

CSA Share Week 11:

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| 2 lbs. heirloom tomatoes | 2 yellow onions |
| 2 yellow crookneck squash | 1 bunch basil |
| 1 lb. mix of sweet peppers | 1 head escarole |
| 2 broccoli | 1 green cauliflower |
| 1 Sugar cube melon | |



About the Produce/Recipe Ideas:

When I first encountered **yellow crookneck squash**, I didn't think much of it. There were more exciting things on the farm than just another summer squash. But a few years ago I was delivering produce for Local Roots Farm to restaurants in Seattle, and chef Nick Coffey of Sitka & Spruce (an amazing farm to table restaurant) asked me if we had any more of that "crooked yellow warty squash" to sell. If Nick thought it was that good, I needed to give it another look. Fast forward to today, and Yellow Crookneck is the only kind of summer squash we grow. It's that good.

Here's the simplest way to enjoy it: Slice the **squash** into $\frac{1}{4}$ " rounds. Cut the rounds in half if they are too big. Bring $\frac{1}{2}$ " of water in a pot on the stovetop to a boil and add a dab of **butter** and a few sprinkles of **salt** to the water. Now add the squash to the pot and reduce the water heat to a simmer. Simmer the squash for 10 minutes or so, until it gets soft and mushy. Scoop the mushy squash out of the pot and serve warm. It's not going to be pretty, but it is oh so tasty!

Recipe of the Week:

Linguine with Anchovies and Escarole

This dish cooks up in no time and is so satisfying. I modified a Mark Bittman recipe to use escarole instead of arugula and it works great. Wilted escarole soaks up the flavor from the garlic and anchovies with a little red pepper flake spice.

1. Set a large pot of water to a boil, and salt it.
2. Put **2 tbsp olive oil** in a deep skillet, and turn the heat to medium. A minute later, add **4 cloves chopped garlic** and **8 anchovy fillets**. When the garlic sizzles and the anchovies break up, turn the heat to its lowest setting.
3. Cook $\frac{1}{2}$ **lb. linguine** until it is tender but not mushy. Reserve 1 cup of the cooking liquid, and drain. Add **1 head escarole, coarsely chopped**, to the skillet and mix with the garlic and anchovies until just wilted. Then add pasta and enough of the reserved cooking liquid to the pot to make a sauce. Turn heat to medium, and stir for a minute. Add **salt and pepper** to taste, plus a **pinch of red pepper flakes**.
4. Turn pasta and sauce into a bowl, toss with **2 more tbsp olive oil** and serve.

News from the Farm

Our hoop house which was full of baby plant starts in the spring is now being used to dry down onions. After we pull up onions in the field, we bring them in the tunnel for about a week to fully dry, then we will clean them up and box them for storage.



The onions in your share this week are actually a sweet onion variety that will only last about 1 month in storage, so eat them sooner rather than later. The reason that sweet onions don't last as long is that they have a higher water content, which means they will start molding sooner than the storage varieties.

After all the onions have cured in the hoop house, we will begin to harvest winter squash which we'll bring inside for a similar drying and curing process.



Hopefully some of you got to Oregon to witness the full solar eclipse on Monday. Here on the farm, we got to 93% coverage of the sun by the moon, which was pretty cool to witness. Despite widespread concern, I am happy to say that no

babies, dogs, sheep or chickens on the farm suffered eye damage during the eclipse. However, egg production went down significantly on Monday, so I'm guessing that the chickens got a little confused by the celestial event.

