



In the Bag

Green and Romanette Beans, 1 bag
Various Eggplant, 3 pieces
Dark Red Norland Potatoes, 1 bag
Cabbage or Kale, 1 head or bunch
Carrots, 1 bunch
Sweet Corn or Cherry Tomatoes
Choice of Herb, 1 bunch
Garlic, 1 head
Tomatoes, 7 pieces

Your **green bean** bag contains both the French filet beans you are used to and a new variety for the farm called Romanette. These are an Italian bean which as you will see are long and flat. You know how much I love the French beans. The Romanettes are just about as good. Steam them all up together and see for yourself.

Potatoes are a new item this week. We just dug these the other day and were very pleased with their quality. Try cubing and steaming them and then sautéing them with butter, onions, garlic, and either chopped **cabbage** or **kale**. It is simple, easy food that I know to sustain many of my friends the year round.

The **carrots** are new as well. You have both the typical orange carrots and a new variety called purple haze in your bunch. While various colored carrots are always pretty, they are not always particularly tasty. The purple haze, however, are both yummy and beautiful. Eat them raw with the **eggplant** dip recipe on the back.

We have never ever delivered **sweet corn** to the CSA before. I just happened to have some sweet corn seed left over from our huitlacoche days and decided to plant it for you. This first batch is good even raw from the cob (which is how we test it in the field). But I think next

(continued on the back)

Claire's Comments

Vandals at the Farm

I have some very bad news to report this week. The farm was vandalized both Monday and Tuesday evenings. The vandals started the tractor both nights and ran over crops (including a swipe out of the CSA flower and herb garden), dug ruts with the tires, jammed our tiller into the fence, and most damaging actually broke one of the eight foot deer fence posts right out of the ground.

After the damage the first night, Maggie and I took the key out of the tractor ignition. We never thought anyone not familiar with our tractor could start her up even with the key. It takes a bit more than stepping on the clutch and turning the starter. But somehow the vandals started the tractor without the key the second night. And that is when they ran into the fence and into the tiller. They also added something to the tractor's gas tank that night. Maggie could not finish mowing on Tuesday because the tractor was so close to empty. But it had a quarter tank of something on Wednesday morning. It seemed extremely unlikely that someone would buy gas for the tractor just to run it into the fence, so we played it safe, siphoned the tank empty and added fresh diesel fuel. (Maggie's boyfriend Ken – of Kisser's fame – is fast becoming an expert on fuel as he gathers and filters veggie oil to use in the band's converted veggie van. He was kind enough to come out and help us siphon the gas through an old garden hose.) Then we moved the tractor off of the farm and across the street to the Troy office at Mendota Mental Health Institute where we will store it for the time being.

When I reported all this to the police, an officer did come out to take a look at the property and the damage. He said that he didn't even know the farm was back there, which means it will be difficult for the police to keep an eye on the place and try to catch the vandals. Since the farm cannot be seen from the road, the officers really have to make an effort to get out there. Bad news.

So, it seems like catching the vandals and preventing further damage is up to us. Are you itching for an evening stroll with your dog or your sweetie? Bring your cell phone and take a walk back to the farm. If you see anything fishy, like someone trying to break into the shed or driving through the fields please call the police. And then call me. My phone number and e-mail address are always on the back of the newsletter. We believe the vandals have done their damage sometime between 4 and 8 PM both nights.

I have not yet been out to the farm this morning. I am bit scared of what I will find when I get there. I'm hoping that whoever it was went for a nice peaceful stroll themselves last night rather than spending more time causing senseless damage.

Savor the Summer RAFFLE

Proceeds from the Savor the Summer Raffle will help buy a GREENHOUSE for the farm!

As many of you know we have grown all our starts for the farm in my basement and a little hoop house in my backyard for the past 5 years. As the farm has grown to need many thousands of transplants, we have well outgrown this system. This year our Savor the Summer Raffle will raise money to buy and construct a real greenhouse with space enough for all our plants, a real heating system, and a real ventilation system as well. And the best part is that the new greenhouse will be located at Troy Gardens! No more hauling countless seed flats from Sheridan Drive to Troy Drive! When you buy tickets for the raffle, not only are you increasing your chances of winning one of the great prizes listed below, you also help us raise money for the greenhouse. **Raffle tickets are available at the farm stand, so remember to bring some money to the next pick-up and get your stash of chances.** The raffle drawing will be held at the Savor the Summer Festival on the 12th of August.

Ticket Prices: 1 for \$3, 2 for \$5, 5 for \$12, 10 for \$20, and 20 for \$30

Grand Prize: A Madison Getaway! Dinner as the Casbah, one night at the Ruby Marie Hotel, and breakfast at the Come Back In.

Other Prizes Include:

American Players Theater tickets
4 Dinner and movie packages
18 holes at the Lake Windsor Golf Club
UW Men's Hockey Tickets

Breakfast at Manna Café
Serenity Day Spa Gift Certificate
Mallard's tickets
Madison Children's Museum passes
Introductory Community Car Membership

As a side note, the person who sells the most raffle tickets wins a free massage. Maggie and I are both vying to be the winners, so buy your tickets from us!

Recipe

Thai Eggplant Dip

From MACSAC's A to Z Cookbook

3 eggplants	1 Tbs. sesame oil
3-4 cloves garlic	1 Tbs. minced fresh cilantro
1 Tbs. minced fresh ginger	1/2 tsp. crushed red pepper flakes
2 Tbs. soy sauce	salt to taste
2 Tbs. rice vinegar	pita bread

Cut off eggplant stems. Pierce eggplant several times with a fork. Place on a baking sheet and cook in a 350-degree oven until very soft, about 1 hour. When cool enough to handle, remove skin. With the motor running on a food processor, add garlic and ginger and mince. Add eggplant and whirl until smooth. Add remaining ingredients except for bread and whirl again. Refrigerate up to 4 days or freeze. Serve with warm pita bread triangles or raw vegetables. Makes about 2 1/2 cups.

(continued from 'In the Bag')
week's corn will be even better (and more plentiful). I hope to have enough for everyone next time, so you will not have to choose between the delicious corn and the delicious orange sungold **cherry tomatoes**.

We have **tomatoes** in plenty right now! It is time to eat our fill. You will see that many of our tomatoes have yellow or green shoulders. Though I've asked other farmers about it, I still don't know what causes it. I do know that it does not effect the flavor one bit. Just don't wait on those shoulders to turn color, eat it up when the rest of the tomato is ripe.

If you need extra **tomatoes for canning** this year, now is the time. Let me know how many pounds you need and I can sell them to you for our wholesale price of \$20 for a 20# case.

Next week look for beets, more tomatoes, perhaps peppers, and hopefully more corn.

Troy Community Farm

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