

In This Box

- Broccoli
- Medley of romanos & green snap beans
- Frissee head lettuce
- Hakurei salad turnips
- Estiva and roma tomatoes
- Watermelon or cantalope
- Collard greens or Zephyr summer squash or zucchini

Next Week?

- Carrots
- Beans
- Potatoes
- Cantaloupe or watermelon
- Tomatoes
- Cabbage
- Collard greens or Zephyr summer squash or zucchini

A DAY IN THE LIFE

The People's Sunday Farm Supper was a wonderful event. The day started out cloudy and a wind off the lake was causing a steady mist to fall. With a prediction of no chance of rain, we had not rented a tent. Things were tense. At 2:15 we started to set up the tables. At 3 p.m. as our guests were starting to arrive David shouted "blue sky". The sun lit up the long white linen covered table that was accented by jars of zinnias. Multiple conversations and self guided tours took place while appetizers were passed and drinks were served. The five-course dinner took place over two hours and stretched into dusk. The sunset was beautiful.

We cannot thank Chef Peter Sandroni, the owner of La Merenda and his staff enough. We have worked with Peter since he opened the restaurant six and a half years ago and he has become a very good friend. We also want to thank him and



About 100 members and friends of Pinehold enjoyed a great supper at one large communal table under beautiful early autumn skies last Sunday. Reluctant to bring the gathering to an end, friends stayed and chatted and said their goodnights well after sunset.

his family for giving up their Sunday family day to spend time with our CSA family.

Next year we will have a family-oriented Open House.

FIELD NOTES

The Milwaukee area is short at least four inches of rain since July 1st. Officially we are in an extremely dry state with the counties off to the west once again in a drought. We are able to keep up with irrigating our crops, except for the sweet corn. David recently planted a fall cover crop of oats and peas and without rain, the weeds will germinate and not the cover crop which is what feeds our soil.

MISSING AN ITEM?

If you are missing an item from the listed box contents

please let us know and we will bring it to your site the following week. Last week we missed garlic in some of the boxes.

HONEY

A limited supply of honey will be available starting next week. Please email or call us to order. Limit of 2 pints. The cost is \$10/pint or \$4.50 / 1/2 pint.

BOX NOTES

Please put the lettuce and broccoli in plastic bags to avoid dehydration. Beans and broccoli should be used within a week.

The few romas are blight survivors.

Collard greens are best cooked slowly with onions and bacon or with tomatoes. They are more full bodied than kale.

Recipes

by Annie Wegner Lefort

Galette of Fall Greens

Adapted from The Yellow House blog.

Crust:	Pinch kosher salt
1 1/2 c. whole wheat flour	1 stick (4 oz.) cold unsalted butter
1/2 c. all-purpose flour	5-6 T cold water
Filling:	2 T. heavy cream
2 T. extra-virgin olive oil	1/4 c. roughly chopped parsley
2-3 onions, thinly sliced	Salt
6-8 c. greens (collards, turnip, chard, etc.) de-stemmed and de-ribbed, roughly chopped into 1-inch pieces	Coarse ground black pepper
1/4 c. grated Parmesan	Egg wash (well-beaten egg with a splash of water), optional
	Melted butter, optional

To make crust:

Combine flours and salt in a bowl. Cut cold butter into small cubes and toss in the flour. Working quickly w/ your fingers, flatten and break up cubes w/ your fingers. (If you tend to have "hot hands," this might be better done with a pastry cutter.) You want big flakes of butter evenly distributed throughout the dry mixture in order to have a flaky crust. Add cold water a T. at a time, mixing as you go, until dough just barely holds together. It should be very crumbly. Gather shaggy dough together, flatten into disk, wrap tightly in plastic, refrigerate while you make filling.

To make filling and galette:

In wide, heavy-bottomed skillet or pan, heat olive oil over medium heat. Add onions and saute softly until tender and translucent, about 7-10 min. If they begin to brown, turn down heat. Begin to add chopped greens in batches, waiting for them to wilt and cook down before adding more. When you've added last bit of greens, continue to cook over medium-low heat about 10-15 min., until mixture is very tender and melting together. Remove pan from heat and stir in cheese, parsley, cream. Taste for seasoning and add salt and pepper as needed.

Preheat oven to 400F. Remove dough from fridge and, on well-floured surface, roll out about 1/4-inch thick. Transfer circle of dough carefully to baking sheet lined w/ parchment or a silicone baking mat. (I transfer carefully by rolling my floured dough around my rolling pin, moving it to the pan, then unrolling.)

Pile filling into middle of circle then spread it over dough, leaving 2-inch border of dough. Fold edges of dough in over filling, holding filling in. Brush edges with either egg wash or butter if you wish, or just leave plain. Bake galette for 20-30 min., until crust is deep golden and filling bubbling and lightly browned on top. Good hot or at room temp.

Turnip Chips

Adapted from Super Natural Everyday by Heidi Swanson

4 medium turnips (or twice as many salad turnips), about 1 1/2 lbs., well scrubbed	1/4 c. sea salt
3 T. olive oil	Couple pinches smoked paprika
	Squeeze of lime

Preheat oven to 425F w/ two racks in middle of oven. Using a mandoline, Japanese slicer, or by hand, slice turnips into uniform slices, none any thicker than two credit cards stacked on top of one another. If slicing by hand, cut turnip in half and rest each half cut side down so they don't roll around to make for easier slicing. Toss slices in large bowl with olive oil and salt and arrange in single layer on two baking sheets. Bake for 12 min., check, then continue to bake until chips are deeply golden, between 5-15 min. more, depending on thickness of slices. Remove from oven and sprinkle with light dusting of paprika and small spritz of lime juice, toss gently. Chips crisp up a bit as they cool, but are best warm. Serves 2.

More recipes on page 3

Green and Yellow Bean Salad with Smoked Mozzarella

2 lbs. mixture of green, yellow, and romano beans, trimmed and cut into 2-inch lengths
1/4 lb. smoked mozzarella, cut into 1/2-inch cubes
1 large ripe tomato, seeded and diced

Dressing:
1 clove garlic, minced
1 t. Dijon mustard
3 T. balsamic mustard
1 T. chopped fresh tarragon or
1/2 t. dried tarragon
1/3 c. olive oil
Salt and pepper

Cook beans in boiling salted water for about 2 1/2 min. Refresh them under cold water and drain. In large bowl, combine beans with cheese and tomato. Whisk the dressing ingredients until well combined. Toss with bean mixture and season with salt and pepper. Serves 6

Cool Melon Popsicles


1 1/2 c. watermelon or cantaloupe (or both), roughly chopped
1 T. honey (or to taste)

1 c. plain organic yogurt
Salt

Put fruit in a blender or food processor and puree under fairly smooth. Pour the mixture through a sieve or fine mesh strainer. Then add yogurt to pureed fruit. Add more sweetener as needed. Pour mixture into popsicle molds and freeze for 4 hours or more. (If you don't have popsicle molds, use any plastic cup. Freeze slightly until a popsicle stick can stand up by itself. Add sticks to each cup then freeze solid.) Makes 12 small pops.

Food Bits

Green Beans



Everyone is familiar with green beans, wax or yellow beans steamed and maybe buttered on the plate or romano beans chopped

into a stew or soup. But to understand the real differences in these fresh beans, one really has to eat them uncooked. The first green beans we usually deliver, Provider, germinate well in cool weather and are very productive, hence their name. But their taste is a bit green tasting. Jade, one of the bean varieties in the box, is our summer bean. It loves the heat of summer and its taste is sweeter than Provider and the bean is more tender. The

romano beans, both yellow and green, are flatter and stronger tasting than Jade. A bean we aren't delivering — one that we grew for restaurants — meets many chefs interest in a bean because it is shorter than most green beans, thus, it can be presented prettily as a whole bean on your plate. The taste, however, is very strong, green tasting with some bitterness. Looks aren't everything.

Store: Keep beans in a loose plastic bag and use as soon as possible. They will last maybe a week like this. They can be easily frozen, but need to be blanched for three minutes, chilled down, dried in a towel and frozen on a cookie sheet and then sealed in a freezer bag. **Preparing:** Snap the stem end off and leave whole or cut into pieces. Also can be french cut by slicing the beans lengthwise.