

North Creek Community Farm NEWSLETTER

Week Ten

Aug. 9 and Aug. 11, 2016



IN THE BAG:

Tomatoes – If you have too many tomatoes, just drop the bag in the freezer and thaw them in the winter to make a quick fresh sauce.

Summer squash Try the great Garlic and Zucchini Soup recipe I am sending.

Cucumbers

Sweet Corn – The raccoons seem to be leaving this next batch alone so eat away.

Salsa Pack

Beets – we found a few but I am sorry there are not more. Hopefully new ones will be ready before the end of the season.

Cabbage – one of my favorite vegetables

A little basil to go with the tomatoes

News from the Farm

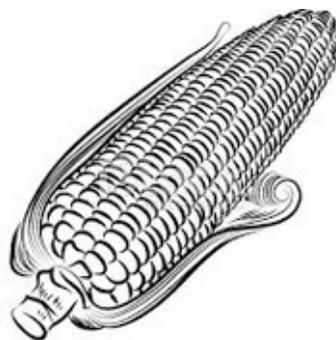
My mind has been scattered since I announced that this is my last year of doing a CSA. Thank you for the kind notes. I am asking other CSAs if they would like to pick up any of the drop sites and I will be talking to each of my wonderful drop site hosts to see if you would like to continue as a site if one of the other farms would like to pick them up. I'll let you know.

If you haven't ever been to the farm, the Corn Feed is a perfect time to come out and see it in its bounty. The hoop houses look especially nice this year. Details about the day are on the right.

The raccoons have settled down to a reasonable pace of eating and you all get 12 ears this week.

CORN FEED

And Optional Overnight Camping
Saturday August 13
Starting at 2:00



Come celebrate 23 years of the CSA and eat fresh picked corn boiled over the fire. I will provide sloppy joes and corn. You bring a dish to share. We'll haul out the 5-gallon ice cream maker and churn homemade ice cream for dessert. I'd love to have your pitch a tent if you would like to stay overnight. Campers welcome too. I'll make pancakes on the wood stove in the morning. Event ends at 11:00 a.m. on Sunday. Please RSVP if you are planning on attending and if you are spending the night so I know how much for to prepare.

Zucchini Garlic Soup

Makes 1 ½ quarts

Ingredients

4 T unsalted butter

1 white onion sliced

8-9 large cloves garlic

3 medium summer squash, about 1 ½ lbs.

4 cups chicken or vegetable broth

½ tsp. powdered ginger

Salt and pepper

Melt the butter in a heavy 4 qt. pot over medium heat. When it foams, add the sliced garlic and onion and cook on medium-low heat for about 10 minutes or until the onion is soft and translucent. Keep the heat low enough that the garlic doesn't brown; you want everything to sweat.

When the onions are soft, add the zucchini and cook until soft. Add the broth and ginger powder and bring to a simmer. Simmer at a low heat for about 45 minutes. Let cool slightly, and then blend with an immersion blender until creamy, or transfer to a standing blender to puree. Be very careful if you use the latter, keeping the blender only half full, and hold lid tightly with a towel. Taste and season with salt and pepper. Best eaten the next day after a night in the refrigerator.

Roasted Tomato Basil Soup

Ingredients

- 2 ¼ lbs. Roma tomatoes, halved lengthwise
- 1 ¼ lbs. Cherry tomatoes
- 4 ½ Tbsp. olive oil
- Salt and freshly ground black pepper
- 8 cloves garlic, peeled and left whole
- 2 small yellow onions, sliced just under 1/2-inch thick
- 2 cups (32g) lightly packed fresh basil leaves
- 4 - 5 cups vegetable broth
- Grilled cheese croutons (optional), see notes

Directions

- Preheat oven to 425 degrees. Place tomatoes on a rimmed baking sheet and toss with 3 Tbsp. olive oil then season with salt and pepper (place Roma halves cut side upright). Place onion slices and garlic on a rimmed half sheet and toss brush with remaining 1 ½ Tbsp. olive oil on all sides, sprinkle with salt and pepper. Place baking sheet with tomatoes and half sheet with onions in oven side by side and roast onions 30 - 35 minutes until edges are golden, and tomatoes 40 - 45 minutes until golden. Peel away any burnt papery layers of onions if there are any. Pull peels from tomatoes (I didn't do this with mine but later wished I would have so I'd recommend it so the soup isn't loaded with peels. If you want some peel then I'd peel at least half). Pour onions and tomatoes into a large pot. Add 4 cups vegetable broth and the basil. Season with salt and pepper to taste. Bring to a boil then reduce heat and simmer 20 minutes, adding an additional 1 cup vegetable broth to thin as desired. Blend soup with an immersion blender or in small batches in a blender (only fill blender half full). Serve warm topped with grilled cheese croutons if desired.
- Recipe source: inspired by [Tyler Florence](#)

In the Bag:

Cucumbers

Summer squash

Tomatoes

Salsa Packs

Tomatoes

Cabbage

Beets

Basil

On the side:

Sweet Corn

**Take 12 ears of
Sweet Corn per
share**