

**Box Contents:**

2 lbs Assorted Heirloom  
Tomatoes and Early Girls  
3/4 lb Armenian Cucumber  
1 ½ lbs Sun Crest and  
White Peaches  
1 ½ lbs Russian Banana  
Fingerlings  
2lbs Red Stockton and Yolo  
Sweet Onions

**Field Notes:** Our farm passed a new milestone this past month – Trini (my partner), our daughter Cassidy and I took a summer vacation for the first time in 17 years. I ran back to the farm for a few days each week, but with the knowledge that I'd be returning to my family on the coast within a few days. All the credit for this amazing phenomenon goes to our great staff and crew who keep the place running. With health care benefits for our core year round crew and the capacity for folks to take vacations, maybe we can prove that sustainable agriculture can be economically sustainable for the farmers and farm workers too. Our thanks to all of you for supporting

our farm. We hope to really impress you this summer with our bounty and variety.

**Peach Party, August 4<sup>th</sup>:** The annual Good Humus Peach party will be on Saturday, August 4<sup>th</sup>. Festivities start at 11:00am with food prep (peach salsa, ice cream, pizza, pie...) followed by a potluck dinner and run 'til 11:00pm. This is a great, low key and free family event. It is an evening of tired farmers, good music and great food. Directions to follow next week

**Early Girl Tomatoes** are available in a 20 lb case for \$30.00. Please place your order by Sunday evening for the following week. Great for fresh eating, canning or freezing

**Box Notes:** We apologize for no melons or watermelon quite yet – one or the other will definitely be in your box next week. The swell of heirloom tomatoes has arrived and we have an assortment of heirloom tomatoes for your box this week. Heirloom tomatoes are vintage varieties selected and grown for their unique characteristics in appearance and flavor. A mixed heirloom tomato salad blends a spectrum of colors and flavors. The presentation of this medley is a splendor. Our Russian Banana fingerlings are marble-sized. These tiny tots are ideal for home fries. Enjoy a plate full for a hearty breakfast or brunch. The Sun Crest peaches come from our friends at Good Humus (certified organic by Stellar). These juicy, yellow-fleshed peaches are sweet and subtly tart – yielding a delicious, well-balanced flavor. Tremendous thanks to Annie and Jeff Main of Good Humus for all they do. The white peaches are from our own small orchard and are intensely sweet. Good eats, all!

**Roasted Fingerling Potatoes** from *The Zuni Café Cookbook* by Judy Rodgers

1 ½ lbs fingerling potatoes  
Salt  
3 tablespoons dry white wine

3 tablespoons extra-virgin olive oil  
or melted unsalted butter  
A branch of fresh thyme

Preheat the oven to 350 degrees. Scrub the potatoes. Toss with a teaspoon or so of salt, the wine, and oil or melted butter. Strip the thyme leaves from the branch and toss with the potatoes.

Crowd the potatoes in a shallow roasting pan in a single layer, cover tightly, and bake until very tender, 30 to 40 minutes, depending on variety and size. Serve promptly.

*Note:* You can reheat these potatoes on a grill; just set them cut-side-down over a medium fire. They will set a golden crust with grill marks in just a few minutes.

**Frittata with Pan-Fried Onions and Potatoes** from *Essentials of Classic Italian Cooking* by Marcella Hazan

*For Pan-Roasted Potatoes:*

**1 ½ pounds fingerling potatoes**

**Vegetable Oil**

*For the Frittata:*

**5 eggs**

**Salt and black pepper**

**1 cup onion sliced fine**

**2 tablespoons butter**

1. Wash and scrub the potatoes and pat them dry.
2. Choose a skillet that can accommodate all the potatoes fairly loosely, pour in enough oil to come ½ inch up its sides, and turn on the heat to medium high. As soon as the oil becomes hot enough to sizzle when you drop in a single marble potato, put in all the marble potatoes. Turn the heat down to medium and cook at a moderate pace until the potatoes feel tender when prodded with a fork, but are still pale, not having yet formed a crust.
3. Once the potatoes are tender, turn the heat to high and cook the potatoes until they form a light nut-brown crust on all sides. Turn off heat and using a slotted spoon, transfer to a platter lined with paper towels.
4. Put the sliced onion in the same pan still containing the same oil used for cooking potatoes. Turn the heat on to low, and cover the pan. Cook until the onion wilts and becomes greatly diminished in bulk, then uncover and continue cooking until the onion becomes colored a rich golden brown. Transfer to a bowl or plate, using a slotted spoon or spatula, to let their heat abate.
5. Beat the eggs in a bowl and add the potatoes, onion, salt, and a few grindings of pepper. Mix thoroughly. In a new skillet, melt the butter in the pan, and when it begins to foam, add the egg-and-potato mixture. Turn the heat to very low.
6. When the eggs have set and thickened, and only the surface is runny, slide the frittata onto a plate then slide it back into the pan runny-side down.
7. When the frittata is no longer runny, slide it onto a platter, and cut it into serving wedges, like a pie.

**Heirloom and Cherry Tomato Salad** from *Chez Panisse Café Cookbook* by Alice Waters

**1 pint basket assorted cherry tomatoes**

**1 shallot, diced fine**

**2 lbs heirloom tomatoes, different**

**2 tablespoons red wine vinegar**

**colors and sizes**

**1 garlic clove, smashed**

**Salt and pepper**

**½ cup extra virgin olive oil**

**Green and purple basil leaves, chopped**

Stem the cherry tomatoes and cut them in half. Core the larger tomatoes and cut them into slices or wedges.

For the vinaigrette, macerate the shallot in the vinegar with the garlic and a little salt. Whisk in the oil. Taste and adjust the acidity and salt as necessary. Put the tomatoes in a shallow salad bowl or on a platter. Season with salt and pepper, strew on the chopped basil leaves, and carefully dress with vinaigrette.

*Variation:* For a more elegant tomato salad, slice perfectly ripe heirloom tomatoes and arrange them on a platter. Season with salt and pepper, a splash of good Champagne, and a generous drizzle of extra-virgin olive oil.