

Your Crescent Farm Connection



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Eat Local. Eat Well.

June 25, 2014

CSA Week Ten

This week we officially begin tomato season. There are three early varieties available this week; Sun Gold cherry tomatoes, Juliet (red oval shape), and Mountain Magic (larger red fruit). All are delicious in a salad or made into fresh salsa or pasta sauce. Also new this week are lemon cucumbers. They are sweet and flavorful and are equally good raw or pickled.

We have begun harvesting flowers as well. We don't have enough for every member every week so we will be rotating through the pickup locations. This week Whole Foods members will receive a bunch of flowers with their share.

This week you are also receiving a large bunch of basil, arugula, kale, broccoli, cabbage, summer squash, beans, potatoes, and garlic.



What's Happening on the Farm



The warm weather we've been having has been good for the summer crops on the farm. As evident in your share this week, the early tomatoes are starting to ripen and the later varieties are only a few weeks behind them. The bell and hot pepper plants are covered with peppers and are only a week or two from ripening as well.

The first planting of bush beans is fading out just as the second planting is putting on flowers. We should begin harvesting off the next planting in two weeks. We started the seeds for the third planting late last week and they have already begun to sprout.

If you would like extra basil, beans or pickling cucumbers for canning or freezing please contact us. Depending on the level of interest, we may have some available for wholesale to our CSA members. Please send us an email or give us a call if you are interested.

Margie's recipe for basil pesto is on the following page, we hope you enjoy it and this week's share.



Margie's Pesto:

The first time Margie was introduced to pesto was a few days after Holly was born. An old friend brought her a jar of green stuff and recommended it be served over pasta. Margie thanked her and put it in the fridge, thinking to herself that it would never be eaten. A few days later, in a sleep deprived new mother fog, she served it for dinner. The whole family loved it and has been eating it ever since. While it is great on pasta, you can also add it to tomato salad, use it with fish, or put it on bread or pizza.

Ingredients:

2 cups chopped basil

½ cup extra virgin olive oil

2 cloves of garlic

½ - ¾ cup freshly grated Parmesan cheese

2 Tablespoons of pine nuts, or walnuts (optional)

Directions:

1. Put oil and garlic in the blender and blend.
2. Add basil and blend until smooth.
3. Stir in cheese, a pinch of salt and nuts, if desired.

This recipe freezes very well. Make as above but omit the cheese. Thaw pesto and add cheese just before serving. You may also have to add water to bring it to the desired consistency.

