



FARM NEWS

September 8-11, 2008

Around The Farm

Thanks to all of you who came out to our annual Harvest Celebration last Saturday, it's always great to get a chance to meet many of you and whoop it up together on our beautiful farm. Also, a big thanks to our interns and our work trade volunteers for putting so much effort into making this year's celebration a success.

Last week's work was dominated by getting ready for the big party but we did manage to get some other things done besides the 3 days of harvests. Many of the summer crops, which are starting to show signs of tiring, got a big dose of fish and kelp to give them some more energy to get through the next month or so. The fall seedings of salad mix, spinach, cilantro and radishes all got meticulously hoed and hand weeded and we pinched the next round of basil (better late than never!).

Though we still have more potatoes to dig, the Fingerling potatoes in your boxes this week were the last to be unearthed. These potatoes are delicate and sweet and are great roasted. Also in your boxes will be our ever-popular carrots which are getting sweeter with these cooler nights as well as more red peppers and lots of tomatoes. Though the tomatoes are still bearing quite well, they are starting to slow down, so enjoy them while they last.

Roasted Potato Salad with Salsa Verde

from *Fine Cooking*

- 2 lbs fresh potatoes
- ¼ cup plus 3 Tbs olive oil
- Salt and freshly ground pepper
- ½ cup chopped flat-leaf parsley
- 3 Tbs thinly sliced chives
- 3 Tbs chopped capers
- 1 tsp orange zest
- 2 Tbs fresh orange juice
- 1 Tbs white-wine vinegar or Champagne vinegar
- 1 tsp chopped fresh thyme
- 1 medium shallot, finely chopped
- 1 medium clove garlic, finely chopped
- 1 medium fennel bulb (optional)



Position a rack in the center of the oven and heat the oven to 450. Cut the potatoes into ¾ inch chunks and spread them onto a heavy duty, rimmed baking sheet. Drizzle with the 3 Tbs olive oil and sprinkle with 1 tsp salt and several grinds of pepper. Roll them around to coat them and spread them out into a single layer, preferably cut side down. Roast them until they're tender and browning underneath ~ 20-30 minutes. Loosen the potatoes from the pan with a thin spatula and transfer them to a large serving bowl.

In a medium sized bowl, stir the chopped parsley, chives, capers, orange zest, juice, vinegar, thyme, shallot and garlic with the remaining ¼ cup olive oil to make the salsa verde. Season with salt and pepper to taste. If using a bulb of fennel, slice the bulb thinly and add to the potatoes before adding the salsa verde to the potatoes. **Note:** Warm potatoes absorb flavors a lot better than cold ones, so make sure you add the salsa vinaigrette while they are still warm.

Grilled Eggplant with Red Pepper Relish

from *Fine Cooking*

- 1 Tbs dried currants
- ½ Tbs red-wine vinegar
- ½ Tbs balsamic vinegar
- 1 small clove of garlic
- Salt
- 2-3 medium sized red peppers
- 2 Tbs pine nuts, lightly toasted and coarsely chopped
- 4 ½ Tbs olive oil
- 1 Tbs chopped fresh marjoram
- Cayenne to taste
- 1 large globe eggplant, trimmed and cut into ½-inch thick rounds.
- 3 Tbs chopped flat leaf parsley or basil

In a small bowl, combine the currants with both vinegars. With a mortar and pestle, pound the garlic and a pinch of salt to a paste. (Or mince the garlic, sprinkle with salt, and mash into a paste with the side of a chef's knife.)

To roast the pepper, set it directly on a hot grill and cook, turning occasionally, until it's evenly charred all over (gently charred!). Transfer to a small bowl, cover tightly with plastic and let cool briefly in a bowl with a plate over top. When the pepper is cool enough to handle, peel it over the same bowl to catch any juice and discard the skin. Still working over the bowl, split the pepper and remove the stem and as many of the seeds as possible. Set the juice aside. Cut the pepper into very small dice and put in a medium bowl. Strain the pepper juice over the pepper. Add the currants and vinegar, the garlic paste, pine nuts, 1 ½ Tbs olive oil, marjoram and a pinch of cayenne and stir. Season to taste with salt and pepper and more cayenne.

Brush both sides of the eggplant slices with the remaining 3 Tbs olive oil and season with salt. Make sure the grill is hot and grill (covered on a gas grill; uncovered on a charcoal grill) until golden-brown grill marks form, 3-4 minutes on each side. The eggplants should be soft when finished. When ready to serve, stir the relish again and spoon it over the warm eggplant, garnish with parsley or basil.

Reminders

Please return empty veggie boxes, (squeeze at the "hinges" to flatten) to a neat pile at your pickup location. Do not flatten fruit boxes...stack neatly, please.

Certain items are distributed as "Free Choice" almost every week to give Vegetable Share Members more variety. Feel free to help yourself to *as much as your family will use*.

Find all this year's issues of the newsletter with all the recipes on our website! Navigate to "Weekly Newsletters".

Pick up Times

Mondays:	Grass Valley	5-9 p.m.
	San Juan Ridge	5 pm till late
Thursdays:	Nevada City	5-9 p.m.
	Truckee-Downtown	5:30 – 9 p.m.
	Truckee-Glenshire	5:30 – 8 p.m.



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