



Down on the Farm Notes: First Summer Basket July 14th & 16th, 2009

Hi everybody,

Welcome to the Full Summer Basket. Hope everyone had a wonderful 4th of July weekend!

The long days and warm weather are bringing things on. According to Farmer Rick, the warmer the day, the faster everything grows. He is agonizing over the corn right now, though—seems that the deer are just as anxious as he is for ripe corn. I hope he beats them to it!!

Here's what you will find in the basket this week:

- *A pretty mix of summer squash
- *A special treat~ Lemon Verbena or Lemon Balm plant (they both have a wonderful lemon fragrance and flavor. Both of these plants will winter over if you bring them inside. For now, you can plant your herb outside and enjoy the lemon flavors in pasta, salads, fish, iced tea, or anything that goes well with lemon.)
- *Fastbreak Cantaloupe
- *Lettuce/Spinach mix
- *A yummy mix of salad makings: carrots, green onions, broccoli, peas

*Baby basil (mmm, enjoy. The true flavors of summer)

*Cherry tomatoes (Sungold and Gold Nuggets)

*Chard

*Fresh dug red potatoes

The fruit share will have some awesome yellow and white peaches, yellow nectarines, strawberries, rhubarb and a Fastbreak melon. Most of the stone fruit comes from our neighboring small family farms over the hill in California. Later in the summer you will receive more of the Nevada flavors like watermelons, cantaloupe, raspberries and blackberries and occasionally some local strawberries and later on grapes. If you are receiving our Full Summer Basket and would like to sign up for the fruit basket too, please visit www.greatbasinbasket.com (our website), complete and download the application on the Order Your Basket page, and mail it to the address indicated. This is a great opportunity to eat fruit with true tree- and vine-ripened flavor.

We have a few things to touch on briefly:

1. For the summer program, we need everyone to break down the boxes when they are returned. We have included directions in everyone's box. We appreciate your effort in getting them apart without ripping them. They are stiff to begin with, but go slow and carefully. That way they don't break down so fast and we won't have to replace them mid-season. Thank you!

2. We all know life happens once in awhile and if you any problems picking up your box, please call Pauline that day at 843-6402 to let her know. A call any later will be too late. The box will be delivered to charity.

3. We are still taking sign-ups for the summer box. Word of mouth is our best advertisement, so thanks in advance for helping us out.

4. This will be the only hard copy of the newsletter that you will receive. Beginning July 21st, the newsletters will come to you via email. If you do not receive the newsletter in your email box, please check to make sure that we have your correct email address. Also, if you have not done so already, please check that we have all of your correct addresses and phone numbers when you sign off for your box.

We've included a housekeeping rules insert for you to go over, so I will say good bye for now.

Happy cooking and Bon Appetite!
Have a good week!

Tina

Recipes

Fresh and Fruity Summer Salad

Mixed greens and spinach
1 nectarine or peach, chopped
½ c. fresh strawberries, chopped
2 kiwi, chopped
Other available fruit
1/2c. chopped nuts, toasted

Strawberry Vinaigrette:

1/2c. halved fresh strawberries
1 tbl balsamic vinegar
1 tbl. sugar; ¼ tsp. salt
1/8 tsp dried tarragon
1/8 tsp. pepper
1/3c. plus 2 tbl. olive oil

In a large bowl, combine the greens, the fruit, and nuts. Place the first 6 vinaigrette ingredients in a blender; cover and process for 15 seconds. While processing, gradually add oil in a steady stream. Drizzle over salad and toss to coat. Serve immediately.

German Potato Salad with an Italian Flair

2 lbs. potatoes, scrubbed, halved, and sliced 1/4" thick
4 oz. bacon, diced
1 garlic or shallot, minced
2 tbl. olive oil
5tbl. red or white wine vinegar
1 tsp. sugar
2 celery stalks, diced
1/4c. minced basil or parsley

Cook potatoes until tender. Reserve 1/4c. of the cooking liquid and drain. Transfer the potatoes to a large mixing bowl and keep warm.

Meanwhile, cook bacon until crisp. Transfer bacon to bowl with potatoes.

Drain off all but 2 tbl. of the bacon grease. Add the garlic or shallot to the skillet and cook until slightly softened, about 3 minutes. Stir in the reserved cooking liquid, oil, vinegar, and sugar. Bring to a boil. Pour the mixture over the potatoes and toss to coat. Add the celery, basil or parsley, and salt and pepper to taste. Mix well.

Serve immediately. Can top with finely sliced green onions.

Strawberry Rhubarb Cobbler

1 c. sliced fresh rhubarb
1 c. sliced fresh strawberries
1/4c. sugar
1 tbl. quick-cooking tapioca
1 tsp. lemon juice
Dash salt

Topping:

1/3c. flour
1/4c. chopped pecans
3 tbl. sugar
1/8 tsp. baking powder
Dash salt
2 tbl. cold butter
1 egg

Sauce:

1/2c. vanilla ice cream
2 1/4 tsp. Marsala wine

Combine the first 6 ingredients; place in a 9" square baking dish. Let stand for 15 minutes.

In a small bowl, combine the flour, pecans, sugar, baking powder and salt; cut in butter until mixture resembles coarse crumbs. Stir in egg. Drop by spoonfuls over fruit mixture; spread evenly. (Recipe continues on the next page.)

Bake at 375 for 25-30 minutes or until filling is bubbly and a toothpick inserted in topping comes out clean.

In a microwave-safe bowl, combine ice cream and wine. Cook, uncovered, at 50% power for 1-2 minutes or until heated through; stir until blended. Serve over warm cobbler.

Baked Penne with Summer Squash and Mushrooms

3 tbl. olive oil
6 oz. mushrooms, sliced
Salt and pepper
2 squash, quartered and sliced
1 red or green bell pepper, diced
4 cloves garlic, crushed
1 jar pasta sauce
1/4c. torn fresh basil
1 lb. penne (cooked until al dente.)
8 oz. mozzarella cheese, shredded
1 c. freshly grated Parmesan cheese

Heat the oil in a large skillet. Add the mushrooms and season with salt and pepper to taste. Sauté until the mushrooms give up their juice, about 5 minutes.

Add the zucchini, yellow squash, bell pepper, garlic, and salt and pepper to taste. Sauté until the vegetables are softened, about 4 minutes. Remove from heat and stir in the sauce and basil.

Place cooked pasta in a lightly oiled 9x13 baking dish. Add the sauce, half of the mozzarella, and half of the Parmesan; mix well. Sprinkle the remaining cheese evenly over the top.

Bake for 20-30 minutes, until heated through.

(The dish can be covered and held in the refrigerator for up to 6 hours. Increase the baking time by 15 minutes if the casserole goes into the oven cold.)