



## In the Bag

Green Beans, 1 bag  
Japanese Eggplant, 1 piece  
Salsa Basket, 1 bag  
Summer Squash, 2 pieces  
Scallions, 1 bunch  
Batavian Lettuce, 1 head  
Basil, 1 bunch  
Garlic, 1 head  
Tomatoes, 7 pieces

There are so many new items in the bag this week, that I don't have any space to talk about the **green beans!** So sad. But the harvest is coming in strong, so you will see them again next week as well.

The big news is **tomatoes!** And not just a few, a whole bunch to get you started. We sorted them this week into firsts and seconds, more ripe and less ripe. So you will get some of each in your share. It's time for tomato sandwiches, fresh salsa, and (my favorite) roasted pasta sauce.

If the eggplant, tomato, and pesto sandwich recipe on the back does not tempt you, try this: Cut an onion, the **summer squash**, and the **Japanese eggplant** into slices. Cut tomatoes into wedges. Peel several cloves of **garlic**. Toss it all with a little olive oil and roast it in the oven until the eggplant is soft and browned. Serve it all over pasta with chopped fresh **basil** and grated parmesan on top. Yummmmy! And easy.

The **salsa basket** has been a favorite of our CSA members for years. Everything you need to make fresh green salsa is in the bag. The recipe is on the back. Remember to hold onto it because you will be seeing more salsa baskets in the weeks to come.

Next week look for red potatoes, and carrots, and more tomatoes!

## Claire's Comments

### Ronnetta Rosetta, Adrian, and Genie

I went in to visit our bees this weekend. I was taking photos for a basic beekeeping class and also pulling out some finished honey for the participants to take a look at. They inspired me to update you on the goings on in our apiary.

For those of you who remember our hives Edna and Emily from the last two seasons, I am sad to tell you that they both died over the winter. Emily was never very strong, so it was not a surprise that she didn't make it through the cold. But Edna was always our star. I like to believe that she just moved out on us and is still alive in a nearby hollow tree. I didn't find any bee bodies in the empty hive, so I think I have some reason to cling to this belief. In any case, I had to replace Edna and Emily with new hives this spring.

Our three new girls are working hard and are already developing their individual personalities. Ronnetta Rosetta, named after faithful farm volunteer and friend Ron ohlsen, is strong and ornery even in the face of adversity, just like Ron. Ronnetta is living in a substandard hive that I pieced together out of old, donated equipment but she has converted it into a deluxe home and honey storage condo that she protects fiercely. Adrian is our middle hive, gentle and tall and quickly filling with honey. She is named after Maggie's dad Paul (Adrian) Anderson who is also tall and gentle and generous. He raised bees with Maggie when she was growing up and donated all of his old equipment to us when we first got started. Our third hive is Genie and is named after Gene Woller of Gentle Breeze Honey. She is our weakest hive and the slowest to gather nectar. We named her after Gene hoping that his positive influence would bring her along. Gene is an excellent beekeeper who has donated much equipment and valuable knowledge to our beekeeping endeavor at Troy. If anyone can help Genie along, it will be Gene.

When I went into the hives this past weekend, I was delighted to find so much capped (finished) honey. If the girls keep up all their hard work, we should have honey for the CSA again this fall. As I tasted the fresh honey that dripped from the comb, and thought about all those bees gathering all that nectar, I remembered part of a favorite poem by Marge Piercy "The Daily Life of the Worker Bee"

Forty days she is drunk with nectar.

Each blossom utters fragrance to entice her,  
offers up its soft flanks, its maddening colors,  
its sweet and pungent fluids.

She never mates: her life is orgasm of all senses.

Like love letters turned up in an attic trunk  
her honey remains to sweeten us.

## Fresh Salsa Verde

*All you need for this salsa is in the bag with the tomatillos (except for the dash of salt). It is quick, easy, delicious, and a perennial favorite of our CSA members. Use your fresh green salsa on chips, burritos, enchiladas, or anywhere you use salsa.*

- Remove the husks from and wash the tomatillos
- Put tomatillos, garlic, cilantro, and hot pepper in a blender or food processor. [Note on the hot pepper: Be careful! Add it a little at a time so as not to go too far. Include the seeds for extra heat.]
- Blend on low until ingredients are combined.
- Chop the onion separately and add it to the mix with a dash of salt.

Salsa ingredients will store well in their bag in the fridge for up to a week. Once you make the salsa, it is best if eaten with in a few days.

***Hang on to this recipe! You will be seeing more salsa throughout the summer.***

## Baguette with Roasted Eggplant, Tomatoes, and Pesto

*This recipe is a favorite of newsletter editors Liz and Marcia Campbell. I look forward to including it with the first eggplant delivery every year!*

3/4 lb Japanese eggplant, sliced 1/2" thick on the diagonal	1/2 lb tomatoes, sliced salt & pepper
1 1/2 Tbs extra virgin olive oil	lettuce leaves
1 garlic clove, minced	1/4 lb thinly sliced Provolone or Fontina cheese
1 Tbs balsamic vinegar	
1 French baguette	

Preheat oven to 350 degrees. Toss eggplant slices with olive oil, garlic, 1/4 tsp. salt, and a few pinches of pepper. Arrange on a baking sheet and bake 15-20 min., until soft in center. Brush warm eggplant with vinegar. Cut baguette in half lengthwise and hollow out the center. Brush both sides generously with pesto, then lay eggplant slices on bottom half in overlapping slices. Follow with a layer of sliced tomatoes; sprinkle lightly with salt and pepper. Place cheese on top and follow with lettuce and remaining half of baguette. Slice diagonally into 4 sandwiches. Makes four servings. This sandwich is incredibly good and worth the effort!

### Troy Community Farm

Claire Strader

1814 Sheridan Drive, Madison, WI 54704

Phone: 442-6760 e-mail: farmer@troygardens.org

## Upcoming Events

### Savor the Summer Festival

At Troy Gardens  
Saturday, 12 August  
10 AM to 4 PM

Live Music on the  
Main Stage

The Kissers  
Oak Street Ramblers  
West African Drum and Dance

Ethnic Cooking Demos and  
Workshops

Enjoy free samples of Hmong  
cuisine and huitlacoche

Urban Farm Activities for Kids

Meet the chickens, visit the  
honeybees, race, roam, and make  
art in the gardens

Troy Gardens Tours

Prairie, Farm, Gardens, and  
Housing Construction

Raffle

This year's raffle will raise money  
for our new on-site greenhouse!  
That's right, the farm is finally  
growing up and moving out of  
Claire's backyard. Buy your tickets  
at the farm stand next week!

Send newsletter comments,  
suggestions, and recipe ideas to:  
Liz and Marcia Campbell, Editors  
mcatoncampbell@gmail.com