



Down on the Farm Notes: The Final Summer Basket

October 7th and 9th, 2008

Hi everyone,

Well, can you believe this will be the last summer box? This Sunday morning was pretty cold. Ice everywhere. From 6:30 am to 7:30 am you could just watch the cold settle. Around 8:00 we had a large flock of geese fly over. The air was crisp, all of the clouds had cleared from the day before, (which was absolutely gorgeous) and fall was in the air. The leaves seem to be turning almost overnight.

For those of you who enjoy pine nuts, I hear there are quite a few this year. We hope to head to the mountains this weekend in hopes of finding some. We all love them and you can't have panettone without fresh pine nuts. We are so close to the Sweetwater Mountains which have plenty of pinion trees. Some years they are so thick you can't even see the tree.

We will take a picnic lunch with us, take a little hike, and then do some shaking of some branches in hopes that the pine nuts will rain down onto the tarp we have below to catch these wonderful little treasures. We will come home, put them in an old pan that we use only for roasting pine nuts, sprinkle a little water on them, salt them

and bake them. When they aren't cool enough to handle yet, we will start cracking and eating them. None of us will have patience to wait until they are cool. We will sit around and crack pine nuts and eat pine nuts until they are all gone. Our fingers will probably still be pitchy and sticky and we will all be tired from the fresh mountain air. I can't wait!!

This week in the box: You should have several heirloom tomatoes, fingerling potatoes, peppers, maybe an eggplant (only 1, though, for old times' sake), a red onion, a yellow onion, garlic, a small bunch of basil, a butternut squash and a spaghetti squash and another nice taste of raspberries.

The fingerling potatoes are best tossed in olive oil, sprinkle with coarse salt and roasted in a 400 or better oven until tender. They are our favorites. The basil will have some frost damage from this past Sunday morning. It was pretty cold even under the row cover. But thought you would enjoy one last bunch of it with your yummy tomatoes. Enjoy your winter squash. If you have never eaten a spaghetti squash, roast it

just like any other squash. When tender and able to handle, take a fork and scrape the meat from the skin. It will come apart just like spaghetti. You can serve with butter on top, spaghetti sauce, or even try a salad with it.

Attention. Please remember to return all of the Nevada Grown boxes you may have sitting around at home. They cost us money and in returning them, you will help keep the costs down.

Don't forget for all of you who are signed up for the fall basket that ALL fall baskets will be delivered on Tuesday and some of you may have different pick up locations. Just remember this is the last week for the summer basket. Also remember, no fruit baskets for this week. Last week was the last week for fruit.

We are going to actually try something new for the fall season. We are going to make the baskets up in Fallon. We are going to give it a trial run and if it works out and we get the logistics worked out, we will make all the baskets up in Fallon next year. This way Rick won't have to haul in such a load to Reno. Several times his trailer was so full, he had to send in 2 vehicles. It doesn't make sense to handle everything so much. At times he hauled in over a ton of produce. That is a lot of vegetables, isn't it!!

As I discussed with Rick this week about what was going into the box, he gave me a

sigh and said, "well, things just don't look that great out there. The plants look tired, they are all done. They have given their best and have produced their little hearts out." That is how everyone is feeling. Our bodies are tired, we are slowing down, the plants are slowing down, it will soon be time to go to sleep for a long winters nap, and it will be that time of year to catch up on the house, reading that book you have put off for all those days when the sun stayed up until late, and then maybe a few sewing projects that you have been thinking about all summer and waiting anxiously to pull out this winter. I do love the seasons. To each season is a purpose. We hope you tuck in and have a beautiful fall and a great winter. Hope for snow, and remember to be happy about it. Remember that we are most likely working in it and probably growling at it like you, but we so need it.

Thank you for all of your encouragement, eating all of the never ending zucchini, melons and eggplant, and all of your kind support this past year. We plan to add a few additional growers next year to our group of farmers. We are looking forward to hopefully what will be a greater diversity of crops. Nevada is so full of different weather pockets and such that each different location has its own personalities which allows some things to grow well and others to not. So we all look forward to good things next year. Meanwhile, take care and a very sincere thank you to all of our volunteers who spent many hours of

labor and hard work helping us out throughout the summer. From all of us at the Great Basin Basket, thank you.

Recipes

Greek-style Lemon Potatoes

4 potatoes, sliced into thick rounds (or 4-8 fingerlings quartered) 1/4c.
lemon juice
1 tbl. olive oil
1 1/2 tbl. oregano leaves, chopped
2 tsp. lemon zest
3cloves garlic, minced
2 tsp. salt
2/3c. crumbled feta cheese

Preheat oven to 450 and butter a 9x13 baking dish. In a large bowl, toss potato slices with lemon juice, olive oil, oregano, lemon zest, garlic, and salt; layer slices or quarters in baking dish. Pour 1c. boiling water over potatoes and bake, uncovered, until most of the water has evaporated and potatoes are tender, about 30 minutes. Top with feta and bake until golden, about 15 minutes more.

Mashed Potatoes with Horseradish

Boil potatoes until tender. Drain and mash well. You can add your choices of cream, chicken broth, milk, and butter to the mashed potatoes. Then add 4-6 tbl. of fresh horseradish and salt and pepper to taste.

Optional: Place in a baking dish. Bake until potatoes are crispy on top. Sprinkle with freshly chopped parsley and serve.

Note: Gary Romano from Sierra Valley Farms sells great horseradish. It is available at the Co-op. If you don't see it there, remind them so that Gary brings more in. His horseradish is very good!!

Red Onion and Gorgonzola Flatbreads

1 pkg. dry yeast
2c. flour
About 1c. semolina flour (Can find in
Raley's. This is a stiffer flour that
is used in pasta. If you do not have available
just use regular flour in
place of the Semolina)
4 tbl. olive oil, divided
2 tsp. salt, divided
1 medium red onion
1 tbl. fresh or dry rosemary
2 tbl. balsamic vinegar
1/2 tsp. red chili flakes
4 oz. gorgonzola or other blue cheese,
crumbled

In a large bowl, dissolve yeast in 1c. warm water. Let sit until foamy, about 5 minutes. Stir in flours, 2 tbl. oil, and 1 tsp. salt. (Dough will be stiff.) Cover bowl with plastic wrap and let sit in a warm place to rise until 1 1/2 times its original volume, about 1 hour. Meanwhile, halve onion lengthwise, peel, and thinly slice. In a bowl, combine onion and rosemary with remaining 2 tbl. oil, the vinegar, remaining 1 tsp. salt, and the chili flakes. Cover; set aside. Preheat oven to 450. Lightly sprinkle 2 baking sheets with semolina and set aside. Turn risen dough out onto a floured surface. Knead dough just until it feels smooth, about 10 times. Divide into 32 balls. Set 16 balls aside and cover with plastic wrap; roll the others as thinly as possible. Put 8 rounds on each baking

sheet. Top each with a scant 1 tbl. onion mixture and 1 1/2tsp. blue cheese. Bake until browned and sizzling.

Butternut Squash Salad

3 tbl. olive oil
1 butternut squash, peeled, quartered and
cut crosswise into 1/4" thick
slices
1 tbl. red wine vinegar
1 tbl. fresh lemon juice
1 clove garlic, minced
3/4 tsp. salt
1/2 tsp. finely grated fresh orange zest
1/3c. finely chopped red onion
2 tbl. chopped parsley
1/4c. grated parmesan

Lightly oil a large baking sheet and arrange squash slices on it (they will overlap). Roast until tender, about 15 minutes. Set aside to cool. In a small bowl, whisk together 3 tbl. olive oil, vinegar, lemon juice, garlic, salt, and orange zest. In a serving dish, layer squash slices, red onion, and parsley. Drizzle with dressing and top with parmesan if you like.