



Week 13 of 25, August 14th & 17th distributions



TOMATOES

LEEKS SWISS CHARD



HIGHLIGHTED
VEGETABLE
OF THE WEEK

Tomato Do's & Dont's

- **Do** store on your counter on the "shoulders" of the tomato (the top of the fruit where the stem would have been)
- **Don't** wait too long to eat them. Heirloom tomatoes, especially, will reach full ripeness in 1-2 days once you receive them.
- **Do** know that heirloom varieties are never perfect and blemishes come with the amazing flavor inherent in these types of tomatoes.
- **Don't** expect them to lose their green color completely,

especially on the shoulders of the tomato. If the bottom and sides are a deep rich color then it's ripe & ready to eat.

- **Do** store your cherry tomatoes in the fridge. The flavor & texture of these little gems will not change considerably in the fridge. And they will last a lot longer, that is assuming you don't finish off the container on the way home!
- **Lastly & most importantly...** Enjoy the tomatoes, harvested every 3 days straight from the field. There will be LOTS of them for many weeks!

What's in your share?

Full, Partial & Single Shares

Basil

Cabbage

Cantaloupe

Cucumbers

Leeks

Peppers (Bianca, these are a fabulously sweet & beautiful white pepper)

Tomatoes (a wide variety of the many types we're growing on the farm this year)

Full & Partial Shares

Eggplant

Lettuce

Pickling Cucumbers

Please remember to return your box every week when you pick up your next share



Tomato Varieties



Striped German

Gold with red/pink striping, heirloom variety, store on counter on it's shoulders.

Cherokee Purple

Purple/pink with green striations near the shoulders, heirloom variety, deep smokey flavor.



Green Zebra

Beautiful yellow with green striping, heirloom variety, ripe when golden yellow, member Mark B. says this tomato has citrus undertones.

Brandywine Pink

Delicious flavor, bright pink inner meat & skin when ripe, cracking is inherent with this heirloom variety.



Celebrity

All around good slicing tomato, ripe when fully red, stores well on the counter on it's shoulders.

Early Girl

A smaller nice round tomato with fabulous rich flavor. These little guys have a small point on the bottom of the fruit.



Panzanella

Ingredients

- 4 cups torn pieces of sourdough or rustic peasant bread, 1 to 1 1/2 inches wide
- 3 tablespoons olive oil
- Kosher salt and cracked black pepper
- 1/4 cup red wine vinegar
- 1 tablespoon drained capers
- 2 teaspoons grated lemon zest
- 1 garlic clove, minced
- 1/2 cup extra virgin olive oil
- 1 cup thinly sliced red onion
- 5 assorted ripe heirloom tomatoes, halved or quartered, depending on size and shape
- 1 bell pepper, julienned
- 1 yellow bell pepper, julienned
- 1 cucumber, peeled, seeded, and chopped
- 1/2 cup pitted and halved Niçoise olives
- 1/4 cup chopped fresh basil leaves
- 1/4 cup shaved Parmigiano-Reggiano cheese

VEGGIE RECIPE OF THE WEEK

1. Preheat the oven to 300°F.
2. In a bowl, toss the bread with the olive oil and salt and pepper to taste. Spread the bread on a baking sheet and bake for 7 to 10 minutes, until slightly crisp. (The pieces should not be as crispy as croutons.) Alternatively, spread the bread cubes on a baking sheet and let them dry, uncovered, for about 24 hours.
3. In a large bowl, whisk together the vinegar, capers, zest, and garlic. Season to taste with salt and pepper. Whisking constantly, add the extra virgin olive oil in a stream until well incorporated.
4. Add the onion, tomatoes, bell peppers, cucumber, and olives and toss with the vinaigrette. Adjust the salt and pepper.
5. Add basil and bread to the bowl. Toss to coat. Set aside for 20 minutes.
6. Divide the salad among 4 plates. Garnish each plate with shaved cheese and serve. If you prefer a moister salad, drizzle with a little more extra virgin olive oil.