



CAMAS SWALE FARM

— CSA WEEKLY NEWS & RECIPES —

WEEK 10: AUGUST 23 – AUGUST 26, 2016

*unobservable mysteries - roots and sealed seeds
and the wanderings of water. This
I try to remember when time's measure
painfully chafes, for instance when autumn
flares out at last, boisterous and like us longing
to stay - how everything lives, shifting
from one bright vision to another, forever
in these momentary pastures.*

—MARY OLIVER, "FALL SONG"



Summer tacos with zucchini, cantaloupe, tomatoes, red pepper and cabbage.



Our cucumbers used for serving gazpacho at Jonah's sisters wedding.

It's easy to make a great winter meal. If we've prepared, most ingredients have long been harvested, and wait patiently for use in our cupboards. It's a calm time without much hurry.

As the end of Summer draws near, we seek to relish each hour of daylight, to accomplish all that we can, and it can be difficult to make time in the kitchen to represent all that is available to taste. There are so many ripe, juicy fruits and green fistfulls of leaves arriving all at once, often times in greater quantities than we can eat in the moment!

But it is so, so worth it when we can squeeze it all in! Summer time is multi-tasking time, after all, and our favorite meals bring together and make the most of what is abundant. It's a good time for group dinners, potlucks, parties, and weddings. We bring hefty tacos, generous salads, and thick casseroles, sharing the plentitude with each other.

But it's also time to imagine those less frenzied meal-times of the Winter, and what ingredients we hope to have close at hand: canned tomatoes and dilly beans on the shelf? Melons and berries in the freezer? Ask us about bulk orders of summer items to prepare for food preservation.

What's in my share?

- Green Beans
- Carrots
- Sweet Pepper
- Head Lettuce
- Heirloom Tomatoes
- Cherry Tomatoes
- Slicing Cucumber
- Zucchini
- Melon (*Cantaloupe or watermelon*)
- Red Scallion
- Eggplant (*Full Shares*)



Best Gazpacho

MAKES ABOUT 1 QUART

- About 2 lbs ripe red tomatoes, cored and roughly cut into chunks
 - 1 Italian long, sweet frying pepper or another sweet pepper cut into chunks. Fryers are preferred because they have thin sweet skin and are not mealy.
 - 1 cucumber, about 8 inches long, peeled and roughly cut into chunks
 - 1 small mild onion (white or red), peeled and roughly cut into chunks
 - 1 clove garlic
 - 2 teaspoons sherry vinegar, more to taste
 - Salt
 - ½ cup extra-virgin olive oil, more to taste, plus more for drizzling
- 1) Combine tomatoes, pepper, cucumber, onion and garlic in a blender or, if using a hand blender, in a deep bowl. (If necessary, work in batches.) Blend at high speed until very smooth, at least 2 minutes, pausing occasionally to scrape down the sides with a rubber spatula.
 - 2) With the motor running, add the vinegar and 2 teaspoons salt. Slowly drizzle in the olive oil. The mixture will turn bright orange or dark pink and become smooth and emulsified, like a salad dressing. If it still seems watery, drizzle in more olive oil until texture is creamy.
 - 3) Strain the mixture through a strainer or a food mill, pushing all the liquid through with a spatula or the back of a ladle. Discard the solids. Transfer to a large pitcher (preferably glass) and chill until very cold, at least 6 hours or overnight.
 - 4) Before serving, adjust the seasonings with salt and vinegar. If soup is very thick, stir in a few tablespoons ice water. Serve in chilled glasses (or in cored & peeled cucumbers!). A few drops of olive oil on top are a nice touch.

From the New York Times Food Blog