

North Creek Community Farm NEWSLETTER

Week Eleven - Tuesday, August 23

Corn Feed a Success

About 45 people enjoyed the Corn Feed on Saturday and 6 families spent the night. It was wonderful to connect with old friends and meet new members face to face. I love having a face to go with the names I have seen on checks. The farm events are part of the membership perks. Having a farm to visit is one of the reasons to join a CSA. One of the little girls asked me whether I put the hay in the barn so that the kids could play up there. It is one of the reasons I do that. The chickens are great because they lay eggs, but their real job is to get chased around during the festivals. It is important to me that people see their vegetables growing in the fields.

A group of dedicated folks thinned the beets and weeded some of the broccoli. I love looking out and knowing that members helped with that.

Please consider coming out to the Harvest Festival. There is lots to do and fun for everyone. Details will follow but the dates are below.

Winter Squash Galore

So many things that happen at the farm are a mystery to me. I wish I could say that I control what happens but nature is in control of so much. This year for example there were almost literally no Japanese cucumber beetles. I don't have any idea why. Nothing was different except they weren't here. I have heard that they come in on the jet stream in the spring and so we were not a stop on that delivery route for the bugs apparently. This meant that the plants did not have to fight the bugs and grow at the same time. Then of course there was all the heat and moisture. The pumpkins and squash loved this.

Harvest Festival

Saturday, September 24 and

Sunday, September 25

(You choose the day you would like to attend)

10:30 – potato harvesting

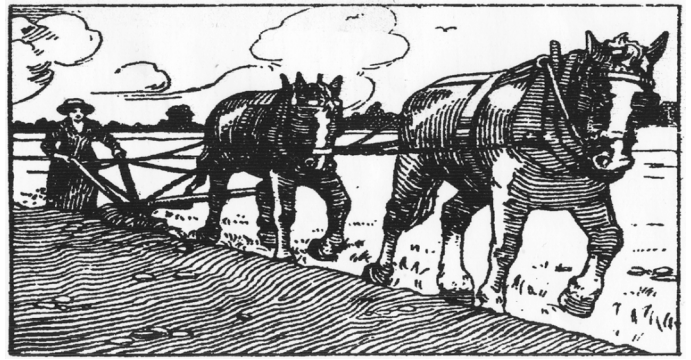
1:30 – Soup is on, eating through out the day

2:30 - pumpkin harvest

Gleaning - whenever

The harvest festival helps me get ready for the end of the season and the final delivery the following week and gives you a chance to share in the bounty of the farm. I don't deliver carving pumpkins; just pie pumpkins but there are lots of Jack's lanterns in the field. Bring bags to take home goodies.

Bring a dessert to share or something that could accompany soup. We will prepare a BIG vegetarian leek and potato soup. The farm will provide lemonade. BYOB if you like.



IN THE BAG:

Minimalist Bag this week:

Tomatoes

Sweet corn

Cucumbers

Melons

About the vegetables:

We are sticking to the abundant summer basics this week. It gives you a week off and lets us fit the abundance in the truck.



Fresh Corn Pancakes

Gourmet | July 2009

by Ian Knauer

Ready your griddle. These pancakes capture the golden sweetness of corn cut from the cob. Drizzle warm maple syrup on them for breakfast or serve them as a side dish with salsa and sour cream

1 cup all-purpose flour
4 teaspoons baking powder
1 tablespoon sugar
3 to 4 ears corn
3/4 cup whole milk
2 large eggs
2 tablespoons vegetable oil
1 stick unsalted butter, melted and cooled

Accompaniment: pure maple syrup, or salsa and sour cream

Whisk together flour, baking powder, sugar, and 1 teaspoon salt in a medium bowl. Cut enough kernels from cobs to measure 2 cups. Using back of a knife, scrape pulp from cobs and transfer to a blender with milk and 1/2 cup corn. Purée until smooth, then strain through a sieve into another medium bowl, pressing on and then discarding solids. Whisk in eggs, oil, and butter. Add to flour mixture with remaining 1 1/2 cups corn and whisk until just combined. Heat a griddle or heavy skillet over medium heat until hot, then lightly brush with oil. Working in batches, pour 1/3 cup batter per pancake onto griddle and cook until bubbles appear on surface and undersides are golden-brown, about 2 minutes. Flip with a spatula and cook until undersides are golden-brown, about 1 minute more. (Reduce heat if pancakes brown too quickly.) Lightly oil griddle between batches if necessary.

Heirloom Tomato Salad with Blue Cheese

Yield: Makes 6 to 8 servings

8 1/2-inch-thick slices crusty bread
4 large garlic cloves, halved
3 tablespoons plus 1/3 cup extra-virgin olive oil
1 cup currant or grape tomatoes or halved cherry or pear tomatoes
1/2 cup chopped green onions

10 medium heirloom tomatoes of assorted colors, cored, thinly sliced
1 small red onion, sliced paper-thin
3 celery stalks, sliced thin on diagonal
1 1/2 cups coarsely crumbled blue cheese

Prepare barbecue (medium-high heat). Rub bread with cut garlic halves; brush bread with 3 tablespoons oil. Combine remaining 1/3 cup oil, currant tomatoes, and green onions in medium bowl; toss to coat. Season with salt and pepper.

Overlap tomato slices in concentric circles on platter, alternating colors. Scatter onion and celery slices over tomatoes. Sprinkle with salt and pepper. Spoon tomato and green onion mixture over. Sprinkle with crumbled cheese.

Grill bread until golden, about 2 minutes per side. Cut each slice diagonally in half; serve with salad.