



### Dear CSA Members,

First, a technical note on the newsletter. It seems some members are not reliably receiving the weekly email newsletter. The first step to trouble-shooting is to add us to your email contacts list. That way, the newsletter will not be caught up in your spam filter. Spread the word and if you or your neighbors are still not receiving the newsletter, email [farmadmin@hawthornevalleyfarm.org](mailto:farmadmin@hawthornevalleyfarm.org) and we'll be sure to sort it out.

We seem to be experiencing a bit of an Arctic summer, although I will admit that the mid-70 temperatures are not unwelcome. With these sunny, warmish days and plenty of rain our veggies are flourishing as well. The tomatoes are now coming on strong, a little later than last season most likely due to the cooler temperatures and the peppers are starting to show their true colors. We are harvesting the storage onions that have been in the ground since April and laying them in the greenhouses to cure. Today was the first leek harvest of the season and I must say that they are the nicest leeks I have seen in my time here at **Hawthorne Valley!** The fruits on the winter squash are swelling in size and are sure to produce a nice harvest come fall. I am consistently astounded by the bounty the Earth provides and the hours spent out in the fields harvesting often seem nearly as nourishing as the crops themselves.



Reddening tomatoes; Lucy harvests and cleans leeks; immature butternut squash in the field.

\*\* A note about the potatoes\*\*

The potatoes that you receive in your share are grown by Thompson Finch Farm (they also grow the strawberries and apples for the fruit share.) Don and Marnie, the farmers at Thompson Finch, informed me that this first delivery has common potato scab most likely due to the high rain fall we have had this season. Scab is a crop disease that causes red or brown lesions to form on the skin of the potato. The flesh is not affected and the potatoes are merely aesthetically challenged. They are still perfectly good to eat and would make a delicious soup with the leeks you will also be receiving!

Thanks for being part of our farm and community,  
Lucy

### In this week's share:

Lettuce  
Chard  
Leeks  
Fennel  
Potatoes  
Cucumber  
Peppers  
Tomatoes  
Fruit Share: 2 pints Blueberries

### Recipes!

*As the latest farmer-chic trends grab media headlines, with impeccably paired- and-prepared vegetables, dinner has become an event. That's all lovely, but in the summer, most of us farmers end up keeping dinner a simple and speedy means to an end. That is, stir-fries, omelettes, and nutritious-stuff-thrown-on-toast. Below is a variation on a standby. I often add or substitute some Hawthorne Valley Bianca cheese or quark for the cheddar. Some other toppings also good with cheese on toast for a simple dinner: seared tomato slices, thinly sliced broiled or grilled zucchini, paper-thin sliced cooked beets and fennel with herbs, sautéed chard and poached egg...*

#### Leek and Cheese Toastie

River Cottage VEG by Hugh Fearnley-Whittingstall

Serves 2  
1 T butter  
2 medium leeks, trimmed and sliced  
A couple sprigs of thyme, leaves only, coarsely chopped  
3 T cream  
2 oz. strong cheddar cheese (Hawthorne Valley makes a nice sharp cheddar from our cow's milk)  
sea salt and black pepper  
2 thick slices sourdough

Melt the butter in a small frying pan over medium heat and add the leeks. As soon as they are sizzling, turn down the heat and sweat gently, stirring often, for about 10 minutes, until tender. Stir in the thyme, if using, and the cream and cook for a minute or two longer, until the cream is bubbling. Remove from heat and stir in two-thirds of the cheese. Add salt and pepper to taste.

Preheat the broiler and broil the bread until lightly toasted. Spread the leek mixture thickly over the bread and top with the remaining grated cheese. Broil until bubbling and golden, and serve right away on its own or with a simple side salad or soup.

*A one-pan, not-much-attention-required meal with potatoes and leeks from Food 52:*

#### Mustardy Potatoes, Leeks & Pintos

By JessicaBakes

Food52 Editors' Comments: When I saw "mustardy", I knew I had to make this recipe. And I have to agree with JessicaBakes, whole grain mustard does work magic! I'm eating a bowl of this comforting dish as I write. It's perfect with the wind and rain blowing outside. The potatoes and pinto beans are coated with a delicious mix of mustard, garlic, and soft leeks, all wonderful flavors. The dish comes together easily and I made it ahead for dinner tonight, although I'm not sure how much of it is going to be left . . . - BlueKaleRoad

- 2 tablespoons butter
- 2 leeks, cleaned well and sliced into 1/4" thick rounds
  - 2 tablespoons olive oil

- 5-6 medium-sized yukon gold potatoes, sliced 1/4" thick
- 3 cloves of garlic
- 1/2 cup dried pinto beans OR 1 can cooked pintos
- 2 tablespoons whole grain mustard
- kosher salt, to taste
- freshly ground black pepper, to taste
- pinches red pepper flakes
- 1 tablespoon chopped fresh parsley

1. If using dried pinto beans, soak & cook them as you normally would before beginning the rest of the recipe.
2. Heat the butter over medium-high heat, preferably in a cast-iron dutch oven. Once completely melted, add the leeks and saute until soft and beginning to fall apart, about 10 minutes.
3. Add the olive oil and give it a minute to heat. Add the potatoes and quickly move them around so they all get a coat of oil. Then walk away. Just walk away. Allow the bottom layer of potatoes to get nice and browned before mixing them, making sure all of the potatoes get tender and browned in the oil. Then, add the garlic and cook for 30 seconds to 1 minute, until fragrant.
4. Add the pintos, mustard, salt, pepper, red pepper and stir to combine. Allow the pintos to heat through and continue to season to taste until delicious!
5. Serve with a small sprinkling of parsley and enjoy!