

## Down on the Farm Notes

Hi everyone,

Summer bounty is here and guess what? There are so many good things to eat now, they won't all fit into your box. What a beautiful dilemma isn't it?

The vegetables are abundant and even the flowers are in their glory. The gladiolas are blooming in the garden, the sunflowers became giants overnight and they now have their big bright cheery face pointing right into the sunshine. They are such an incredible plant.

I probably don't need to remind you but as farmers we are acutely in tune to the weather and the calendar. Do you realize we are already entering the 3<sup>rd</sup> week of August? We only have around 12 more days before it is September. I am not ready for this to happen yet because I am enjoying the summer bounty too much. But we realized fall is knocking at the door the other day when walking through the winter squash field. They are beginning to get some size and turn color. Won't be long. So try not to be too busy and don't put off the summer barbeque with friends. It is time to enjoy what summer has to offer us right now.

What is in the box this week:

### Full Box

Potatoes (from Workman Farms in Fallon)  
Onion (Pioneer Farms in Fallon)  
Corn (very rugged & will need trimming)  
Zucchini/Summer Squash  
Armenian Cucumbers  
Green Beans  
Oyster Mushrooms (Nevada's Own Perennials)  
Early Girl Tomatoes/Cherry Tomatoes  
Lemon Basil (Salishas Delicious)  
Melon (Melora, similar to a Crenshaw)

### Lite Box

Potatoes (from Workman Farms in Fallon)  
Onion (Pioneer Farms in Fallon)  
Corn (Very rugged & will need trimming)  
Zucchini/Summer Squash  
Lemon Cucumbers  
Green Beans  
Oyster Mushrooms (Nevada's Own Perennials)  
Early Girl Tomatoes/Cherry Tomatoes  
Lemon Basil (Salishas Delicious)  
Melon (mini-loupe)

### Fruit Box

Heart of Gold Melon  
Mickey Lee Watermelon  
Nectarines  
Pluots  
Grapes

We are in our second week of our fruit CSA and I decided to include what is going into the fruit share too! All of the stone fruit and grapes are good to sit on the counter for a day at room temp. to allow the fruit to become their sweetest.

Enjoy the fresh potatoes and the nice surprise of green beans. Rick has a difficult time getting beans to grow and we feel so lucky to be able to pick beans a few times for all of you. Enjoy your Oyster mushrooms. I have included several recipes.

They are so pretty and tasty too. They were grown for you by Nevada's Own Perennials. In the past we have had a difficult time getting enough cherry tomatoes. Well this year we planted a 600' row of them along with a 300' row here and there in hopes that we would get some tomatoes. We may have hit it right this time. In my book, one can never have enough tomatoes!! Have a great week!

### Focaccia Pizza Bianca

3 small potatoes, about ½ to ¾ lb. total, cut into 3/16" thick rounds

1/4c. plus 1-2 tbl. olive oil, plus more for drizzling

Salt and freshly ground pepper, to taste

1 garlic head, roasted

½ batch Sicilian style pizza dough\* Go to [williams-sonoma.com/recipe](http://williams-sonoma.com/recipe)

2c. grated fontina cheese

1 tbl. rosemary leaves

Preheat oven to 425. In bowl, stir together potatoes and 1-2 tbl. olive oil to coat; season with salt and pepper. Spread potatoes in single layer on baking sheet, roast until tender and golden, 18-22 minutes.

Squeeze pulp from roasted garlic cloves into small bowl; whisk in 1/4 c. olive oil until smooth. Season with salt.

Increase oven temp. to 450. Preheat a pizza stone if you have one. Roll pizza dough out on floured surface into 10" round.

Transfer to cornmeal dusted pizza peel. (if you have one). Top dough with roasted garlic oil, cheese, potatoes and rosemary. Carefully slide pizza onto preheated stone. Bake until crust is browned and cheese is melted, 15-20 minutes.

Transfer pizza to cutting board. Drizzle with olive oil. Serves 4.

\*Taken from Williams-Sonoma Catalog

### Oyster Mushroom Stir Fry

1 pkg. of Oyster mushrooms

1 tbl. garlic, minced

2 tsp. olive oil

1 tsp. rosemary

1 tsp. butter

2 tsp. flour

1 tsp. dry white wine or sherry

1 tbl. soy sauce

Slice mushrooms into pieces. Saute garlic in olive oil for 15 seconds. Add mushrooms. Saute for 3 minutes. Add rosemary and butter and stir fry until butter is melted. Sprinkle mushrooms with flour and stir fry. Add wine, soy sauce and cook until liquid slightly thickens and the mushrooms are tender. (Great over pasta with freshly sautéed zucchini)

### Grilled Oyster Mushrooms

2 tbl. fresh orange juice

1 tbl. fresh lemon juice

2 tsp. red wine vinegar

6tbl. olive oil

2 lb. oyster mushroom

½ tsp. sea salt

Whisk together juices, vinegar and oil in

bowl. Toss mushrooms with vinegar and marinate 15 minutes. Transfer mushrooms to another bowl with tongs, reserving vinegar. Heat BBQ grill to a moderately high temperature. Grill mushrooms on an oiled grill sheet or directly on an oiled grill. Turn frequently until golden brown about 5 minutes. Transfer mushrooms to saved vinegar as grilled then toss with sea salt.

