



Week #14 Tuesday, September 12 – Saturday, September 16, 2017
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In Your Bag

Leeks
Potatoes
Melon OR Cherry Tomatoes
Yellow onions
Garlic
Broccoli OR Cauliflower
Shishito Peppers
Sweet Colored Peppers
Cucumbers
Tomatoes – *a colorful mix*
Kale
Herb bunch

**In most cases, your melon is ripe and ready to eat. Check it though. If you're not getting a melony smell, leave it out on the counter till you do. Once you've got the melon smell, eat it or keep it in the refrigerator until you are ready to eat!*

Coming Soon

We should have broccoli again next week. We may even have a winter squash for you. The Carman and Cornito (sweet red and yellow) peppers are coming on so we'll continue with those and probably jalapenos and hopefully cilantro to go with it for some fresh salsa.

Spring Hill's Fall Community Work Day **Sunday, October 8th**

We hope you'll plan to join us on Sunday, October 8th for Spring Hill's Annual Community Fall Work Day! We'll be making soup with vegetables from the gardens, baking bread in the pizza oven, pressing apples into cider AND getting some work done too. Weather depending, there will be some potatoes to dig, squash to harvest, garden clean-up to tend to, garlic to pop in preparation for planting and we'll have Halloween Pumpkins for you to take home! We've got a few other things up our sleeve as well, so we hope you'll come on over – 12:30-4:30 on October 8th!

Harvest/Delivery Help needed Tuesday, Sept. 19th

We need two more people for to help with harvest/delivery on Tuesday, September 19th! E-mail Michele at mgersich@att.net if you can help on that day. Openings for the season are as follows:
1 on Sept. 26th, 1 on Oct. 10th, 1 on Oct. 17th, 2 on Oct. 24th,
1 on Oct. 28th. If you haven't signed up for you day as yet, now is the time!!

Next Week's Harvesters

Tuesday, September 19 - Ernie Lewis, Sue Poore, Beth Franzen, NEED TWO!!

Saturday, September 23 – Brendon & Kristin Dennewill, Amy Arias, Pat McKee and Douglas Meisner,
Angie & Andrew Barker, Seema Desai & Tom Sullivan

Farm News

We're enjoying a bit of sunshine on the farm today. We had a beautiful weekend of weather – so incredibly wonderful to feel warmth and sunshine.

Honestly, we've had one crazy week here. We've felt stretched every which way. The week included car troubles galore – first, a dead battery and then an accident (everybody is fine, the car is not), a truck with no brakes (that makes for a most terrifying ride for the driver and those watching), a borrowed truck that refused to start, a lost (and then found) wallet, a move to Minneapolis for Maggie and then, something that put all the troubles in perspective (Maggie's move is NOT trouble by the way), Katie and Ben gave birth to twins, Wyatt and Claire, last Wednesday!!

Thanks to a whole village of family and friends who provided us with rides and vehicles and help with Wally the dog, we were all able to get to St. Cloud to personally welcome Wyatt and Claire to the world. They are beautiful and oh, so loveable.

We couldn't have done it without the village. The village definitely included Erin and Mel who kept things moving along in the field as we were distracted with phone calls and logistics involving all of the above. Their calm, steady and supportive presence has been amazing. We are grateful to Erin and Mel and the whole village that provided both practical and emotional support. It's been another testament to the power – and necessity - of community.

In the field, we finally got all the onions up and in the greenhouse. The winter squash is about to be harvested. We're cheering on the Roma tomatoes and the second planting of melons which are ever so slow. The red and yellow peppers are starting to come on in force. Now we just need frost to stay away for a while!

Mashed Potatoes with Kale and Leeks – serves 6 ([food.com](http://www.food.com))

- 8 medium red or yellow potatoes
 - 2 cups chopped kale, not packed too snugly
 - 1 medium leek, thinly sliced
 - 4 cloves garlic, minced
 - 4 Tbsp. olive oil, divided
 - 1 cup potato water
 - Salt and pepper
1. Cube and boil potatoes, with skins, in slightly salted water. Strain and reserve 1 cup water.
 2. Sauté garlic and leek in 2 Tbsp. oil until translucent. Add kale, sauté until wilted.
 3. Mash potatoes with reserved water and 2 remaining Tbsp. oil.
 4. Fold in sautéed veggies and add salt & pepper to taste.

Oven Roasted Tomato Sauce – about 2 cups ([Vegetarian Cooking for Everyone](#) by Deborah Madison; 1997)

Adjust the recipe based on the amount of tomatoes you have. The recipe notes that oven temperature isn't crucial so reduce heat depending on size of tomatoes.

- 2 ½ lbs. roma tomatoes, halved lengthwise (*try it with regular tomatoes and roast a little longer!*)
- 1 onion, thinly sliced
- 4 thyme or marjoram sprigs
- 2 to 3 Tbsp. olive oil
- Salt and freshly milled pepper

Preheat oven to 375 degrees. Put the tomatoes in a single layer in a baking pan with the onion and thyme, drizzle the oil over all, and season with salt and pepper. Bake until they are soft, shriveled, and falling apart, about 45 minutes to one hour. Remove the thyme branches and puree or pass through a food mill. Taste for salt and season with pepper.

Grilled Tomato Sauce - about 2 cups ([Vegetarian Cooking for Everyone](#) by Deborah Madison; 1997)

- 2 lbs. ripe tomatoes
- 3 Tbsp. olive oil
- ½ small onion, finely diced
- Salt and freshly milled pepper
- Pinch sugar if needed

Rub the tomatoes lightly with oil, then grill, broil, or sear them in a heavy skillet, turning them frequently, until blistered and charred. Puree them, skin and all. Don't worry about the black flecks. Meanwhile, heat the remaining oil in a skillet over medium heat, add the onion, and sauté until translucent, about 5 minutes. Add the pureed tomatoes, and cook, stirring frequently, until the sauce has thickened. Season with salt, a little pepper, and sugar to correct the acidity if needed.

Grilled Tomato Sauce with Garlic – about 3 cups ([Vegetarian Cooking for Everyone](#) by Deborah Madison; 1997)

- 2 ½ lbs. ripe tomatoes
 - About 3 Tbsp. vegetable oil
 - 1 tsp. dried oregano, preferably Mexican
 - 15 garlic cloves, unpeeled (adjust amount depending on size of cloves and amount of tomatoes)
 - Salt
1. Toss the tomatoes with a little oil to coat them, the grill, broil or sear in a heavy skillet until wrinkled and charred in places. Toast the oregano in a dry skillet until fragrant, then remove to a dish. Toss the garlic cloves with enough oil to coat lightly, then put them in the same skillet. Cover and cook over medium heat, shaking the pan occasionally, until browned on the outside and tender when pressed. Peel the garlic when cool enough to handle.
 2. Puree the tomatoes and garlic in a blender until smooth. Heat 2 Tbsp. oil in a wide, deep skillet over medium-high heat. Pour in the tomato sauce and add the oregano. Simmer the sauce, stirring frequently, until its thickened, about 10 minutes. Season with salt to taste.

Recipe Link of the Week: Shishito Peppers! *Last year I sliced these peppers into rounds and added as a pizza topping. For other ideas, check out the links below.*

<http://www.epicurious.com/recipes/food/views/sauteed-shishito-peppers-summer-best-new-bite-51153400>

<http://www.foodandwine.com/recipes/grilled-leeks-with-shishito-romesco>

<http://www.foodnetwork.com/recipes/blistered-shishito-peppers-with-browned-butter-lemon-and-parmesan-3415670>

