In the Share

Cherry Tomatoes, members 66 - 95
Green Beans, 1 bag
Salsa Basket, 1 bag
Eggplant or Red Pepper, 1 piece
Scallions, 1 bunch
Sweet Corn, 3 pieces
Summer Squash, 3 pieces
Choice of Herb, 1 bunch
Garlic, 1 bulb
Tomatoes see signs on crates

Every year as I bring the seed packets of corn out to the field and put them in the ground I think, “this will be our year for corn.” Somehow it never works out. If it is not one thing it is another that gets in the way of a good crop. Many years it is the corn earworm that eats its way into and thus destroys so many ears. Other years it is the lack of rain that ensures small yields. This year is was too much rain and the resulting weeds. We were never able to get a handle on the weeds in the corn this year at least in part because our small corn planting never seems more important than beans or the beets or the many other crops that were in need of our attention during the short intervals when it was actually dry enough to weed.

One impact of the weed load in the corn is that many of the ears are not fully pollinated all the way to the ends. One grain of pollen needs to fall on each strand of silk that emerges from the ear in order to pollinate each kernel and make it swell within the husk. It seems that with the weeds so high at the time of pollination, some of the pollen fell on the weeds instead of on the corn silks. So, if you have a little nub of unpollinated cob at the tip of your ear of corn, that is why. That said, the corn is pretty tasty! And no worms!

(continued on the back)

Claire’s Comments

Summer Slow Down

Jake and I have been worrying about what we will be putting in the CSA shares of late summer and fall. Late blight has now hit Madison, so we are expecting that the tomatoes will be going down in the next couple of weeks. (Enjoy your tomatoes now!) The potatoes we planted in early July to avoid the devastating Colorado potato beetles never germinated and we do not know why. Did seed rot in the saturated soil? Maybe. After four weeks of waiting for them to emerge, we have given up on harvesting even a single spud this year. Meanwhile, the peppers and eggplant still have not really come on; the cucumbers are done; the summer squash will be done soon; and even the green beans that did so well earlier in the year were not able to produce very much out of the latest planting.

In an effort to make up for these gaps, we have planted extra fall lettuce and bok choy and even kohlrabi. All these crops should do well in the fall as long as they do not burn out in the heat of August. We will also be planting spinach and radishes and salad mix this week. Likewise with these crops, it is hard to get them to germinate when the temperatures are so high. They will be happy and well once the cool weather comes, but if we wait until it cools down to plant them, they will never be ready in time for the fall CSA shares. It is always a struggle to get fall crops in at this time of year. But we have even more riding on successful summer seedings because the summer-maturing crops are just not producing the bounty we expected. (With the notable exception of tomatoes for the moment!)

I have heard from many of you over the last few weeks that you are pleased with the CSA and impressed with the quantity and quality of the harvest. All of us at the farm so appreciate hearing that! There were weeks this spring when we actually had to think hard about what we could take out of the share for the week so that it was not too overwhelming. Now we are thinking more about how we can hurry the crops along and make the shares heavier. It is always such a delicate balance, especially in a year like this one.

Still, there are some exciting things on the horizon. The edamame crop has not looked as good as it does right now for the past five years. I’m hoping we will have at least two good deliveries of this favorite crop. The carrots are huge and delicious. Though you just had your first taste of them last week, you can expect to see them regularly though the rest of the summer and fall. The winter squash also looks to be in great shape. The vines are huge and lush. As they begin to brown down we are getting glimpses of the butternuts and delicatas and acorns underneath and we have hope they will all be excellent. Leeks and kale and Brussels sprouts are also looking good.

Every year we worry about a harvest slow done when the pea crop finishes up and the summer crops are not yet quite ready. We made it though that transition seamlessly this year with strong broccoli and beans and summer squash. It looks like this summer to fall transition will not be as seamless, and you will feel the ebb for a week or two before we are back in the flow.
**Recipe**

This recipe comes from CSA members Meg and Larry Watson. They sent it along because it uses many of the vegetables we have right now. Meg says, “I made this with a combination of eggplant and cauliflower because that’s what came in my CSA share. It was a delicious variation. Cut the cauliflower into small pieces similar to the eggplant.”

**Eggplant-Cheese Pie With Zucchini Crust**

*from Meg and Larry Watson*

1 1/2 Tbs. butter or margarine
1 medium onion, chopped
2 gloves of garlic, minced
1 pound of eggplant, unpeeled, cut into 1/2 inch cubes
1/2 tsp. salt (to taste)
8 oz. mozzarella (about 2 c. grated) (delicious with Farmer John’s Provonello, a provolone/mozzarella combo)

1. In large skillet, melt butter and sauté the onion, garlic and eggplant for 2 minutes. Cover the skillet and continue to cook vegetables about 5 minutes or until eggplant is soft, stirring a few times.
2. Add salt, oregano, basil and cayenne. Stir well.
3. Line the bottom and sides of a greased 10-inch pie plate with the zucchini slices. Carefully spoon the eggplant mixture over the zucchini slices.
4. In a bowl, combine the evaporated milk, egg and grated cheese. Pour this over the vegetables.
5. Bake in a pre-heated 375-degree oven for 30 minutes. Let set for 5-10 minutes before serving.

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**Tabbouleh**

*from How to Cook Everything Vegetarian by Mark Bittman*

1/2 cup bulgur
1/3 cup extra virgin olive oil
1/4 cup lemon juice
salt and black pepper
2 cups roughly chopped parsley, leaves and small stems only

1. Soak the bulgur in hot water to cover until tender, 15 to 30 minutes. Drain well, squeezing out as much water as possible. Toss the bulgur with the oil and lemon juice and season with pepper
2. Just before you’re ready to eat, add the parsley, mint, scallion, and tomatoes, and toss gently; taste, adjust the seasoning, and serve.

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