



This Week's Share May

Include:

- **Salad Mix**
- **Heirloom tomatoes**
- **Red tomatoes**
- **Cherry tomatoes**
- **Sweet Peppers**
- **Hot Peppers**
- **Leeks**
- **Carrots**
- **Turnips**
- **Basil**
- **Garlic**
- **Melons or Raspberries**
- **Summer Squash or eggplant**
- **Winter Squash**

Farm Update

At the time of this newsletter's publication, we still suffer from a lack of rain. We're not going to lie; it's getting pretty bad. Despite the dry and dusty conditions, farm activities continue as usual. We planted about one and a half acres with oats (hoping for rain soon) and turned the compost pile today. The dry weather may kill off the season's final cucumber planting and is making growing head lettuce an act of futility, but we have grown in similar conditions before, and we feel we are still providing our members with a hefty share. We hope you agree.

This weekend's tree workshop went very well. The presenters Ben Morton and Steven D'Ambrosia were very knowledgeable. It was exciting to learn about the unique tree varieties on the farm and rewarding to plant a new tree on the property. Our thanks go out to these excellent presenters.

Second Request for Buckets

We have been bringing "Grade B" tomatoes to the CSA pick-ups for your saucing pleasure for several weeks now. Some people have been holding onto those buckets at home and we need them to bring us back our buckets. We use the buckets for a number of tasks around the farm, including potato harvesting. If you have one of our five gallon buckets, please bring it back to us at this week's CSA pick-up!

Volunteers Needed for Potluck Picnic

The Second Annual CSA Potluck Picnic has been scheduled for Saturday, October 13 at the farm. The event was a smashing success last year, with many members coming out to enjoy the apple pie contest, fabulous food, live music, and games for children. If you would like to help out, we are looking for musicians (with sound equipment if possible), children's activities coordinators, and people to help with parking.

Upcoming Events

The Farm Fresh Mains, Sides and Accents! Saturday, September 15, 10:00 am
The school year has started, work has ramped up, and time is short! Here are some great fast dishes. These simple, flavorful dishes are perfect for a light meal enjoyed with a bottle of wine, bread and cheese. Chef Eve Formisano Ornstedt offers a unique series of cooking demonstrations which help people utilize the awesome variety of fruits and vegetables available from the farm. Enjoyable and educational, you'll leave these demonstrations with a full belly and some recipes to bring home. All workshops are \$25 per adult and \$10 for children (ages 8 and older only please).

www.LedgeEndsProduce.com

Peach Paradise

This delicious recipe was contributed by member Joan Spencer, who says it makes a great dessert or breakfast!

| | |
|----------------------------------|-----------------------------------|
| 1/3 cup buttermilk | 2 teaspoons baking powder |
| 1/4 cup honey | 3 cups peaches, sliced and peeled |
| 1 egg slightly beaten | 1 teaspoon cornstarch |
| 3 tablespoons melted butter | 1/2 teaspoon ground cinnamon |
| 1/2 cup whole wheat pastry flour | 1/8 teaspoon ground nutmeg |

Preheat oven to 375 degrees. In a medium bowl, beat together the buttermilk, honey, egg and butter. Stir together the flour and the baking powder. Stir the dry ingredients into the egg mixture. Combine the peaches, cornstarch, cinnamon and nutmeg in a medium bowl. Spread into an 8 inch square pan coated with nonstick spray or butter(I prefer butter). Top the fruit with the batter, spreading to cover. Bake for 18 to 20 minutes until crisp and golden.

[TURNIPS WITH BREAD CRUMBS AND PARSLEY](#) Gourmet, January 1994

Can be prepared in 45 minutes or less.

4 small turnips (about 3/4 pound), peeled
1 tablespoon unsalted butter
2 tablespoons fresh bread crumbs
2 teaspoons minced fresh parsley leaves
1/2 teaspoon freshly grated lemon zest

In a large saucepan of salted boiling water cook turnips 15 minutes and drain. When turnips are cool enough to handle, cut each into 8 wedges.

In a large skillet cook turnips in butter over moderate heat, stirring occasionally, until almost tender and golden on the edges, about 10 minutes. Stir in bread crumbs, parsley, zest, and salt and pepper to taste and cook, stirring occasionally, until turnips are tender, about 5 minutes.

Serves 2.

Our thanks to Mary Louise Formisano for passing this recipe on to us!