

Box Contents:

1 lb Green Beans
1 ½ lbs Early Girl and
Red Slicer Tomatoes
1 lb Gypsy and Lipstick
Peppers
2 Green Cucumbers
3 ears Sweet Corn
1 Orange Honeydew
1 Cantaloupe

Field Notes: I was driving a tractor past the peach trees last week and stopped for a late afternoon snack and could not find a single late hanging peach. Everyone on the farm has enjoyed the sweet bounty. The last of the culls are still sun-drying on the racks. If anyone out there has a cache of ancient redwood drying racks in grandma's barn, we'd love to buy them, we always need more. We could pick them up after dropping veggie boxes. We sun-dry apricots, peaches, tomatoes and sweet peppers. The racks of cut fruit lined up in the sun are spectacular and the dried treats are always a hit in the winter. Our almond harvest is approaching and we are hopeful that we will have enough almonds to put in your boxes this year. We will not be fumigating almonds, as we will be selling them all direct to the consumer.

Everyone should be aware that a new law requires wholesalers of almonds to "pasteurize" (read chemically fumigate) all almonds this year. Organic producers will have to roast, but direct market almonds are exempt.

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: It's another double melon week at the Dog. We hope we are not overwhelming your melon consuming capacities. The wholesale melon market has been glutted and we would rather give you guys another melon than give them away for almost nothing at the wholesale level. Please remember that your boxes may not always be so heavy and enjoy the melons. Smoothies or sorbet anyone? At the Berkeley Farmers Markets, the orange honeydew is a best seller. Of the melons we grow, the orange honeydew consistently has the highest sugar concentration. The green bean harvest of the main planting is still in peak, and we have some beautiful beans for you again. The peppers in the mix are both sweet. The smaller, cone-shaped pepper is the lipstick. It is a pimento type and has a thick, fleshy wall. The Gypsy, one of our main pepper varieties is an Italian frying style: thin, sweet and very flavorful flesh but not hot. If you're not sure what to do with more peppers (some of us just eat them like apples) try stuffing them. Stuff peppers with risotto, roast in the oven, and serve as a delicious appetizer. Many of the ears of corn in this week's box will show worm damage at the tips; it should not extend below the top 1.5". As promised, tomatoes are back in the box. The Early Girl and red slicer tomatoes are great to serve raw with sandwiches, toasted bagels, or salads. Enjoy!

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

2 medium melons

Juice of 1 lemon

Add sugar to taste--the recipe calls for ¾ cup

½ -1 tablespoon orange-blossom water, 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.

Michoteta (Feta Cheese and Cucumber Salad) from *The New Book of Middle Eastern Food* by Claudia Roden

A strong-tasting Egyptian salad.

1 red Italian or large, mild onion, finely chopped **½ lb feta cheese**
2 tablespoons olive oil **Juice of 1 lemon**
½ large cucumber, peeled and diced **White Pepper**

Crumble the cheese with a tablespoon of water, using a fork, and work in the lemon juice and olive oil. Mix in the onion and cucumber, and add pepper.

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
4 tablespoons finely chopped, fresh parsley
2 medium-sized cloves garlic, peeled and finely chopped
5 tablespoons butter, at room temperature
1/3 cup breadcrumbs made from day-old bread
Salt
freshly ground black pepper

1. 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.
2. Preheat the broiler. With a little butter, grease a shallow pan just large enough to take the tomato halves in a single layer.
3. 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.
4. 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.
5. 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.

Sautéed Green Beans with Parmesan Cheese from *Essentials of Classic Italian Cooking* by Marcella Hazan

1 pound fresh green beans
3 tablespoons butter
¼ cup freshly grated parmigiano-reggiano cheese
1-2 cloves garlic, peeled and finely minced
Salt

Trim and boil the beans until just tender, then drain.

Put the beans and the butter in a skillet and turn on the heat to medium. As the butter melts and begins to foam, turn the beans to coat them well. Add the grated cheese, turning over the beans thoroughly. Taste a bean and correct for salt. Turn them over once or twice again, transfer to a warm platter, and serve at once.