



This Week's Share May

Include:

- **Heirloom tomatoes**
- **Red tomatoes**
- **Cherry tomatoes**
- **Sweet Peppers**
- **Hot Peppers**
- **Leeks**
- **Red Onions**
- **Carrots**
- **Bunched Greens**
- **Basil**
- **Garlic**
- **Melons**
- **Acorn Squash**

We Need Rain

It's dry out there folks! The weather has been absolutely splendid for many leisurely activities that Rhode Islanders enjoy, such as boating, golfing, and going to the beach. However, it's starting to become a nightmare for growers around the state. Our irrigation pond is a pathetic puddle. The plants need water, but we just can't give it to them. While your CSA share is not in danger, the quantity and quality of the produce you receive may be affected by a continuing shortage of rain. So, if you pray, pray for rain. If you don't pray, get off your butt and do us a rain dance!

We Need Buckets

We have been bringing "Grade B" tomatoes to the CSA pick-ups for your saucing pleasure for several weeks now. We are glad to have people use them, rather than sending them to the compost pile. Some people have been holding onto those buckets at home and we need them to bring us back our buckets. We use the buckets for a number of tasks around the farm, including potato harvesting, and they aren't cheap. If you have one of our five gallon buckets, please bring it back to us at this week's CSA pick-up!

We Need a Party

The Second Annual CSA Potluck Picnic has been scheduled for Saturday, October 13 at the farm. Mark your calendars! More information in next week's newsletter...

Upcoming Events

Tree Identification – Saturday, September 8, 11:00 am

Join URI landscape architecture students Ben Morton and Steven D'Ambrosia on a walkabout of the property looking at different tree species. Several unique tree varieties found on the farm will be noted. Finally, learn proper technique for planting ornamentals as we plant a tree on the farm! Fee: \$8/adult, \$5/child

The Farm Fresh Mains, Sides and Accents! Saturday, September 15, 10:00 am
The school year has started, work has ramped up, and time is short! Here are some great fast dishes. These simple, flavorful dishes are perfect for a light summer meal enjoyed with a bottle of wine, bread and cheese. Chef Eve Formisano Ornstedt offers a unique series of cooking demonstrations which help people utilize the awesome variety of fruits and vegetables available from the farm. Enjoyable and educational, you'll leave these demonstrations with a full belly and some recipes to bring home. All workshops are \$25 per adult and \$10 for children (ages 8 and older only please).

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Pan-Browned Leeks

1 medium leek
1 Tbsp. butter
Salt and freshly ground black pepper

1. Trim and discard dark green tops of leeks. Halve the leeks lengthwise and wash them under cold running water. Gently spread apart but do not separate the inner layers to remove all traces of soil.
2. Melt butter in a large skillet set over medium heat. Place the leeks, cut side down, in the skillet in a single layer. Season with salt to taste. Cover and cook until they are crisp-tender, 8 to 12 minutes.
3. Remove the cover, raise the heat to medium-high, and cook the leeks, turning them once, until lightly browned, 3 to 4 minutes. Season with pepper to taste. Adjust the seasonings and serve immediately.

Baked Acorn Squash

1 Acorn Squash, halved
2 pats of butter
2 teaspoons of honey or maple syrup
2 tablespoons of brown sugar
Salt & pepper

1. Pre heat oven to 375 - 400 degrees F.
2. Scoop the seeds out of each half with a spoon
3. Add 1 pat of butter, 1 teaspoon of honey or maple syrup, 1 tablespoon of brown sugar, salt and pepper to the hollow scoop of each half.
4. Place upright on a greased cookie sheet and roast for about 1 hour or until tender when flesh is poked with a fork.

This is a delicious, quick and easy side dish that is great anytime of the year.