



In the Share

Cherry Tomatoes, members 1-30
Melons, 2 (see signs)
Beets, 1 bag
Carrots, 1 bunch
Scallions, 1 bunch
Eggplant, 1 piece
Sweet Pepper, 1 piece
Beans, 1 bag
Summer Squash, 5 pieces
Cucumber, 1 piece
Choice of Herb, 1 bunch
Tomatoes, as noted on signs

We start our cherry tomato rotation this week, at last. We never have enough cherry tomatoes in one week to give everyone a pint, so we start at the top of the CSA sign-off sheet and hand out as many as we can each week. The cherry tomatoes are slow this year, so it will likely take 3 or 4 weeks before everyone has their first pint of cherry tomatoes. For anyone not on this list today, it will be something to look forward to in the coming weeks.

Melons again! And two this week! After years of working to improve our melon production, Jake and I are very pleased with this harvest. It is definitely better than we expected. Already, I am thinking about how to refine our plans and build on this success for next year. But until then, these will likely be the last of the CSA melons for this season. Enjoy!

Beans are back today. This crop had a rough time during the heat and drought, but it seems to be bouncing back now. You have mostly Maxibel green beans in your bag today, but you will also find some Dragon's Tongue beans at the bottom. The Dragon's Tongue are streaked cream and purple and are also Jake's favorite. They are best eaten raw

(continued on the back)

Claire's Comments

Peaches in our Future?

In April of 2007, my partner Sarah and I planted 12 fruit trees in our backyard. There are four apples, two pears, two plums, two cherries, an apricot, and a peach. Of all these, we expected the least of the peach. Though we thought it would be fun to try, we never really believed we would ever get more than a few small fruits each year. Now, five years later, the peach is the star tree in our small orchard, out producing every other tree in terms of quality, flavor, and even quantity of fruit. We are in love with our peach.

In the early years of its production we would count the fruits as a measure of how the tree was doing. This year the fruits seemed countless. Instead we tallied up all the things we did with them: 54 jars of jam, 4 quarts of juice, 2 quarts of slices frozen in their own juice, 2 quarts of dried peaches (dried in our solar dehydrator), and enough fresh fruits to share with friends and satisfy our own hunger for these delicious gems. Honestly we were more glad than sad when we ate the last of them. Our peach feast lasted for three weeks!

You may wonder why you should care about one peach tree in my backyard. The reason is because the outstanding success of this one tree has me thinking of peaches for the farm. Yes, CSA peaches.

I have been pondering the idea of planting fruit trees at the farm almost since the beginning. Apples seemed like the most logical choice, since they grow well in Wisconsin. But the more I looked into that, the more I realized how difficult it is to grow small-scale organic apples. There are few controls for various apple pests and much of the crop is lost to second quality or cider fruits. When I happened to meet a fruit specialist at the university, I briefly asked him what he thought of planting some organic trees at Troy and he said, "I hope you are not planning to grow apples. They are very difficult to produce organically." Thus the logical apple choice came to seem a lot less logical.

But peaches? Peaches do not grow in Wisconsin, right? Actually, we are not the only folks in Madison with a thriving peach tree. We have a few friends with equally productive backyard peaches. While it is perhaps folly to extrapolate a whole peach orchard on the basis of these backyard successes, I must admit I am getting very excited about the idea. Imagine beautiful peaches in your CSA share for fresh eating, plus access to smaller or blemished fruits for making jam and juice and smoothies. It would be amazing!

Starting a Troy peach orchard is now near the top of the list on my winter task list. I have much to learn about growing peaches, even on a small farm scale; I have to figure out where we might squeeze them in; and I will need to think about their special requirements for harvest and storage. All very exciting. And I have plenty of dried and frozen peaches to keep me interested in the project all winter long!

Recipe

Trust me, this is good. And worth the work. I happened upon the recipe in a periodical called The Valley Table when I lived in New York State. I thought it sounded interesting so I tried it, and it instantly made it into the favorites tab in my recipe box. I abridged the recipe from its original by Thomas Griffiths.

- Julie Engel, Farm Crew Leader

Savory Eggplant Bread Pudding

- 2 cups whole milk
- 4 sprigs fresh thyme
- 2 cloves garlic, whole
- 4 cups small diced Ciabatta bread (or any stale bread will do)
- 1 cup olive oil, plus additional as needed, divided use
- 1 cup minced white onion
- 1 1/4 cup minced leek
- 1 medium eggplant (1 pound) peeled, and small diced (I always use more than this and I don't peel it)
- 4 large eggs
- 1 large egg yolk (I usually skip)
- 2/3 cup freshly grated Parmesan cheese
- 1 1/3 cup freshly grated Asiago cheese
- 1 tsp. chopped fresh oregano leaves
- 2 Tbs. chopped fresh Italian parsley
- salt and black pepper to taste

Make croutons out of the bread by tossing in olive oil, salt and pepper and baking for 15 minutes at 350 degrees. Remove croutons and reduce oven temp to 300 degrees.

Heat olive oil and sauté onions, leeks, garlic, and thyme. Add eggplant and cook until tender, adding olive oil if needed. In a large bowl, toss eggplant with croutons. Add oregano, parsley and 1/3 cup each of the cheeses. Wipe a 9 x 13 baking dish with olive oil. Scrape eggplant/crouton mixture into it and set aside.

Whisk together eggs, egg yolk and milk, season with salt and pepper. Pour custard over eggplant/crouton mixture and with a spoon move the eggplant and crouton mixture around to evenly coat. Sprinkle pudding with remaining cheeses.

Bake pudding in a hot water bath by choosing a larger pan that will comfortably hold baking dish or pan while allowing enough space for hot water to be poured about halfway up the sides. (I'm always tempted to skip this step but I never actually have...) Bake until pudding is golden brown on top, about 45 minutes to 1 hour. Carefully remove from water bath, cool 15 minutes and serve.



Tickets on Sale

Good Food Garden Party September 8, 2012 at Troy Gardens 4:30 – dusk

Join us for an evening of elegant dining al fresco presented by some of Madison's top chefs, using the freshest local ingredients - including produce from **Troy Community Farm**, of course.

Click on the Good Food Garden Party logo on our website home page for more information and to purchase tickets.

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(continued from "In the Share")

right out of the bag, or cut into bit-sized pieces for salad. While also good cooked, they definitely shine in their fresh, raw form.

Our tomatoes and peppers are really struggling. I keep hoping they will start producing well one of these days, but so far they seem to be barely hanging on. You have only one pepper in your share today, as a taste of what I hope is to come. And the tomatoes are all blemished second-quality fruits, which is all they plants are producing. While not especially pretty, they do taste good at least.

The eggplant is finally slowing down, so you have just one today. Julie was raving about the eggplant pudding recipe on the left. If you are tired of all the other eggplant recipes you have been working through, I bet you could use up some of the extra eggplant you still have on hand in this one.

Next week: more beets and carrots and tomatoes, also red cabbage and perhaps more beans and peppers.

Troy Community Farm

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