



Box contents

Small share:

Tomato medley (Gold Nugget, Matt's Wild Cherry, Black Cherry)

- 1 Falcon eggplant*
- 1 bunch Sweet Thai basil
- 2 assorted zucchini
- 2 Marketmore cucumbers
- 1 ½ # Red Norland potatoes
- 1 green King of the North bell pepper
- 1 Cortland onion
- 2 shallots
- 1 bunch Nectar carrots
- 1 ear Old Fashioned sweet corn

* Some regular shares have a bunch of Little Finger eggplant instead.

Regular share additional items:

- 1 Brandywine tomato
- Additional ear of corn
- 1 bag beet greens / baby beets
- 1 Snowcrown Cauliflower

Farm News

Well, we are definitely in the season of the heat-loving nightshades; this week we're including tomatoes, potatoes, peppers, and eggplant. We finally have a small amount of corn – the ears we have sampled are smaller than many commercial varieties, but we find them even sweeter. Our cucumber is in heavy production right now (remember to let us know if you ever want to bulk order for pickles!). More squash is coming along – yellow scallopini and straightneck summer squash are nearly ready, and our acorn squash and pie pumpkins are starting to look recognizable. Our melons (cantaloupe, honey dew, and watermelon) are also growing quickly, and we'll be excited to add some fruit to your share soon. We picked up new equipment via a local greenhouse that is closing, including crates (for easier veggie transport and storage), long tables (useful for drying the hundreds of onions we're pulling out of the ground), and handy carts (ameliorating some back strain). We've done a fair bit of improvising our first year, so it's nice to invest in better equipment that makes our lives easier. Chelsea attended a workshop over the weekend sponsored by the Midwest Organic and Sustainable Education Service (MOSES) called "In Her Boots: Sustainable Agriculture for Women by Women." She really enjoyed meeting other women in farming and picked up some good tips and ideas.

Recipes & Storage Tips

Last week, the New York Times released a [Farmers' Market Recipe Generator](#), which lets you pick from produce, cooking method, and herb categories to come up with many combinations and recipes – looks handy, so we wanted to share! CSA member Kristen shared a recipe for basil butter (below), which is great for slathering on corn on the cob. Also, CSA member Justin passed along an [Ethiopian Cabbage](#) recipe that used much of last week's box contents.

Basil Butter

1 cup fresh basil leaves, loosely packed
8 tablespoons unsalted butter, at room temperature
 In a food processor, pulse basil and butter together until thoroughly combined, then scrape into a small dish. Refrigerate until ready to use, or freeze in an ice cube tray and transfer to a freezer bag. (Works great with other fresh herb combinations too!)

Curried Eggplant with Coconut Milk

1 ½ - 2 pounds eggplant *Salt*
2 T olive oil *1 T minced garlic*
2 tsp. minced peeled fresh ginger
1 tsp. curry paste, curry powder, or garam masala
1 cup coconut milk *5 basil leaves (optional)*
 Cut eggplant into ½-inch cubes and salt if desired (to extract water). Put oil, garlic, ginger, and spices in a large skillet over medium heat. Add eggplant after 2 min. Stir and toss almost constantly until, after 5-10 min., the eggplant begins to release some of the oil it has absorbed. When eggplant begins to get tender, stir in a cup of coconut milk (and basil, if using) and cook until very soft, about 15 min. Taste and adjust seasoning. (Adapted from [How to Cook Everything Vegetarian](#) by Mark Bittman.)

Tips: *Eggplant:* Eggplant is best fresh, but will store unrefrigerated at a cool room temperature or in the hydrator drawer of the refrigerator for up to a week. Try it baked, stuffed, sautéed, steamed, grilled, or in a dip. *Bell pepper:* Store in the hydrator drawer of the refrigerator for 1-2 weeks. For longer-term storage, chop into bite-size pieces and freeze in an airtight container. Add to soups, omelets, sautés, casseroles, etc.