

Hi everyone,

Hope everyone is managing to stay cool. This heat is really making things kick in here on the farm. One thing we now have available in abundance is pickling cucumbers. If any of you are interested in pickling let us know. We have 20lb. cases for \$30. Give us a call at the farm to place an order and we can have them delivered along with your basket at your pick up location or you can meet us at the Tuesday or Saturday farmers markets. Lattin Farm's phone number is 867-3750. This week we are giving you each a small amount of cucumbers to try your hand at making pickles. We have included the cucumbers, an onion and a recipe for sweet pickles that are popular here on the farm. You supply the rest. No canning involved! Just need to refrain from eating them for about 3 days while they sit in the refrigerator!!!

You have another special treat this week of baby potatoes. They have been hand dug just for you from Workman Farms here in Fallon. They are the best when lightly steamed until tender. Stir in some butter (yes, butter) and your favorite herbs (chives are great). Enjoy! The full basket gets another treat of leeks. Potatoes and leeks were meant for each other. But then so are leeks and eggs, leeks and chard, the list is endless. I love leeks. I usually use the white part and keep going up, slicing the green part as long as it is tender. I will sometimes slice off a couple more inches and throw that in soup stock and then discard later. It gives a good flavor to the stock. Remember to eat all of the Armenian cucumber. (They are the big misshaped light green ribbed things). This cucumber does not need peeling. They are yummy. These cucumbers also make great Bread and Butter pickles and you can also use them in the recipe of Sweet Refrigerator pickles that I have included.

What is in the box this week:

Full Box

Onion
Leeks
Chard
New potatoes (Modoc Reds)
Lemon basil
Chives (garlic or regular)
Pickling cucumbers
Armenian cucumbers (light green ribbed)
Melons (Sarah's Choice or Mini-loupes)
Mixed summer squash
Peaches

Light Box

Onion
Green onions
Chard
New Potatoes (Modoc Reds)
Lemon Basil
Chives or Oregano
Pickling or Armenian cucumbers (both good for pickles)
Melons (Mini-loupes)
Mixed summer squash
Peaches

Remember the cartoon Bugs Bunny? Remember Elmer Fudd always packing around his pop gun? Well we are pulling in some young Elmer Fudds this week on the farm to go on bird patrol in the corn patch. Every so often we need to send them through the corn to scare the birds away. Our corn is almost ready and do the birds know it. We are hoping by Thurs. we will have some for the basket. But the birds are trying their hardest to get it all before we do. B Ann told me a story of when her kids were small, she would set a tent up for them out by the corn patch and let them play out there. Then they would take turns running through the corn patch to scare the birds away. Did you know that birds will completely strip an ear of corn and an entire corn patch in just a couple of days???? We wouldn't mind sharing but they won't leave anything for us!!! Lets all hope for the best.

If any of you feel adventurous, it is a great time to visit the farm now. The plants are growing and it is a pretty neat sight to see all the plants, melons, and such out in the fields in their natural form. We are now open Mon. through Sat. from 7:00 am. to 6:00 pm. Some of you have ventured this way. It was great to see you!!! Thanks!!

Recipes

Caramelized Leek Salad

1/2c. walnut halves
5 tbl. olive oil, divided
4c. mixed salad greens
1 1/2 tbl. balsamic vinegar

2 peaches or nectarines or pears

1 tbl. butter
2 leeks, (about 3c. sliced)
1/4 tsp. salt and pepper

4 oz. favorite cheese, crumbled or thinly sliced

Toast the walnuts in a dry, heavy skillet until they start to brown in spots and become fragrant. Be careful to not overcook. They burn quickly!! Let cool and then chop. Meanwhile, heat butter and 1 tbl. olive oil and add leeks; cook until deep golden color, about 4-5 minutes. Drain if needed and let cool. In a large bowl, toss the salad greens with the balsamic vinegar, salt and pepper to taste; add the remaining olive oil and toss again.

Divide the greens among four plates; sprinkle with the caramelized leeks and toasted walnuts. Arrange the fruit slices on the leeks. Sprinkle with cheese.

Scallion and Potato Patties

1 tbl. butter
2 eggs
1/4c. dried bread crumbs
1/4 tsp. nutmeg

1 c. chopped scallions
1 1/2c. mashed potatoes
1/2 tsp. salt and 1/4 tsp. pepper
3 tbl. oil

Melt the butter and add the scallions; sauté until tender, 3-5 minutes. Beat the eggs in a bowl. Add the sautéed scallions, mashed potatoes, bread crumbs, salt, nutmeg, and pepper. Stir until well combined. Place a baking pan in the oven and preheat the oven to 250. Heat oil in skillet. Shape the scallion and potato mixture into manageable patties. Sauté the patties in the skillet, turning them once, until they are golden brown on both sides, 2-3 minutes. Transfer to baking pan and keep warm in oven while finishing the next batch. Serve warm!

Sweet Refrigerator Pickles (A favorite here at Lattin Farms)

Put in Jar: (1/2 gallon works nicely):

About 6c. of sliced cucumbers (any cucumber works and guess what, so does zucchini!!)

1c. sliced onion

Mix cold and pour over cucumbers:

1 3/4 c. sugar 1c. vinegar (white pickling vinegar is best) 1 1/2 tsp. salt

Let stand in refrigerator 3 days. Do not add any other liquid as cucumbers make their own juice.

Marinated Cucumber Salad

1/4c. apple cider vinegar
1-3 tsp. honey
4 medium cucumbers, thinly sliced

2 tbl. water
1/4 tsp. Dijon mustard or celery seed, or herbs
6 thin slices onion

Mix the vinegar, water, honey to taste, and mustard (or other choice of seasoning) in a glass mixing bowl. Add the cucumber and onion; toss until well combined. Marinate for at least 30 minutes at room temperature or refrigerate overnight. Serve cold or at room temp.

