



This Week's Share May Contain:

- Onions
- Garlic
- Peppers
- Eggplant
- Tomatoes
- Cherry Tomatoes
- Broccoli
- Potatoes
- Basil
- Arugula
- Parsley

Upcoming Ledge Ends Learning Center Events

“Recycling for Fun” an event for children at the Briggs Boesch Farm (Date and time TBA)

This Week on Your Farm

It's been a wild week on the farm. In the midst of tomato harvests, onion and garlic cleaning, the seeding of root crops, and the weeding of raspberries, Erik has been dealing with some unexpected medical issues. We actually considered skipping the CSA this week, so that Erik could give his body a break. Upon further consideration, however, we decided to give it a shot. Why'd we decide to go for it? Well, a few kind members have already told us they'd volunteer to help out on Monday with the harvest. And since Trish has the day off from her teaching job at the Met School as well, there will be a few extra people to cover while Erik rests. Our most difficult day of the workweek is Wednesday. We realize that for many people this is a busy time of year, with children's school and sports schedules causing a lot of craziness. However, we are hoping that a few members will try to find some time to help us this week, especially on Wednesday. If you can find the time, please let us know. We'd appreciate your help at this difficult time!

Would you like to help with the potluck?

We are just beginning preparations for the Third Annual CSA Potluck Picnic. It is tentatively scheduled for October 18. For those of you who are new to the CSA, or who have never attended, this event is a celebration of the season. It's an opportunity to spend an afternoon eating, relaxing, and celebrating with the other farm members who value local agriculture. This year, we would like to invite farm members to share information about their own organizations or businesses with the rest of the CSA community. We're sure members would love to support the work of other people that share similar values. If you'd like to set up a stand with information about your business or samples of your products, let us know by September 14.

We are looking for CSA members to help us with this event. This is intended to be a community celebration and it will go much smoother if members of the community help! If you would like to help with either the planning of the event or the set-up/take-down on the day of the event, please let us know promptly. Thanks!

Recipes and Usage Tips

Pasta With Cherry Tomatoes and Arugula

This recipe, which was published in the New York Times, was shared with us by CSA member Claire Robinson. Keep 'em coming, Claire! This was delicious, and quick to prepare.

1 pint cherry tomatoes, halved if small, quartered if large

1 plump garlic clove, minced or put through a press (more to taste)

Coarse Sea Salt to taste

1 teaspoon balsamic vinegar

1 cup arugula leaves, coarsely chopped

1 tablespoon slivered or chopped fresh basil

2 tablespoons extra virgin olive oil

3/4 pound fusille, farfalle, or orecchiette

1/4 cup freshly grated ricotta salata or Parmesan (more to taste)

1. Combine the cherry tomatoes, garlic, salt, balsamic vinegar, arugula, basil, and olive oil in a wide bowl. Let sit for 15 minutes. Taste and adjust seasonings.

2. Meanwhile, bring a large pot of water to a rolling boil. Add a generous amount of salt and the pasta. Cook al dente, until the pasta is firm to the bite. Drain, toss with the tomatoes, sprinkle on the cheese, and serve.

Yield: Makes 3-4 servings

Herbed Roasted Potatoes

This is about as basic as recipes come. Sometimes the simplest preparations are the tastiest.

2 pounds potatoes, cut into 1/2 inch pieces

4 cloves garlic, chopped

4 Tbsp. chopped parsley

3-4 Tbsp. olive oil

Salt and pepper to taste

Heat oven to 350 degrees. Coat the potatoes with the remaining ingredients and spread out on a shallow baking pan. Roast until tender, 40-45 minutes.