



FARM NEWS

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Mountain Bounty Farm
14579 Blind Shady Road
Nevada City, CA 95959

(530) 292-3776

info@MountainBountyFarm.com
www.MountainBountyFarm.com

Around The Farm

I can't believe it's almost August! We got all our big fall plantings in last week including scallions, fennel, lettuces and napa cabbage. The greenhouses are virtually empty save for the lettuces which we seed weekly and our fall escaroles and radicchios. Besides a few more big field seedings, we're almost done planting for this year. Now we can focus on caring for crops that are in the ground. We've been watering a lot with the heat and the weeds continue to be a constant challenge. Never a dull moment.

With all this heat, things are maturing rapidly. The Sungold cherry tomatoes are coming on and hopefully next week we'll have enough to give out. The earliest type of eggplant, Orient Express, is ripening up as well as... Corn!

We ate corn on the cob last night for the first time and boy, it was good! This week you too will be graced with some of the first ears of the season. Our corn, because we don't spray, may sometimes harbor little corn ear worms on the tips. This is an extremely hard pest to control organically so we just have to accept it. The corn is sweet and amazing nonetheless. Hopefully we'll be picking more green beans as well. The cucumbers are pumping out fruit. We're finding some to be a bit bitter. This is probably due to the heat but is somewhat mysterious to us. Most of the bitterness is found in the tips of the cucumbers, so make sure you cut off the ends before you eat them.

For those of you getting the fruit share, I've included one of my favorite recipes for peaches. It's a breeze to make. Enjoy!

Cooking the Harvest

Summer Squash and Corn Stew

from *The Savory Way* by Deborah Madison

4 cloves
6 peppercorns
1 cup half and half or a mixture of cream and milk
1 2-3 inch piece of cinnamon stick
5 cilantro sprigs

5 mint leaves, roughly chopped
6 basil leaves
1 jalapeno pepper
Kernels from 2 ears of yellow corn
3 summer squash
½ onion, chopped
1 tablespoon oil
Salt
2 tablespoons roughly chopped cilantro leaves

Bruise the hard spices with a pestle and add them to the half and half with the cinnamon, herbs and half the jalapeno. Gradually bring to a boil; then turn off the heat and let the mixture steep while you chop up the rest of the vegetables. Cut the squash into pieces about ½ inch thick. Cut the corn kernels off the cobs if you're using fresh corn. Heat the oil in a wide skillet and add the onion. Sauté briskly for a minute or so; then add the squash, corn and the remaining jalapeno, add salt. Continue to sauté over high heat for about 5 minutes. Pour the cream directly into the pan through a strainer. Simmer for several minutes, until the sauce has reduced a little and the squash is done. Season to taste and garnish with cilantro leaves.

Peach Kuchen

from *Tassajara Bread Book* by Edward Espe Brown

½ cup butter
2 c flour
¼ teaspoon baking powder
½ teaspoon salt
1 c heavy cream or sour cream
1 c sugar
12 peach halves
2 eggs, beaten
1 teaspoon cinnamon

Cut the butter into the flour, baking powder, salt and 2 T sugar with pastry cutter until it looks like coarse meal. Press firmly into a baking pan. Arrange peaches on the surface to cover. Sprinkle fruit with mixture of cinnamon and remaining sugar. Bake 15 minutes at 400 degrees. Pour eggs beaten with cream over top and bake 40 minutes longer at 375.