



In the Bag

Cipollini Onions, 1 bag
Summer Squash, 3 pieces
Salsa Basket, 1 bag
Cucumber, 1 piece
Beets, 1 bunch
Sweet Corn, 3 ears
Broccoli or Cherry Tomatoes, 1 bag
Cilantro, 1 bunch
Garlic, 1 head
Tomatoes, 6 pieces

Before I talk about this week's share, I want to make a note about last week's. I think I made a mistake with the potatoes. We dug them, let them cure for a few days, washed them, let them dry, and then packed them for your shares. But something went wrong, because I found some rotten potatoes in the bags during the delivery last week. We did our best to sort them out, but I fear that some of you had to deal with some smelly spuds. The mistake was washing them. They are so much more prone to rot when they are clean. In order to remedy this problem, you will be getting your potatoes with some of the dirt they grew in from now on.

There are only two new items in the share this week. First you have **cipollini onions**. These small, pungent onions are intended for cooking. A few years back a customer at market bought some from me and said that she had just returned from Italy where they served them boiled with a little butter and tarragon or thyme. She raved about them. Just cut the big ones in half before you boil them and serve them as a side dish.

The other new item is one lonely **cucumber**. While I don't think I need to tell you how to eat it, I should tell you that your Troy cucumbers will always be lonely this season. Our cuke crop is not doing very well.

Everyone has **corn** in the share this week. While some of the ears will be delicious,
(continued on the back)

Claire's Comments

Savor the Summer

I remember the staff meeting we had last year when we came up with the name for our annual festival. We had all kinds of ideas written up on the board. We wanted a name that would convey fun, food, an invitation to get to know Troy Gardens as an incredible urban open space, an encouragement to fully enjoy our short Wisconsin summer; and we wanted it to be catchy, of course. We had high expectations for our name and "Savor the Summer" seemed to work, so it stuck.

While we have had a summer festival (under various names) at Troy for the past five years or so, it has evolved and grown incredibly over that time. From what I hear, this year's festival committee has pulled out all the stops. They started working back in January and have put in hundreds of volunteer hours (some of those hours spent recruiting dozens of festival volunteers) to pull this extravaganza together. If the staff had high expectations of the name back when that was decided, the Savor the Summer Committee has realized even higher expectations of the festival itself. It is going to be great!

Visit our website at www.troygardens.org for a full listing of activities and times. While I will have some work responsibilities that day, I will get to enjoy some of the festival as well. I'm especially looking forward to hearing the Kissers at 11:30 AM, visiting the Hmong and huitlacoche cooking demonstrations, and taking a hay ride. Though I've been on a tractor plenty by now, I've never been on a hay ride. Maggie and I will be trading off driving the tractor for the rides, so at least one of times when Maggie is driving, I will be in the wagon with the hay and the kids (both young and old)! There will also be workshops on native plants, building birdhouses, chili roasting, and making dried flower arrangements (there are plenty of flowers in the flower garden to use for drying). There will be lots of fun kids' activities and plenty of yummy food (most of it from the farm!) as well. And don't forget the raffle drawing! I hope to see you there.

Savor the Summer Festival
Saturday, 12 August, 10 AM to 4 PM
at Troy Gardens

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 expanded 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 greenhouse with space enough for all our plants, a real heating system, and a real ventilation system as well. 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 August 12.

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

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



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

Madison Mallards tickets

Madison Children's Museum passes

Introductory *Community Car* membership

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!

Vandal Update

I am happy to report that we have not seen any further vandalism at the farm this week. Removing the tractor and having more folks keeping an eye on the place seems to have done the trick! While it is a drag to have to fetch the tractor every time we use it, I will gladly pay that price to keep the vandals at bay.

Thanks to all of you for your expressions of concern and support throughout the week, and for your extra strolls through the property. I was truly moved to hear from so many of you. This week was a real reminder for me about why we call it **Community Supported Agriculture!** I feel so lucky to grow food for such a supportive community.

(continued from 'In the Bag')

others will not be as good. This year you are suffering the transition from a non-corn-grower to a corn-grower-wanna-be. The thing I learned with this corn experiment is that I can grow some good corn and even harvest some before the ear worms and raccoons eat it all up. Even that level of success has convinced me to try again next year. So look for more corn and better tasting corn in 2007!

Salsa baskets are back this week. But this time you will not find **cilantro** in the bag, just use what you need from your cilantro bunch. Dig out that recipe from the 28 July newsletter and remember to keep it on hand for the rest of the summer. (Just peel and wash the tomatillos, then combine all the ingredients in a blender or food processor with a dash of salt. Chop the onion separately for more texture, and use the pepper to taste.)

Next week look for more potatoes (dirty this time!), carrots, chard, and of course tomatoes.

Troy Community Farm

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