

Box Contents:

1 lb Early Girl & Orange Blossom Tomatoes
¾ lb Summer Squash
3 ears Sweet Corn
1 Armenian Cucumber
3 hds Baby Lettuce
2 hds Garlic
1½ lbs Artichoke
Nectarines

Field Notes: We've got a scorching week ahead of us with highs of 105, today through Thursday. It will put an end to our late spring vegetables, as the heat will cook any of the leafy veggies out in the fields. As we acclimate to the intense summer weather, heat related illnesses and injuries are a big concern. And so, our field crews call it early and retreat before the hottest hours of the day settle in the valley. Our animals also need relief. With our apricot harvest finished, we rolled the mobile chicken coops by the orchard, where the apricot trees provide a fine shaded summer pasture for our chickens. The hogs are also in shaded pastures, but their pastures have something the chicken pasture does not: cooling mud baths! What's the best way to beat the heat? Our

three dogs definitely have the answer: Buttercup, Thunder, and Smudge, take plenty of naps in the shade and several dips in the creek! Dog Days don't sound so bad.

Please Pick Up Boxes Promptly: With hot summer days, insect (especially ants!) and other pest infestation at the sites are a big concern. We guarantee the boxes to be at the site during the pick-up hours of the delivery day. Boxes might be removed after the designated hours due to risk of pest infestation. So, please pick up your boxes in timely fashion on the day of delivery during the designated pick-up hours. Thank you very much for your cooperation.

Another Note: We cannot reuse the white paper that lines the interior of the box. Please recycle the liner at your home, and please do not leave the liner at the sites. Thank you!

Box Notes: Tomatoes make their seasonal debut! You'll find a mix of Orange Blossom and Early Girl tomatoes. Sweet corn, too! You might find any of the three types: white, bi-color (white & yellow), or yellow sweet corn. The corn might have a stowaway - that is, a corn earworm near the tip. Please stay calm, trim the tips, and eat the rest. I love our corn grilled while still in its husk. "What is this?" You're probably referring to the pale green Armenian cucumber. It is mild and crisp, and its skin is thin and not waxy. Slice and serve, skin on. As mentioned, the high temperatures make it likely that this is the last round of lettuces. You'll find three baby romaine types in the box. This is also our last round of nectarines. It was a sweet and juicy run. Enjoy the arrival of tomatoes!

Garden Gazpacho adapted from *Growing and Cooking Vegetables* by Pamela Thomas

1 large cucumber

4 ripe tomatoes

1 clove garlic, peeled and smashed

¼ cup olive oil

Freshly ground black pepper

1 small green pepper

1 medium onion, chopped

2 to 3 tablespoons red wine vinegar

Salt to taste

Peel and chop half of the cucumber; seed and chop the pepper. Chop 3 of the tomatoes. Place the chopped cucumber, the pepper, half the chopped onion, the garlic, and the chopped tomato pieces into a blender and puree. Pour the blended vegetables into a bowl and stir in the vinegar, olive oil, salt, and pepper, and chill thoroughly.

Coarsely chop the remaining cucumber, and place it in a small bowl; place the remaining chopped onion in another bowl, and the remaining tomatoes, chopped, in a third bowl. Serve the soup thoroughly chilled. Pass the chopped vegetables for garnishes.

Baked Herbed Tomatoes from *The Gardeners' Community Cookbook*, by Victoria Wise

**2 large tomatoes, halved horizontally,
and seeded**
½ cup coarse breadcrumbs
1 tablespoon olive oil
½ cup finely chopped fresh basil leaves

**½ teaspoon chopped fresh thyme
leaves**
½ cup finely chopped onion
½ teaspoon minced garlic
Salt and pepper

Preheat the oven to 450 degrees. Arrange the tomato halves, cut side down, on paper towels and leave to drain for about 1 hour.

Combine the remaining ingredients in a small bowl. Place the tomatoes, cut side up, in a baking dish and fill each half with the breadcrumb mixture. Bake until the tomatoes are golden on top but still hold their shape, no more than 10 minutes. Serve right away or at room temperature.

Broiled Tomatoes from *The Tomato Festival Cookbook* by Lawrence Davis-Hollander

Serve this easy and tasty dish as a side with grilled or broiled chicken or other meat dishes. It is also a great choice with eggs for Sunday brunch. The topping of toasted crumbs contrasts delightfully with the melting tomatoes.

4 medium-large ripe but firm tomatoes
**2 medium-sized cloves garlic,
peeled and finely chopped**
1/3 cup breadcrumbs made from day-old bread
Salt

**4 tablespoons finely chopped,
fresh parsley**
**5 tablespoons butter, at
room temperature**
Freshly ground black pepper

Cut the tomatoes in half horizontally. Lightly sprinkle the cut surfaces with salt and turn them cut side down on a double sheet of paper towel to drain some of the moisture. Leave them for 10-15 minutes.

Preheat the broiler. With a little butter, grease a shallow pan just large enough to take the tomato halves in a single layer.

In a small bowl, mash the butter with parsley and garlic. Place the tomatoes in the prepared pan, cut side up. Spread the surfaces with the butter, pushing some into the seed cavities.

Place the pan of tomatoes under the broiler and broil for 5-8 minutes, or until the tomatoes are very hot and the surface looks a little shriveled.

Remove from under the broiler and grind pepper on top of the tomatoes. Scatter on the breadcrumbs. Replace under the broiler and broil for a couple of minutes, or until the crumbs are golden. Watch carefully during this time to make sure the topping does not burn.

Greek Diced Vegetable Salad from *Moosewood Restaurant Cooks At Home* by the Moosewood Collective

1 cucumber, seeded, and diced
1 sweet pepper, diced
2 tablespoons minced fresh parsley
2 tablespoons extra-virgin olive oil
¼ teaspoon dried oregano, crumbled
**8 black Calamata olives, whole or pitted
and sliced**

1 large tomato, diced
1 scallion, finely sliced or minced
1 garlic clove, pressed
juice of ½ lemon (or more to taste)
Salt and ground black pepper to taste
Romaine lettuce leaves
Crumbled or grated feta cheese

Combine the cucumbers, tomatoes, peppers, scallions, parsley, oil, lemon juice, garlic, oregano, and olives in a large bowl. Add salt and pepper, and toss well. Although you can serve the salad immediately, it is even better if it sits for about 30 minutes before serving.

Mound the salad on lettuce leaves, and top with feta if you like.