

Box Contents:

1½ lbs Mixed Heirloom Tomatoes
½ lb Blue Lake Green Beans
2-3 pcs Sweet Gypsy Peppers
2 pcs Green Slicing Cucumbers
2 lbs White Peaches
1 Cantaloupe or Galia Melon

Field Notes: We're entering the peak harvest of summer. We are picking tomatoes from both our first and second plantings of our tomatoes. Having picked through our second planting of melons at the end of last week, we'll likely begin picking our third round of melons next week. The next round of corn isn't far off, and we'll need more hands for our green beans. Did I mention peppers? Flamingo, red, orange, and yellow bell peppers will also make their seasonal debut at the farmers markets. It's a blurry,

flurry of colors over here. As long as the weather keeps from extreme highs, it looks like we'll be busy for weeks to come - just as we hoped!

Payment Reminder Correction: The monthly totals provided in last week's payment reminder are for the month of August, *not* July, as mistakenly printed.

Change to Payment & Delivery Policy

Beginning September, we will no longer provide a grace period for late payments. Payments are due at the end of the current month in advance of the coming month's deliveries. We will announce in our newsletters the coming monthly totals earlier in the current month to provide ample time to send in payment. Without receipt of payment for the coming term, service will cease following the delivery of the final prepaid veggie box. In effect, your subscription renews for the coming term with receipt of payment.

Come September, the "**Ordered Through**" column of the sign-out sheet will reflect the date through which your deliveries are paid. Please check the sign-out sheet to make sure your name appears on the sheet and to help keep track of your deliveries.

If your name does not appear on the sign-out sheet, do not take a box, as we did not deliver one for you that week. Please contact us by phone or by email to clear up the confusion and to schedule delivery for the following week.

Bulk Riverdog Farm White Peaches: Order a 10 lb case of sweet, white peaches by Sunday for delivery next week. Each case is \$22. Please mail your payment to our P.O. Box with your order. Thank you!

Box Notes: Heirloom tomatoes have wonderful flavor and colors. You'll find any assortment of the following varieties: Cherokee Purple, Brandywine, Hawaiian Pineapple, Lemon Boy, Aunt Ruby's German Green, Vintage Wine, and German Red. I simply slice and drizzle with vinaigrette. You'll find two to three Gypsy peppers in the box. Gypsy pepper is a variety of Italian frying pepper that is distinguished for its sweetness. Enjoy as a delicious raw snack! While we sort out peaches that show evidence of splitting for drying, many of our white peaches have split pits although they show no signs. You'll find either a Galia (a refreshing, green-fleshed melon) or a cantaloupe in the box. Rounding out the box this week is a half-pound of Blue Lake green beans and a couple of green slicing cucumbers. Enjoy!

Melon Granita from *The New Book of Middle Eastern Food* by Claudia Roden

1 medium melons

Juice from ½ of a lemon

½ -1 tablespoon orange-blossom water, to taste

Sugar to taste

Cut open the melons. Peel and remove the seeds. Cut the flesh into pieces and blend in the food processor-with lemon juice, sugar and orange blossom water-to a liquid pulp. You should have about six cups. The amount of sugar depends on how sweet the melons are.

Blend the fruit to a light, creamy pulp, adding sugar to taste. Pour into ice-cube trays, cover with plastic wrap, and let the pulp freeze hard for 6 hours or overnight in the freezer. Put the frozen cubes, in batches, in the food processor and turn them into a very fine, soft, frothy slush. Pour into a serving bowl and return to the freezer, covered with plastic wrap. Take the granita out 15 minutes before serving. Serve in small individual bowls.

Tomato and Corn Salsa from *The Tomato Festival Cookbook* by Lawrence Davis-Hollander

2 ears sweet corn, shucked

About 5 medium-large tomatoes

**1 jalapeno pepper, stemmed, seeded,
and finely diced**

**2 tablespoons chopped fresh cilantro,
plus a few sprigs for garnish**

12 kalamata or other black olives, pitted

1 medium sweet pepper, cored and diced

1 small red onion, cut into ¼-inch dice

1 teaspoon chopped fresh thyme

Grated zest of 1 small lime

Salt and freshly ground black pepper

Bring a large pan of water to a boil. Drop in the corn and cook for 2-4 minutes or until kernels are tender when you pierce them with a knife point. Remove the corn from the water with tongs and drop into a bowl of cold water to stop the cooking process. When the ears are cool enough to handle, scrape off the kernels into a medium serving bowl.

Coarsely chop half of the olives and add to the corn. Add the tomatoes, sweet pepper, jalapeno, onion, lime zest, chopped cilantro, and thyme. Season with salt and pepper. Gently but thoroughly toss to combine.

Let the salsa stand in a cool place (though not the refrigerator) for at least half an hour so the flavors can blend. To serve, gently toss again. Garnish with the remaining olives and the cilantro sprigs.

Makes 4-5 Cups

Sweet-and-Sour Basil Tomatoes from *The Gardeners' Community Cookbook*, by Victoria Wise

1 pound tomatoes, any color

2 to 3 teaspoons brown sugar (optional)

1½ to 2 tablespoons olive oil

1 tablespoon chopped fresh chives

2 to 3 teaspoons balsamic vinegar

2 to 3 tablespoons shredded fresh basil

Slice the tomatoes as thick or as thin as you like and arrange them on a serving platter. Sprinkle on the brown sugar, then the vinegar. Drizzle the olive oil over the top. Sprinkle on the basil and chives. Set aside to marinate for 5 to 10 minutes, then serve.

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

1 small green pepper

1 medium onion, chopped

2 to 3 tablespoons red wine vinegar

Salt and freshly ground black pepper, 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.