

Box Contents:

1½ lbs Mixed Heirloom Tomatoes
1 pint Sungold Cherry Tomatoes
¾ lb Blue Lake Green Beans
2 pcs Green Slicing Cucumbers
2 lbs White Peaches
1 Orange Honeydew

Field Notes: Fall cauliflower and broccoli transplanting continues. And with highs topping out in the low 100s, our irrigators our right behind the transplant crews to lay down pipes and put on a water show. As mentioned in last week's notes, we are picking melons this week. Having melons to harvest, of course, is a wonderful thing, but with so many other fruits and veggies flowing in, we have to scratch our heads to maintain feng shui. Wish us luck!

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.

Payment Reminder: September Payment Due by August 29.

*Monthly payment for four **Wednesday / Thursday / Friday** deliveries in September is \$64.*

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

Bulk Early Girl Tomatoes: Order a 20 lb case of Early Girl tomatoes by Sunday for delivery next week. Each case of tomatoes is \$30. They're great for fresh eating, canning, or freezing! Please mail your payment to our P.O. Box with your order. Thank you!

Box Notes: As you know, we're in peak tomato season. And this week, we're providing a pint of sweet, delicious Sungold cherry tomatoes as a complementary item. They're so good, we couldn't walk away from them. Mixed heirloom tomatoes come in a variety of shapes and colors. You'll find an assortment of two to three varieties in your box. Slice and serve! Green beans are one of the first crops I learned to pick on the farm. I find they are better picked by hand, when the beans are younger, than ones machine-harvested. There are many characteristics to consider when thinking about melons: aroma, color, texture, and sweetness, just to mention a few. I realize, however, that for many of our members and customers the buck stops with sweetness. The orange honeydew consistently has the highest sugar content of the melons we grow. Also, 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. Enjoy the sweet treats!

Corn on the Cob with Chipotle-Tequila Butter from *Jump Up and Kiss Me, Spicy Vegetarian Cooking*, by Jennifer Trainer Thompson

2 ears fresh sweet corn

Salt to taste

4 tablespoons Chipotle-Tequila Butter (below)

Place the corn in boiling water and cook until tender, 3 to 5 minutes. Drain and serve immediately, passing the Chipotle Butter and salt at the table. Or cut the kernels off the cooked ears and sauté them for a few minutes with the Chipotle Butter, salt and black pepper.

Note: For a variation, boil the ears for 2 minutes, drain, and cook over live coals for a few minutes more to give the corn a roasted flavor, then brush with Chipotle Butter and shake on salt.

Chipotle-Tequila Butter (makes ½ cup):

1 to 2 small chipotle chilies (depending on desired heat)

½ cup unsalted butter, softened

½ teaspoon freshly squeezed limejuice

2 teaspoons tequila

1 teaspoon chopped fresh cilantro

Pinch of ground cumin

Submerge the chipotles in hot water until soft, about 15 minutes. Remove the seeds, dry thoroughly, and mince. In a mixing bowl, combine the remaining ingredients. Beat with a fork until blended. Transfer to a small bowl or ramekin for serving, cover, and refrigerate until firm. Use within a few days, or wrap tightly and freeze for up to several weeks.

Tuna Confit with Green Beans and Shell Beans from *Chez Panisse Café Cookbook* by Alice Waters

Salt

3 cups extra-virgin olive oil

1 pound tuna steak, cut 1 ½ inch thick

1 pound (unshelled) fresh shell beans

Thyme branches

1 pound green beans

Garlic cloves, crushed, but not peeled

1 medium shallot, diced fine

Fennel Seeds

2 tablespoons red wine vinegar

Dried chili pepper pods

Pepper

Peppercorns

1 cup Aioli (garlic mayonnaise)

Salt the tuna generously and put it in a deep bowl with the thyme, garlic, fennel seeds, chili pods, and peppercorns. Use your own intuition for amounts of these ingredients. Cover with 3 cups of olive oil and refrigerate for several hours, preferably overnight.

To cook, transfer everything to a heavy-bottomed nonreactive pot and heat slowly over medium heat. When the oil is warm, lower the heat and continue cooking for 12-15 minutes, turning the fish over occasionally for even heating. Probe the tuna with a paring knife to check for doneness-it should still be slightly pink at the center. Remove the tuna from the oil and cool, reserving the oil. It is now ready to eat or can be refrigerated in the oil and stored up to 5 days.

Remove the shell beans from their pods and simmer the beans in enough water to cover by 1 inch. Add a little salt, a thyme branch, and a splash of olive oil, and cook until tender, about 30 minutes. Let the beans cool in their cooking liquid. The shell beans can be cooked several hours in advance and kept at room temperature. Top and tail the green beans and parboil in rapidly boiling salted water for 2 minutes. Drain and spread on a baking sheet to cool.

Make vinaigrette in a small bowl with the diced shallot, red wine vinegar, and ½ teaspoon salt. Whisk in ½ cup of the confit oil and add freshly ground black pepper. Taste and add more salt and vinegar, if necessary.

Drain the shell beans and toss with the green beans in the vinaigrette. Arrange on a platter with the tuna, broken into pieces, over the top. Serve with aioli alongside, or thin the sauce with a little water and drizzle it over everything.