

Wise Acres Farm CSA Newsletter

Week 9 – August 31, 2016

Tomato Challenge Share #2, coming your way! I'm going to keep my note kind of short this week because we've hit one of those points in the season where everything seems to need attention at once. We are doing all kinds of harvesting and post-harvest work, getting ready to plant late fall crops and cover crops, working through busy busy farmers' market weekends (yay!), fixing all the little things that wear out over the course of the season and decide to stop functioning all at the same time, etc. It is a good time of year to practice letting go of expectations and just focus on the next thing on the to-do list. For any of you getting ready (or getting kids ready) to go back to school in some capacity, I expect that you're in the same boat!

Speaking of which: many of you have met our employee and friend Dave at the farm or on the CSA delivery route. We hired him this spring with the understanding that he might find a school job in the fall, and we are happy (for him) and sad (for us) to say that he has found one! He will be putting his many years of experience in special education to use again, and we wish him well as he starts the school year. He'll be delivering your shares this week, and starting next week I'll be doing the route. For folks that pick up on-farm, this means you won't see me if you come before about 3:30. Jean and Isaac will continue to work into the fall, and Dave will be helping out some after school, so our fall is still looking very much doable. That being said, if an experienced veggie farm worker in need of a part-time job were to drop into my lap tomorrow, I'd probably snap him or her up! If you happen to know anyone who fits that description, put them in touch.

-Brittany

What's in the box?

A Bit of Basil

Cucumber(s)

Salad Mix

Snap Beans

All the Tomatoes

Watermelon

Zucchini/Summer Squash

Remember to return your box next week!

Recipes & Veggie Notes

Tomato Report

You are getting all kinds this week: cherry, saladette (the golf-ball-sized ones, great for quartering in salads), plum (low moisture = good pizza topping), and a variety of bigger juicy ones.

Watermelon

Most of you are getting a variety called Diana that is yellow outside and pink inside. A few are getting Petite Yellow, which is light green with stripes outside and yellow inside, and a very few are getting Sugar Baby, which is dark green outside and pink inside. Enjoy!

Panzanella (a.k.a. Grilled Bread and Tomato Salad)

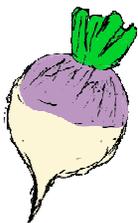
Adapted from [A Year in a Vegetarian Kitchen](#) by Jack Bishop

4 thick slices of hearty bread
4 tablespoons olive oil
Salt
1 large garlic clove, peeled
1 ½ lb ripe tomatoes, diced

1 15-oz can cannellini beans
1 medium cucumber, peeled and diced
2 tablespoons fresh basil leaves, minced
2 tablespoons red wine vinegar
Freshly ground black pepper

Brush both sides of the bread slices with 2 tablespoons of the olive oil and sprinkle with salt to taste. Grill bread over medium fire until crisp and brown on the outside. If you prefer less char on the bread or don't have a grill, you can use the toaster instead. Rub the garlic clove over both sides of the bread. Combine the tomatoes, beans, cucumber, herbs, 2 T of olive oil, vinegar, and salt and pepper to taste in a large bowl. Cut the bread into 1-inch cubes and toss with the tomato mixture. Serve on its own or over salad mix or lettuce.

(If you're using the grill for this, you might try also grilling your zucchini/summer squash, dicing it up and tossing it into the salad too!)



Wise Acres Farm
Brittany Hopkins and Joy Trueworthy
424 Townhouse Road, Kenduskeag, ME 04450
wiseacresgarden@gmail.com • (207) 730-6214

