



CAMERON PLACE CSA

SEPTEMBER 8 – SEPTEMBER 14, 2008

First and foremost this week, I am honored to report our new arrival here on the farm...

Ezra Manuel Mota was born on Sunday morning around 10:30am, weighing 8 lbs. 3oz.! Congratulations to Rebecca and Manuel on their new healthy and beautiful baby boy!

With all of the baby excitement around here, we're doing our best to stay focused on the veggies as our CSA season begins to wind down. This week marks the 14th pick up of the season, leaving us with only 4 more. The last pick up of the 2008 summer season will be the week of October 6th. Naturally, we are beginning to think about what will come next. We would like to see if there is an interest in an extended season pick up schedual. This "fall/winter share" option would include 4 bi-weekly pick ups; one in October, two in November, and one in December. The shares would consist of mostly storage vegetables, root crops, and a few hearty greens such as chard and kale. Please send us and email or let us know at pick up if you are interested in extending your fresh, local cuisine this year. If you're anything like us, you probably can't imagine heading back down the produce isle in the supermarket!

Next on the agenda is starting to assess interest for next year's shares. All members will soon receive an "experience survey", early sign up opportunities and information, and updated registration forms.

Also, please help yourself to a large bouquet of flowers this week at the farm. Our flower garden had a late start this year, but is now producing a beautiful bounty of blooms for the taking!



LEFT: The flower garden in the first week of June

RIGHT: The flower garden only three months later, in full bloom



COMMUNITY NEWS

A huge thank you is due to our favorite Cameron Place alumni, Simon and Melanie. Your help over the last couple of weeks was invaluable, as was your company. Also, we would like to thank all of the CSA volunteers who came out the last two weeks to help as we were short handed. Getting the last few weeks' abundance from the field to your table virtually wouldn't have been possible with out all the help from Martin O'Keefe, Gigi Richards, and the Taber family. We appreciate all you have done. THANK YOU!

THIS WEEK'S EXPECTED BOUNTY:

Veggies: LOOSE GREENS (choice of CHARD, KALE, MESCLUN, GSB, ARUGULA, or HEAD LETTUCE), POTATOES, ONIONS, GARLIC, BEETS, PEPPERS (both sweet and chiles), GREEN BEANS, OKRA, CUCUMBERS, TOMATOES, CARROTS, TOMATILLOS, EGGPLANT, and MELONS

Weekly Fruit Share : 3lbs. of your choice PLUMS and/or PEACHES

Fruit Bounty THIS WEEK: 20 lb. box PEACHES (mostly crest havens)

Pick your own: HERBS, CHERRY TOMATOES, FENNEL, GREEN BEANS, HABENEROS, and FLOWERS!

Coming Soon: Watermelon, Winter Squash, and Pumpkins!

RECIPES OF THE WEEK

24 Hour Pickles

This is a quick and easy way to keep all of those cucumbers you're receiving interesting. I like to call them "Instant gratification pickles"

About 4-6 cucumbers halved and then quartered (try using some Armenian cukes, too!)
1-2 bulbs of garlic to taste
1-2 handfuls of dill according to taste

- put a layer of dill on the bottom of a gallon jar
- tightly pack a layer of cukes next
- follow by another layer of dill and some garlic cloves
- stack another layer of cukes followed by more dill and more garlic
- continue until your jar is packed tight

2 quarts water
1 cup vinegar
1/3 cup salt

- Bring these to a boil
- Turn off heat, and add 1/2 cup of sugar
- Stir to dissolve
- Pour over cucumbers, garlic, and dill in the jar

Seal (simple screw lid is fine) and refrigerate for 24 hours. They will be delicious and crunchy when ready. Manipulate sugar, dill, and garlic to your preferred taste. Also, if you like hot... throw a couple of small whole hot chiles in there, but beware! Recipe can be easily halved if you don't have a gallon jar. Enjoy!

CSA staff

Thomas Cameron, owner Billi Davis, garden manager
Kelsey Gagnon, intern Josh and Mitzi Harding, interns
McCayne Miller, intern Kathleen Wood, intern

Orzo with Tomatoes and Arugula

This recipe was submitted by CSA member, Sandy Horvath-Dori. She quadruples the recipe and adds about four slices about 2-3 oz pancetta. Place the pancetta on a skillet and heat until it starts to crisp, then crumble into the salad!

1/4 cup orzo
1 1/2 teaspoons extra-virgin olive oil
1/2 teaspoon balsamic vinegar plus additional to taste
1 small tomato, seeded and cut into 1/4-inch dice
1/2 cup coarsely chopped arugula
1 tablespoon thinly sliced fresh basil
1 tablespoon pine nuts, lightly toasted (optional)

Cook orzo in a 2- to 3-quart saucepan of boiling salted water until al dente, then drain well and transfer to a small bowl. Toss with oil and 1/2 teaspoon vinegar and cool to room temperature.

Stir in tomato, arugula, basil, pine nuts (if using), and additional vinegar and salt and pepper to taste.

Spicy Cucumber Salad

One of the many delicious recipes from the cookbook, "From Asparagus to Zucchini" which, by the way, we still have for sale this season!

2 cucumbers (or one Armenian)
1 tablespoon white vinegar or rice wine vinegar
2 tablespoons sesame oil
1/2 teaspoon salt
1 teaspoon soy sauce
1 tablespoon sugar
1 hot chile pepper

Peel the cukes (unless you're using an Armenian, no need to peel), cut lengthwise in two, and scrape out the seeds. Cut the cucumbers crosswise into half moons. Whisk the remaining ingredients together and toss with the cukes to coat them. You can control how hot you want it by removing the ribs and seeds of the pepper, or just using one or two slices of a pepper.

Makes 4 servings.