dry so that it keeps better. Sometimes we can't predict the weather any better than the "professionals" and have to pick things in the rain. Thankfully we didn't get the shower that came through the cities Friday morning or we'd have had wet beans, which is the worst.

On Tuesday I did have a chance to set up some of the new electric fence which seems to be doing the job. I need to work on it more this week because I'm only getting about 2000 volts at the fence and I should be getting closer to 5000. I think I'm losing a bunch of voltage in the wire I'm using to run power from the shed to the fence. Farming is really just an excuse to learn endless amounts of semi-relevant know-how.

We look like we're good to go on the Labor Day tomato canning this year. Mark the day on your calendars and plan to spend a couple of hours with us anytime that day. We'll be starting early in the morning and working on it throughout the day, with a sit-down meal in the early afternoon. Please RSVP if you're thinking about coming and when. That helps us get ready for the activities of the day. For those of you who don't know, we will be spending the day taking tomatoes from field to can. We'll have folks picking, peeling, coring, cutting and cooking tomatoes into sauce. And more people sterilizing jars, lids and rings and putting sauce in the jars to can. If none of those things interest you you can always help cook lunch (or dinner as they say here in Western Wisconsin), or bring a dish to share. We could still use a few items to help out, notably another burner or two from those turkey frying kits and a couple of squeeze-strainer type food mills. If you can lend us these please let me know.

Thanks and have a great week. -David Van Eeckhout

Here's a couple of recipes for the week and one serving suggestion: Last weekend I had some pasta tossed with a diced fresh tomato, some chopped basil, olive oil, fresh garlic, salt, pepper and cubed fresh mozzarella. A true summer treat.

Bread Salad with Tomatoes, Herbs and Red Onion

- 1 pound day-old coarse peasant bread, crusts removed, cut or torn into 1-inch cubes, about 6 cups
- 1/2 cup extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 2 large, ripe tomatoes (about 1 lb. total), cored, seeded and cut into medium dice
- 1/2 small red onion, sliced very thin
- 2 tablespoons torn fresh basil
- 2 teaspoons whole fresh oregano leaves
- 1 tablespoon minced fresh parsley leaves
- 1/2 teaspoon salt
- 1/4 teaspoon freshly-ground black pepper

Place the bread cubes in a shallow bowl. Mix the oil, vinegar, tomatoes, onion and half of the herbs together in a medium bowl. Let stand to allow the flavors to develop, about 10 minutes. Pour the dressing over the bread, add the remaining herbs, and toss well. Season with the salt and pepper, adding more or less to taste. If the bread still seems dry, sprinkle it with 1 to 2 tablespoons water to soften it a bit and toss again. Serve. From *The New Best Recipe*

Pisto Manchego is a classic vegetable dish from La Mancha in the central plains of Spain. It can be eaten on pasta, rice or bread and served hot or cold.

Pisto Manchego

- 3 tablespoons fruity olive oil
- 1 green pepper, cut into 3/4 inch squares
- 1 medium onion, chopped
- 1 medium zucchini, cut into 1/2 inch slices, then cubed
- 5 cloves garlic, minced
- 3/4 pound tomatoes, skinned and diced
- 1 tablespoon minced parsley
- Salt
- Freshly-ground black pepper

Heat the oil in a large saucepan and sauté the pepper, onion, zucchini and garlic until the onion is wilted. Add the tomato, parsley, salt and black pepper and cook over medium heat, uncovered, for 30 minutes. At the end of the cooking time, turn up the heat to reduce the liquid—the stew should be thick, not soupy.