



In the Share

Beans, 1 bag
Red Cabbage, 1 head
Salsa Basket, 1 bag
Sweet Onions, 1 bunch
Carrots, 1 bunch
Summer Squash, 4 pieces
Cucumbers, 3 pieces
Eggplant, 2 large & 1 small
Tomatoes, TBA
Cherry Tomatoes, members 1-20

As we harvested and packed this week's vegetables, the farm crew came to a rare agreement that this must be the best share we have ever delivered! There are several new and delicious items, the colors are gorgeous together, and most of the items are standard enough that it should not be too hard to figure out how to use them up. It is a great CSA week!

Let's start at the top of the list with the beans. By now you are very familiar with the green beans, so I will not go into those. The second type of bean in your share is Dragon's Tongue. These flat, white and purple streaked beans, while beautiful, usually appear to me as tough and dry. Nothing could be further from the truth. Try one raw and find out for yourself how crispy and sweet they are. Jake and I both prefer to eat these by the handful right out of the bag, though you can cook them if you like.

We have picked and delivered so many beans this season that Jake and I started to toy with the idea of reducing the number we plant next year. While the crew would likely be happy to spend a

(continued on the back)

Claire's Comments

Crash

I love my computer. I love that it corrects my spelling errors while I type (I am an embarrassingly bad speller.) I love that it adds, subtracts, multiplies and divides columns of numbers on my spreadsheets without my getting out a calculator. I love that I can watch movies with it on my lap when I am too tired to do anything else. And those are just the simple things it does. It also holds all my photos, documents, music, and financial files neatly and compactly, not to mention allowing me to send messages, check the weather, and connect to all sorts of information and resources available on the internet every day. I count on my computer, and while it may be slow to respond to my requests now and then, it has never let me down ...

... until now.

On Tuesday evening, just as I was finishing up my work for the day and closing everything down, my trusty Mac laptop stopped responding. It stopped responding to the point that I had to take out the battery to get it to shut down. I didn't think too much of it at the time. I had had to do that with my older computer now and then and it always continued on as if nothing had happened. So, I had dinner and went to a Dane County Bee Association meeting without worry. When I needed to turn the computer back on that night, a blinking file with a question mark on it showed up just where that iconic apple has always greeted me before. I tried to start it up a few more times with no luck. Still, I was not overly concerned.

The next day, after the CSA harvest, I brought my Mac in to the MacXprts on Willy Street. With a finger on the power button and an ear to the keyboard, the man behind the counter declared my hard drive dead. I have known people who have lost their hard drives before and I have felt sorry for them. The man asked me if I had my files backed up. I do have some backups for some of my files (I now know the last backup I made was on 7/4/09), but my photos and music and address book and e-mails are not backed up either because I did not have the room (in the case of the photos) or the know-how (in the case of my e-mails and address book). Now I felt sorry for myself. But "do not despair," said the man behind the counter, "all your information is still on the drive, it is just that your computer cannot access it. There is a company here in town that can extract your data if you are willing to pay \$700, starting price."

So, I drove over the data extraction company and tried to talk over my options. It was then that I realized that there is such a huge disparity between my level of knowledge about gigs (is that even how you spell it?) and drives and data and such and the level of knowledge of the man I was talking to that it was hopeless to think we could ever communicate in a way that would help me to make a decision about what to do. Up to that point, I thought I was handling the situation pretty well. But when I could not understand, never mind answer, the questions on his intake form, I had to stop and go home before I started to cry.

I am writing this newsletter on an old PC with a barely functioning mouse and biding my time until I can figure out what to do. None of you will get this newsletter over the internet today because your addresses are still locked in my computer. I miss my computer. I still love it, even though I now know not to trust it so completely. If you do find this newsletter in your inbox next week, you will know things are getting better and that I and my computer are in recovery from the crash.

Recipe

These recipes come from CSA member (and former Assistant Farm Manager) Maggie Anderson. After a period of eggplant doubt and experimentation, Maggie is now a convert to the Japanese type of eggplant you have in your share. She was raving about this recipe at the farm this week and is happy to share it with any remaining eggplant doubters out there! While the recipe is referring to the more standard globe eggplants, you can convert it to use the Japanese eggplants by cutting more rounds or by cutting them into strips the long-way. I wonder if shredded red cabbage will work in place of the spinach or mix greens? She also sent along the cucumber salad recipe for fun.

Spinach Salad with Grilled Eggplant and Feta

- 1/2 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 1 teaspoon minced garlic
- 2 teaspoons chopped marjoram or oregano
- 1 (1 1/4-pounds) eggplant, cut into 8 (1-inch-thick) rounds
- 10 ounces spinach (or substitute lettuce or mixed greens)
- 1 cup crumbled feta (1/4 pound)
- 1/4 cup pine nuts (1 ounce), lightly toasted

Prepare grill for direct-heat cooking over hot charcoal (high heat for gas). Whisk together oil, lemon juice, garlic, marjoram, 1/4 teaspoon salt, and 1/8 teaspoon pepper in a small bowl.

Brush both sides of eggplant slices with some of dressing. Season with 1/4 teaspoon each of salt and pepper. Oil grill rack, then grill eggplant, covered only if using a gas grill, turning occasionally, until tender, 12 to 15 minutes total. Cut into pieces.

Toss spinach (or other greens) with enough dressing to coat and season with salt and pepper. Add eggplant, feta, and pine nuts and toss again.

Indian-Style Cucumber Salad

- 3 medium size cucumbers, cut into 1/2-inch cubes
- 1/2 teaspoon salt
- 3/4 to 1 teaspoon cumin seeds
- 1/2 cup chopped fresh cilantro
- 1/2 cup whole-milk plain yogurt

Toss cucumber with salt in a colander in sink and let drain 30 minutes, then pat dry. Toast cumin seeds in a dry small heavy skillet over low heat, stirring constantly, until fragrant and a shade darker, 3 to 4 minutes. Cool on a cutting board, then crush slightly with a rolling pin. Stir cucumber, cumin, and cilantro into yogurt in a bowl.

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little less time hunched over bean plants, the thought of reducing them truly makes me sad. I love them so.

The next new item on the list is the white sweet onions. This is a new variety for us called White Wing. I must admit that I have not tasted them yet, so I cannot vouch for their flavor.

According to the catalogue they should be sweet enough to serve raw in salads and on sandwiches. These are the first onions we are harvesting for the year. You will see another variety of sweet onion in a couple of weeks and then we will move on the standard red and yellow storage onions for fall.

I have had customers are market asking when our carrots would be ready for weeks. Here they are at last! It was well worth the wait. They are sweet and crisp and pretty to boot. We snacked on many of the broken or funky ones in the field and were delighted with how good they taste. If there are not any left by the time you get home from picking up your share, don't worry. There will be more in a couple of weeks.

Salsa baskets are back. Just refer to the recipe in the 7/23 newsletter if you need help preparing the salsa verde.

I would love to say that the tomatoes are the star of the share this week, but that just is not true...yet. These two little fruits will only be enough to whet your appetite. With some heat and a bit of rain, there will be more tomatoes soon.

Cherry Tomatoes. These cannot be the star of the share either, because not everyone will get them this week. In fact, there will never be a week in which all of you take home a pint of these little orange gems. The plants just do not produce enough at one time. Instead I will parcel these out to all of you in order based on the pickup sheet. This week the first 20 members on the sheet will take them home, and next week the next 20 or 40 members will have them. In the past we have been able to rotate through everyone 2 or 3 times. Please be patient. Your turn will come!

Next week: Beets, scallions, more salsa, and (hopefully!) more tomatoes.