## In the Share

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry Tomatoes</td>
<td>members 96 - 112</td>
</tr>
<tr>
<td>Beets</td>
<td>1 bag</td>
</tr>
<tr>
<td>Salsa Basket</td>
<td>1 bag</td>
</tr>
<tr>
<td>Eggplant</td>
<td>1 piece</td>
</tr>
<tr>
<td>Sweet Onions</td>
<td>3 pieces</td>
</tr>
<tr>
<td>Red &amp; Green Peppers</td>
<td>3 pieces</td>
</tr>
<tr>
<td>Roma Tomatoes</td>
<td>1 bag</td>
</tr>
<tr>
<td>Choice of Herb</td>
<td>1 bunch</td>
</tr>
<tr>
<td>Garlic</td>
<td>1 bulb</td>
</tr>
<tr>
<td>Red Tomatoes</td>
<td>see signs on crates</td>
</tr>
<tr>
<td>Heirloom Tomatoes</td>
<td>see signs</td>
</tr>
</tbody>
</table>

Unbelievably, there is still no late blight in our tomato field. Our friends just outside Madison to the west reported that the disease was rampant in their field as of August 9th. I cannot understand why we still don’t have it. Maybe that one copper treatment back on July 20th was enough to protect us until now? Given the many inches of washing rain we have had since then, that seems hard to believe. Maybe those periods when we did dry out were enough to slow it down? I just don’t know. I am, however, very grateful. This is the third week in a row that we are delivering a wealth of tomatoes, perhaps even more than you thought you wanted!

### Cherry Tomatoes

- **Choice of Herb**: 1 bunch
- **Garlic**: 1 bulb
- **Red Tomatoes**: see signs on crates
- **Heirloom Tomatoes**: see signs

In the past but it was a surprise that it beat out the more common favorites Estiva, Dafel, and Brandywine. To be fair, all these were within .20 points of each other on a scale of 1 to 5, so it was a close call among them. The Estiva are my favorites. No only do they have great flavor, they are also mostly blemish free and produce firm fruits that hold up well. From my perspective as a grower, that combination is not to be beat. Estiva are our primary tomato variety, you get some of those in your share every week. The other red round tomatoes you get are Dafel (smaller, typically with green shoulders, and flavor to match Estiva) and Big Beef (larger, firm, typically with a crack at the stem spot, and a step down in flavor).

Every year the surprise of the tasting is how well the hybrids stack up against the heirlooms. Typically in the top four, at least half are hybrids. This year the winners are: Tied for first: Amish Paste (heirloom) and Golden Rave (hybrid). Second: Rose de Beurne (heirloom). Third: Estiva (hybrid). And tied for fourth: Dafel (hybrid) and Brandywine (heirloom).

It is also surprising to me every year how widely different some folk’s taste for tomatoes can be. One tomato that was rated the best by one intern can be rated the worst by another. So, the real lesson is, taste them all and decide which you like best! Just knowing that something is an heirloom or a hybrid is not enough. Just looking for blemishes is not enough either. This is a good week to learn through tasting.

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### Claire’s Comments

#### Tomato Tasting

A few years ago after harvesting, sorting, and packing almost a ton of tomatoes we sat down with the crew to taste some of the fruits of our labor. We grow between 15 and 20 varieties of tomatoes each year and while it is pretty easy to judge them on productivity and aesthetics, it can be hard to judge them on flavor without a blind tasting. Plus a blind tasting is fun! So, now we try to do it every year. This year’s tasting was on Monday. Here’s how it went and what we learned.

Though we usually mix the romas in with the slicers throughout the tasting, we decided to do them separately this year. We started with our 6 varieties of romas (also called paste or plum tomatoes). Our standard red roma, which we use for wholesale and which you have in your share today is called Viva Italia. It is a smooth egg-shaped tomato with few blemishes and typically good flavor. But this year it rated only in the middle of the pack. It was beat out by Golden Rave, which is the yellow tomato many of you have in your roma bag, and Amish Paste, which we grow only for canner tomatoes. Both these two rate highly in flavor every year, even against the typically more flavorful slicer tomatoes. I like the Golden Rave. It is prolific and pretty. I am not a fan of the Amish Paste. It is highly blemished with many cracks and never seems to have a firm stage before its soft, mushy stage. But they are Jake’s favorite so we grow them (and I get to tease him about them). You will never see them in your share, but you may see them if you order a box of second quality romas for canning.

After the romas we tasted 11 varieties of slicer tomatoes. The winner this year was Rose de Beurne. This pink heirloom tomato has rated highly in the past but it was a surprise that it beat out the more common favorites Estiva, Dafel, and Brandywine. To be fair, all these were within .20 points of each other on a scale of 1 to 5, so it was a close call among them. The Estiva are my favorites. No only do they have great flavor, they are also mostly blemish free and produce firm fruits that hold up well. From my perspective as a grower, that combination is not to be beat. Estiva are our primary tomato variety, you get some of those in your share every week. The other red round tomatoes you get are Dafel (smaller, typically with green shoulders, and flavor to match Estiva) and Big Beef (larger, firm, typically with a crack at the stem spot, and a step down in flavor).

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(continued on the back)
Recipe

Sarah’s family has a tradition of giving books as Hanukah gifts. As an avid reader, I have been delighted to be included in this tradition. In addition to lovely books on beekeeping and woodworking and a variety of other topics, Sarah’s dad Gene usually gives us a cookbook each year. In 2008 we received How to Cook Everything Vegetarian by Mark Bittman. I have been delving into this book more deeply the past few weeks and it turns out I really like it. It is clear and straightforward and usually includes variations for each recipe with alternate ingredients or cooking methods, which I like. The recipe below seems perfect for this week’s share, as it uses many of the vegetables you will take home. The one missing ingredient is zucchini, but I’m guessing you may have some of those leftover from previous weeks. Remember that summer squash can be used interchangeably with zucchini in most recipes. As for the 10 cloves of garlic, I’m guessing he is not using the enormous cloves that we have in our heads. I might use a head of garlic can call that good.

Baked Mixed Vegetables with Olive Oil
(aka Ratatouille)

from How to Cook Everything Vegetarian by Mark Bittman

1 ½ to 2 pounds eggplant, preferably small, sliced ½ inch thick and salted if time allows
½ cup extra virgin olive oil, plus a little more for garnish
2 large onions, sliced
1 pound zucchini, trimmed and cut into large chunks
2 red or yellow peppers, cored, seeded, and sliced
4 plum or 2 round tomatoes, cored and chopped
Fresh herbs according to availability, to taste – thyme, basil, parsley, marjoram, rosemary, savory, or chervil – plus more for garnish
Salt and freshly ground black pepper
10 cloves garlic, peeled and halved

1. Preheat the oven to 350 degrees. If you salted the eggplant, squeeze out excess liquid, then rinse and dry.
2. Film a casserole or heavy ovenproof skilled with a couple tablespoons of the olive oil, then make a layer of onion, followed by one of eggplant, zucchini, peppers, tomatoes, herbs, salt, pepper, and garlic cloves (in fact the order doesn’t matter at all). Repeat. Drizzle with the remaining olive oil and put in the oven.
3. Bake for about an hour, pressing down on the vegetables occasionally with a spatula, until they are all completely tender. Garnish with more herbs, drizzle with a little more olive oil, and serve hot, warm, or at room temperature.

Stovetop Mixed Vegetables with Olive Oil. This requires a little more attention: Combine all the ingredients in the largest skillet you have (a broad saucepan will also work) and cook, stirring occasionally, over medium heat, adjusting the heat so the mixture simmers in its own juices without browning. Cooking time will be just a little shorter, perhaps 45 minutes or so.

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