

Fisher Farm
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Chanticleer

July 29, 2008

Dear Members,

Things are growing well here at the farm. All the rain we've had over the past week has given the plants a needed boost, and they've taken off. We've caught up with the weeding and mulching chores as well. Our animals are behaving as oddly as ever. Yesterday Annalis found Chanticleer, our rooster, sitting in a nest box as if he were trying to lay an egg. Perhaps he was just adjusting the new straw bedding for the hens.

We're taking orders for half-bushel boxes of delicious, non-organic peaches from New Jersey. They'll be available on Tuesday, August 12, for \$20 a box. Those of you who've been with us a few years know how nice these peaches are for fresh eating, baking and freezing.

In the share this week you'll find 'Early Girl' tomatoes, green and purple sweet peppers, zucchini, summer squash, cucumbers, kale, beets, yellow wax beans, cilantro and red and green lettuces. Your bouquets are also nice this week. The bright yellow sunflower with the bright green center is 'Zebulon', a new variety for us this year. It's supposed to be a dwarf, but some of ours top 5 feet.

I based this **Asian Cucumber Salad** on a recipe in Michelle Ann Jordan's California cookbook.

1 large or 2 medium cucumbers, sliced
1 tablespoon minced cilantro,
¼ cup rice wine vinegar,
juice of 1 lime
¼ teaspoon sugar
¼ teaspoon salt
a pinch of red pepper flakes.

Combine cilantro, rice wine vinegar, lime juice, sugar, salt and red pepper flakes. Pour the dressing over the cucumbers and chill 20 minutes.

Special Bonus Recipe: Yellow Beans with Pepper Confetti

Snap and steam 1 pound of yellow beans. Saute 1 minced bell pepper (green, purple or red) with 1 clove smashed garlic in 2 tablespoons olive oil until soft and fragrant. Toss with the beans and black pepper and serve warm.

Joe