

**Box Contents:**

2 lbs Heirloom and Early  
Girl Tomatoes  
¾ lb Green Beans  
1 lb Mixed Peppers  
2 pcs Cucumbers  
1 lb Rosa Bianca  
Eggplant  
1 hd Garlic

**Field Notes:** Hope you had a relaxing Labor Day. The crew worked a paid short day on Monday, giving everyone a chance to beat the heat and to enjoy the afternoon of the holiday. After tempting fate by gloating about the nice weather, we had a regular cooker last week, sending the crew home early two days in a row. Today is wonderful at 90F but projections are for right around 100F for the rest of the week. We will be transplanting chard and our final round of winter leeks later this week, with our first round of green garlic seeding to follow. As we turn under early summer fields and winter squash yellows towards maturity (we're actually already harvesting the early stuff) the fields are greening with winter crops.

**Special Event:** Yolo Land Trust's "A Day in the Country" will be Sunday September 9, 2007 from 3-6 pm, just south of Woodland. This food and wine tasting event benefits land preservation efforts in Yolo County. Go to: [www.yololandtrust.org](http://www.yololandtrust.org) for more information. Riverdog Farm will be there offering tastes of heirloom tomatoes and our products will be represented on many of the restaurants' tables. This is a fun afternoon of excellent food and rural beauty.

**Monthly Payment Reminder:**

Payment for four deliveries in September is \$64. Payment is due the first week of September.

**Early Girl Tomatoes** are available in a 20 lb case for \$25.00. Please place your order by Sunday evening for the following week. Great for fresh eating, canning or freezing

**Box Notes:** The Rosa Bianca eggplant is a personal favorite. The flesh of the Rosa Bianca is milk-white and is slightly denser than that of a regular globe eggplant. Liberally glazed in olive oil and sprinkled with salt, slices of Rosa Bianca can be baked or grilled with no other preparation. The oil and dense flesh yields a creamy texture when cooked. You'll find a mix of Armenian and green slicing cucumbers in this week's box. We have garlic this week! Do save a couple of cloves for the salsa recipe below. Enjoy!

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

*"A basic, easy-to-make salsa. This one can be characterized as medium-hot. Proportions of ingredients can be varied according to taste-you can always add an extra tomato. Using two tomato colors such as orange and red makes a more dynamic presentation. I prefer to roast the peppers, as it mellows the "green" pepper taste. Serve with tortilla chips, tacos, burritos, or as an accompaniment to chicken."DLH*

**2/3 cup chopped onion**

**2 tablespoons lemon juice**

**1 ½ teaspoons salt**

**1 poblano, green bell, or other mild pepper**

**5 medium (about 1 ½ pounds) tomatoes,**

**1/3 bunch fresh cilantro, chopped**

**Chopped**

**2 cloves garlic**

**1 teaspoon minced medium-hot fresh**

**½ teaspoon cumin**

**Chile, such as jalapeno or Serrano**

- 1.) Preheat the oven to 350 degrees.
- 2.) In a medium bowl, combine the onion, lemon juice, and salt and let sit while you prepare other ingredients.
- 3.) Roast the bell pepper for 25 minutes on a baking sheet until skin is blistered and slightly blackened. Let cool and peel. Remove the stem with the majority of seeds (some seeds can remain). Coarsely chop and add to the onion mixture.
- 4.) Add the tomatoes, cilantro, garlic, chile, and cumin and mix well. Taste and adjust seasonings. Allow the salsa to stand for at least 15 minutes before serving.

Makes about 3-4 cups.

**Cold Cucumber Soup (Jajugh)** from *Classic Armenian Recipes: Cooking Without Meat* by Alice Antreassian and Miriam Jebejian

**1 Armenian cucumber** **½ cup ice-cold water**  
**1 cup whole milk yogurt** **¼ teaspoon mashed garlic**  
**1 heaping tablespoon mint leaves, minced** **Sea Salt to taste**

1.) Wash the cucumber thoroughly. Discard end pieces. Cut cucumber lengthwise into quarters, then into thin slices.

2.) Mix together the yogurt, water, garlic, and salt to taste. Add cucumbers and mint, stirring to blend. Refrigerate at least one hour. When ready to serve add ice cubes, if desired.

Yield: 2 servings.

**Eggplant Patties with Parsley, Garlic, and Parmesan** from *Essentials of Classic Italian Cooking* by Marcella Hazan

*"The tender flesh of baked eggplant is chopped and mixed with bread crumbs, parsley, garlic, egg, and Parmesan to form patties. They are floured and browned in hot oil, and they taste very, very good."* MH

*For 4-6 servings.*

<b>About 2 pounds eggplant</b>	<b>3 tablespoons freshly grated</b>
<b>1/3 cup unflavored bread crumbs,</b>	<b>parmigiano-reggiano cheese</b>
<b>lightly toasted</b>	<b>Salt</b>
<b>3 tablespoons parsley, chopped</b>	<b>Black Pepper, ground fresh from the</b>
<b>very fine</b>	<b>mill</b>
<b>2 garlic cloves, peeled and chopped</b>	<b>Vegetable oil of choice</b>
<b>very fine</b>	<b>Flour, spread on a plate</b>
<b>1 egg</b>	

1.) Preheat oven to 400 degrees.

2.) When the oven is hot, wash the eggplants, keeping them whole and untrimmed. Place them on the uppermost rack of the preheated oven, with a baking pan on a lower rack to collect any dripping. Bake until tender, when a toothpick will penetrate them without resistance, about 40 minutes, depending on their size.

3.) Take the eggplants out of the oven and as soon as they are cool enough to handle, peel them, and cut them into several large pieces. Put the pieces in a pasta colander set over a deep dish. The eggplant should shed most of its liquid, a process that should take about 15 minutes and one which you can encourage by gently squeezing the pieces.

4.) Chop the eggplant flesh very fine and combine it in a bowl with the bread crumbs, parsley, garlic, egg, grated Parm, salt, and pepper. Mix thoroughly. Taste and correct for salt and pepper. Shape the mixture in your hands into a number of patties, about 2 inches in diameter and ½ inch thick, spreading them out on the counter or on a platter.

5.) Pour enough vegetable oil into a frying pan to come ½ inch up the sides, and turn on the heat to high. When the oil is very hot, turn the patties on both sides in the flour, and slip them into the pan. Do not put in any more at one time than will fit loosely, without crowding the pan. Fry until golden brown or dark, as desired, on one side, then flip. Use a slotted spoon or spatula to transfer them to a cooling rack to drain or to a platter lined with paper towels. Taste to correct for salt. Serve either hot or lukewarm.

*A side of chopped fresh tomatoes, yogurt, olive oil, pita bread, and sliced onions accompanies this dish well.*