

North Creek Community Farm NEWSLETTER

Week Nine

Aug. 2 and Aug. 4, 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

Cucumbers

Garlic

Sweet Corn - I rescued a few ears from the raccoons. There will be more coming but savor these first ears.

Salsa Pack – These will be delivered twice so don't split it with your share partner, one person take it this week and one person take it next week.

Peppers

Shallots – they are huge this year but really, they are shallots. Shallots are mild onions

Potatoes

CORN FEED

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



Come enjoy the farm 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. 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 on Sunday.

News From the Farm

Big Announcement

– MY LAST YEAR OF CSA

Dearest members,

After much consideration and weighing options, I have decided that this will be my last year of doing a CSA. It has been a wondrous joy to run the farm. You all have supported me for so long and I can't thank you enough for all your wonderful support. It is time though, to do new things and not work physically so hard. Is visiting the farm over? No! I want to hold a Corn Feed Event and several other chances for you to come out next summer.

The hardest part of ending the CSA will be not having regular contact with all of you. You have become friends over the years and that will not end. You have seen me through lymes, a divorce, and ups and downs. I have watched your children grow and even have children of their own. But, something needs to shift. 23 seasons have gone by. I was 34 when I started the CSA and now I am 57. Wow, where has the time gone?

So what am I going to do instead? I accepted a full time bus-driving job for the Prairie Farm School District. That starts on September 1. I was a substitute driver for January and February and found that I like the job. The first week was terrifying. I don't recommend starting in winter!

I will also be advertising for a couple of people to rent the upstairs apartment and try their hand at their own farm operation using all my equipment. I will do some mentoring. They need to be experienced and ready to run their own show but not ready to buy their own place.

I also want to continue my developing relationship with the BrightSide Produce group and see what we can figure out. I do not want to end growing vegetables altogether.

I am also thinking about holding "Suppers at the Farm" where I will serve the wonderful produce from the farm to small groups on a limited basis. More details about this will emerge.

My mom turned 80 this year and I want to have two weeks in the summer with her to travel. I have not had a summer vacation in 25 years. We might go to Quebec City and hang out. It is fun to think about the possibilities.

I am a bit relieved but also deeply saddened to end the CSA. There are many beautiful memories of it all. Wonderful interns and WWOOFers have been here over the years and I can't thank them enough for all the hard, hard work. Doing the farm as a (mostly) single woman would not have been possible without the support of so many. Thank you all very much.

PANZANELLA SALAD

Ingredients

- 2 1/2 pounds mixed tomatoes, cut into bite-sized pieces
- 2 teaspoons kosher salt, plus more for seasoning
- 3/4 pound ciabatta or rustic sourdough bread, cut into 1 1/2-inch cubes (about 6 cups bread cubes)
- 10 tablespoons extra-virgin olive oil, divided
- 1 small shallot, minced (about 2 tablespoons)
- 2 medium cloves garlic, minced (about 2 teaspoons)
- 1/2 teaspoon dijon mustard
- 2 tablespoons white wine vinegar or red wine vinegar
- Freshly ground black pepper
- 1/2 cup packed basil leaves, roughly chopped

Directions

Place tomatoes in a colander set over a bowl and season with 2 teaspoons kosher salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally, while you toast the bread. Drain for a minimum of 15 minutes. Meanwhile, preheat oven to 350°F and adjust rack to center position. In a large bowl, toss bread cubes with 2 tablespoons olive oil. Transfer to a rimmed baking sheet. Bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool. Remove colander with tomatoes from bowl with tomato juice. Place colander with tomatoes in the sink. Add shallot, garlic, mustard, and vinegar to the bowl with tomato juice. Whisking constantly, drizzle in the remaining 1/2 cup olive oil. Season dressing to taste with salt and pepper. Combine toasted bread, tomatoes, and dressing in a large bowl. Add basil leaves. Toss everything to coat and season with salt and pepper. Let rest for 30 minutes before serving, tossing occasionally until dressing is completely absorbed by bread.

Zucchini Fritters

vegetable oil for frying
3 cups grated zucchini
1 cup diced onion
2 eggs
1 cup all-purpose flour
1 tsp baking powder
1/2 tsp chili powder
1/2 tsp salt
1/4 tsp pepper

1 cup prepared mayo
juice of half a lime
1/2 tsp chili powder

I started by pouring the vegetable oil in my skillet so that it was half an inch deep and turned the heat to medium. Meantime, I combined the zucchini, onion, and eggs in a large bowl. I gave the mixture a good stir to combine. It got all kinda frothy. Awesome. Next, I combined the flour, baking powder, 1/2 tsp of chili powder, salt, and pepper in a small mixing bowl and stirred to combine. To finish the batter, I added the dry ingredients to the zucchini mixture and folded it all together. To test my oil, I dipped a spoon into my batter then dipped the spoon into the oil. Once the oil bubbled in contact with the batter, I knew it was hot enough. I dropped my batter into the oil by the heaping tablespoon, frying about six fritters at a time. They cooked for 2-3 minutes a side. Once the centres were firm, I removed the fritters from the oil and let them drain on a dinner plate lined with paper towel.

To make the dip, I simply combined the prepared mayo, lime juice, and chili powder in a small mixing bowl and stirred it all up. This is a seriously yummy dip! I love limes. And chili powder. And mayo. So this really couldn't go wrong.

In the Bag:

Cucumbers

Summer squash

Tomatoes

Salsa Packs

Garlic

Tomatoes

Peppers

Basil

Potatoes

**Take 4 sunflowers
per share**