



Down on the Farm Notes: September 8th & 10th, 2009

Hi everybody!

The newsletter is late this week due to circumstances beyond Tina's control...so I'm filling in for her. I'm not a farmer, though, so I don't have any good stories to share.

I'll just give you the short report! Please forgive me, though, if I leave something out or add something that should not be there.

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

- * Eggplant
- * Juliet small tomatoes
- * Heirloom tomatoes:
 - Cherokee Purple
 - Lemon Boy
 - Italian Heirloom
 - Shady lady Slicing tomato
- * Cucumbers
- * Peppers
- * Special treat of local Nevada grapes
- * Onion
- * Watermelon
- * Gold Nugget squash—the first winter squash

Here's what you'll find in the fruit share:

- * Peaches
- * Raspberries
- * Melons
- * Grapes
- * Pluots (or plums...)

I love winter squash! I'm pretty happy about getting one this week. Winter squash should keep for a while if you don't want to cook it right away. Just keep it in a cool, dry place. For winter squash recipes, check out [Seasonal Recipes](#) on the website.

The last weekend of the month is the potluck at Lattin Farms. We'll include that information next week in your newsletter.

Take care and enjoy!

Dawnne filling in for Tina

Recipes

Gazpacho Shots in Cucumber Cannons

Cucumbers

3 large tomatoes, quartered and seeded

2 shallots, minced

1 jalapeño pepper, minced

1/4 cup packed fresh cilantro

3 tablespoons fresh lemon juice

1/2 teaspoon salt

2 cups vegetable or tomato juice

Chopped cucumber

Peel cucumbers and cut into 2-inch pieces.

Scoop out insides, leaving 1/4 inch on the bottom, to create a cup. Set aside.

Combine tomatoes and the next 5 ingredients in a food processor. Pulse until blended but not smooth. Pour into a large bowl. Add vegetable juice, stirring until well blended. Cover and chill thoroughly before serving.

Pour gazpacho into cucumber cups, and sprinkle with chopped cucumber. Cover and refrigerate remaining gazpacho up to 3 days.

(Coastal Living, MAY 2006)

Crostini with Peaches and Blue Cheese

36 thin baguette slices

Olive oil

3 cups peeled and thinly sliced peaches (about 3 medium)

2 tablespoons balsamic vinegar

1 cup (4 ounces) blue cheese, crumbled

Freshly ground black pepper (optional)

Brush baguette slices with olive oil; place on a baking sheet. Broil until toasted and crisp. Cool completely.

Toss peaches gently with vinegar. Top Crostini with peaches and blue cheese. Sprinkle with pepper, if desired. Broil until cheese is hot, soft, and very lightly browned.

--From *Good Day for a Picnic* by Jeremy Jackson (William Morrow, an imprint of HarperCollins, 2005)

Creole Tomato Salad

Salad:

3 ripe tomatoes, cut into 1/4-inch-thick slices (about 2 pounds)
1 Vidalia or other sweet onion, thinly sliced and separated into rings
1/4 teaspoon salt
1 tablespoon thinly sliced fresh mint
2 teaspoons chopped fresh chives

Vinaigrette:

4 teaspoons olive oil
4 teaspoons red wine vinegar
1 teaspoon Dijon mustard
1/2 teaspoon minced fresh garlic

To prepare salad, alternate tomato and onion slices on a platter. Sprinkle with salt. Top with mint and chives.

To prepare vinaigrette, combine oil, vinegar, mustard, and garlic in a jar. Cover tightly; shake vigorously. Drizzle vinaigrette over salad, and serve at room temperature.

(Jessica Harris, *Cooking Light*, MAY 2005)

Basil-infused Watermelon Lemonade

1 cup water
3/4 cup sugar
1 cup thinly sliced fresh basil
8 cups cubed seeded watermelon
1/2 cup fresh lemon juice (about 3 lemons)

Combine 1 cup water and sugar in a small saucepan; bring to a boil. Reduce heat, and simmer for 5 minutes or until sugar dissolves. Remove from heat.

Stir in basil; chill 1 hour. Strain sugar mixture through a sieve over a bowl, and discard basil.

Place watermelon in a blender; process until smooth. Pour watermelon puree through a fine sieve into a large bowl, reserving liquid; discard solids. Combine watermelon liquid, sugar mixture, and juice in a pitcher; chill.

(David Bonom, *Cooking Light*, AUGUST 2007)