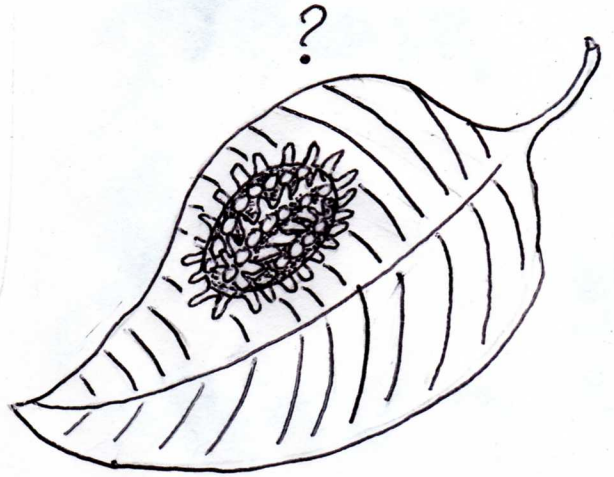


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August 19, 2008

Dear Members,

Another rainy Tuesday for CSA pickup. We were happy to see the sun for a few days, enough to get a some outstanding field chores done and ripen a few tomatoes. We are halfway through the growing season, and exactly halfway through the CSA year. It's week 11 out of 22 weeks. Except for the basil, there are no leaf crops in the share today. Peppers, tomatoes, eggplant, summer squash, zucchini, cucumbers, sweet and hot peppers and watermelons are all fruit, botanically speaking. Even the green beans are fruit, arising from the plants' blossoms and containing seeds. Beets are roots adapted to store sugars over winter, and garlic is a bulb. We are swimming in cucumbers these days, especially 'H 19 Little Leaf', Beth's favorite pickler. If anyone is making pickles, please contact Beth for a large box of cukes. Annalis found a mysterious insect under the pear tree (see illustration). Anyone who can identify it gets a credit in next week's newsletter.

Ratatouille

2 eggplant, sliced
2 summer squash or zucchini, sliced
2 onions, diced
2-3 cloves garlic, sliced
1/2 C. olive oil
2 sweet peppers, seeded and diced
1 lb. tomatoes, diced
1/4 tsp. Worchester sauce
Salt and pepper
1 T. parsley, chopped

Broil the eggplant lightly, 3-4 minutes per side. Saute the onions until soft, then add peppers and garlic. Cook until peppers are just tender. Simmer the tomatoes until they reduce to a thick sauce. Add the Worchester sauce and salt and pepper. Combine the tomatoes with the peppers. Brown the zucchini lightly in batches. Combine the eggplant and zucchini with the tomato mixture. Check the seasonings. Serve either warm or cold.

Tzatziki (Greek Yogurt – Cucumber Dip)

Grate 2 medium cucumbers. Combine with 4 cloves minced garlic, 1 qt plain yogurt, 2 tablespoons olive oil, 1/2 teaspoon dried dill and salt & pepper to taste. Chill. Serve with bread and vegetables for dipping.

Joe