

Community Homestead

Box Note 10 (8/10/16)

Bump Week! We are now half way through your CSA season! 10 weeks done, ten weeks to go. If you have not signed up for winter check feel free to that out on the website.



Gulp! Almost out of bags!
Can you dig around and drop them off so we can fill them up again for you?



Pig Roast is a comin'
Saturday August 20th 3-9pm
Cheaper tix in advance
www.communityhomestead.org
or at the online store.



PIG ROAST 2015. Come create a really fun one for 2016!

News from the Garden

Thinking about Pig Roast! Well, thinking about thinking about it at least. Monday and Tuesday around here is filled with harvest chatter, planning and direction and there is not much room for anything else aside from a swiveled eyeball on the way past the flowerbed (gotta weed that) and a half beat pause at the mower (gotta fix that).

Normally (ha ha) by August the grass is prickly and the fields are brown and it all looks a bit tired and frazzled. However, this year it is still lush. What a jungle season! You may have noticed your electricity going up, thank your air conditioner, but we notice our tomatoes going wild. It is also, for precisely the same reasons, a super great bug year. Bugs of all varieties and racing around

in their sunglasses and bikini wear, sweat pouring down their crispy little faces, looking for a cold drink and even a tiny piece of ice. Some of these bugs we partner with and would gladly offer them a cold drink and a small parasol. Others we, and your vegetables, are not even on speaking terms with.

On this note, you may see a little guest on occasion in your corn. He is just a little fella and can not be seen until your strip off the outer leaves. If you find one little worm just cut out that chunk and proceed. Your corn will taste just as delicious and this little worm kept himself to himself and did not spit on any part of your corn except his immediate little home so all is well.

What is in the box?

- Beets
- Carrots
- Cauliflower (family and Couples)
- Corn
- Cucumber
- Lettuce
- Garlic
- Onion
- Bell peppers (for some size boxes)
- Potatoes
- Basil
- Tomatoes
- Red Russian Kale (for some size boxes)

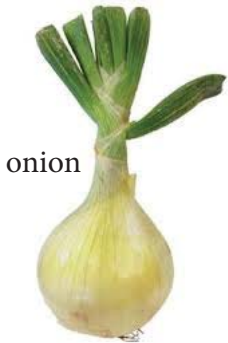
left: bell pepper-sweet



beets



cauliflower



onion

basil



red russian kale



Sugar Buns corn



Hey Pesto!

This is really for the newbies so gourmet people, look away!

Pesto is super simple if you have a food processor or, as a desperate act, a blender. Pesto is amazing on bread (can I say Challah again) and toasted, or on pasta or in eggs, to steamed/boiled potatoes, or added to a stir fry.

There are a million ways to tweak the recipe and people are devoted to their favorites but this is the basic idea below.

Bunch of our basil leaves (About a cup-pick them off and discard the stem)

¼ cup olive oil

1/4 teaspoon salt (optional)

1 teaspoon lemon

1 clove garlic

Pulse the garlic and the basil together in the processor and then add the olive oil, lemon and salt as you pulse a few more times. It should be creamy but not overly oily looking nor gritty looking. You can freeze this in a little bag. Just thaw it by throwing the bag in hot water. When you are ready to use it, you can add about 4 tablespoons of grated parmesan cheese and mix well. This gives it more texture and a nice kick.

If you are using a blender, put everything in together and blend for just a few seconds. You may have to turn it off, poke it around and blend again to get a good result.

Roasted Beet Salad

2 lbs fresh beets, washed and trimmed

1 tbsp olive oil

1/4 cup fresh basil, chopped

1 tbsp brown sugar

3 tbsp balsamic vinegar

Salt and pepper to taste

Preheat your oven to 450 degrees.

Wash the beets, dry them and rub them in just a tablespoon of oil Wrap them up in foil or put them in a glass dish covered in foil. Roast them for about 45 mins-hour until you can put a knife into the largest easily.

Cool and then peel the skins off. Cube them up.

Chop your basil up very finely. In a small bowl whisk up the other ingredients all together. Add the basil and then pour over the cubed beets. Add salt and pepper to taste.

Still hate beets? Okay. Try this one Beet Chocolate Cake.

4 ounces semisweet chocolate, chopped

1 cup butter, softened, divided

1-1/2 cups packed dark brown sugar

3 eggs

2 cups pureed cooked beets (boil, cool, rub off the skins and then process or grate finely)

1 teaspoon vanilla extract

2 cups all-purpose flour

2 teaspoons baking soda

1/4 teaspoon salt

Confectioners' sugar or frosting of your choice.

Pre heat the oven to 375.

In a bowl, in a pot of hot water, melt the chocolate and ¼ cup of butter and mix well. Cool it while you mix the rest of the butter and brown sugar in a separate bowl. Beat in the eggs. Add the chocolate mix and the pureed beets and beat (ha ha) well.

Add the soda, beat well, then the flour and salt. little by little, mixing all the time.

Grease a rectangular glass dish really well. Pour in the mix and bake for an hour or until a toothpick/sharp knife goes in and comes out clean. Cool in the pan for ten mins and then flip out onto a wire rack.

Use any chocolate glaze or frosting or just dust it with confectioners sugar. And honestly, you can't taste the beets!

Your current sweet corn is Sugar Buns (I kid you not) it is a sweet variety but the best part is that it is early. This is particularly important in a short growing season like ours.

It will keep in the fridge for a week with the following method but each day that goes by is a day less perfect. Dip the whole corn, husk and all, in cold water and then put the lot on a bog freezer or plastic bag in the veg crisper drawer. As soon as you husk it, eat it as it starts drying out right then and there!