

# PICKIN' & GRINNIN'



THE LEDGE ENDS PRODUCE CSA NEWSLETTER

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## Fall Festival Around the Corner

It's that time of the year again; we are planning for our fall festival. The festival is an opportunity for all of our members to join together at the farm, spending a beautiful autumn afternoon enjoying the food and the place that connects them.

For many of our Providence members, it may be the only time during

the season that they make the great journey to see the farm. For East Greenwich members, it may be one of the few times that they actually venture far enough to see the fields where crops are grown. For others, it is yet another afternoon at a place they love.

We hope you will consider joining us this year. The festival will be October 10, 1-5. Please pencil it into your calendar. We are still looking for performers and others who would like to help out. Please let us know if you would like to be involved by sending us a quick email.

### Special Points of Interest:

Would you like to help out at our fall festival on October 10? Please let us know!

## The Incredible Disappearing Vegetables

First off, let me state for the record that we dread writing a newsletter piece of this nature. However, we need our members to help us solve what has become a large problem. It relates most directly to the members who pick up in Providence.

Over the past few weeks, we have been running into a problem at our Providence pick-up. We are running out of food each night. We don't run out of everything, just a few differ-

ent items. At first, we blamed our crew. "Count three times if you have to, but don't let it happen again!" we declared. Our crew sent about a half dozen extra of each item last week and we still ran out before everyone had arrived. This is a real problem. Members who have paid for a share are not able to receive the share they deserve when others take too much. We have no idea how this is happening. There may be someone who isn't a member com-

ing and posing as a member. Children may be grabbing the same items that their parents have grabbed. There is also a possibility that some people, feeling like they aren't getting enough produce in their share, are helping themselves to more. We hope this isn't the case.

In any regard, we ask our members to help us this week. If you see anything suspicious, please report it to us.

### This Week's Choices

- Lettuce
- Spicy Greens
- Pea Shoots
- Edamame
- Tomatoes
- Hot Pepper
- Raspberry
- Radishes
- Hakurei Turnips
- Cantaloupes
- Green Beans

## Pickin' & Grinnin' Recipes

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### Heirloom Tomato Gratin

We haven't tried this one yet, but plan to do so this week! It is from a magazine clipping and looks delicious. It supposedly serves ten people, so you may want to consider halving the recipe.

1 clove garlic, cut in half

3 Tbsp olive oil

1 large or 2 small sweet onions, chopped

1/2 tsp orange zest

3 Tbsp. orange juice

2 tsp. honey

1 Tbsp. fresh thyme, chopped

4 lb. mixed heirloom tomatoes, thickly sliced

1/2 tsp. each salt and pepper

2 cups fresh bread crumbs

1/4 cup grated Pecorino Romano cheese

1. Heat oven to 425. You'll need a shallow 2 or 2 1/2 quart baking dish.
2. Vigorously rub inside of dish with garlic; discard garlic. Brush dish with 1 Tbsp. oil.
3. Heat 1 1/2 Tbsp. oil in large skillet over medium-low heat. Add onion and cook, stirring often, just until translucent and tender, but not browned. Remove from heat; stir in orange zest and juice, honey and 1 1/2 tsp. thyme.
4. Scatter half over bottom of prepared dish; top with half the tomatoes and season with half the salt and pepper. Top with the remaining onion mixture, tomatoes, salt and pepper, overlapping tomato slices to fit.
5. Mix bread crumbs, cheese, and remaining olive oil and thyme until bread crumbs are evenly moistened. Sprinkle over tomatoes.
6. Bake 20 to 24 minutes until crumbs are golden and juices bubble. Serve hot or warm.