

Subject: Farm Newsletter Week of Aug 27th-Sept 1st Bulk Tomatoes Available!
Date: Tuesday, August 26, 2008 6:40 AM
From: Tracie M. Smith <farmertracie@hotmail.com>
Conversation: Farm Newsletter Week of Aug 27th-Sept 1st Bulk Tomatoes Available!

We are still seeding spinach, mesclun, and radishes for the fall, transplanting succession lettuce crops as well as hoeing the later planted crops, weeding and lots of harvesting.

Please don't forget to put out your baskets. It takes a lot more time to set up when we have to make additional bags. If you have any clean paper or plastic bags you'd like to recycle, we can use those as well. And don't forget to use the tomatoes that are ripe or bruised first so you get the best use out of them.

We have bulk canning tomatoes available at the very low price of \$1 per pound. Time to start making bulk sauces and salsas for canning and freezing! Contact me via email or phone to order.

Don't forget to put Sat Sept 13th on your calendar for the Farm's 8th Annual Harvest Gathering/Potluck.

In your basket, look for a \$5 off coupon towards your next purchase at Hannah Grimes Marketplace in Keene. Hannah Grimes wants to thank you for supporting local food. The coupon expires September 15th! Enjoy!

Monadnock Farm & Community Connection's

"Feast on This" Film Festival:

Celebrating Farms, Community, Sustainability, & Health
September 11-14

The First Annual "Feast on This" Film Festival in Keene, sponsored by Monadnock Farm & Community Connection (MFCC) and Spirited Nutrition, seeks to entertain while raising food, farming, and nutrition awareness. The festival includes such movies as: "King Corn", "Two Angry Moms", "Simply Raw", and a variety of short films. Film hosts include the Hannah Grimes Localvore Project, Stonewall Farm, Fritz the Place to Eat, First Course Culinary Training & Catering, and others. More event details are set to be released next week.

For more information about MFCC, contact Amanda Costello at 603-756-2988 ext.116 or email at amanda.costello@nh.nacdnet.net <<mailto:amanda.costello@nh.nacdnet.net>> .

Salsa Verde: (green salsa): Remove the paper-like wrapping on the tomatillos and wash them. Put them in water to cover, bring to a boil, and simmer until they have softened and turned yellow(er) (about 15 minutes). Reserve the liquid in which they cooked, and put them in the blender along with a few slices of sweet onion and a clove of garlic. Reheat the reserved liquid (adding enough water to

make about 1-1/2 cups) and dissolve a cube of chicken bouillon in it. Add the pureed tomatillo mix. Thicken to gravy consistency with a mixture of cornstarch and water (1 T cornstarch to 3 T water). Season to taste with salt and pepper. We'll use the salsa verde for enchiladas.

Margo Edelfelt wrote: You can make green enchilada sauce with the tomatillos. Chop them up and saute them in olive oil with minced garlic and chopped onions. Add chopped cilantro and chopped green chiles to taste. Thin with chicken broth. Puree in blender.

This week's harvest:

-Onions, Lettuce?, Summer squash, Cukes, Peppers, Eggplant, Tomatoes, Beans, Beets?, Melons?, Parsley or other herb, Edamame?-take pods off of plant, boil for 3-5 min, drain, salt, hold up to your mouth and pop out of pod into your mouth-they are delicious!, Broccoli?

Next week's harvest: Mesclun, Lettuce, basil, cukes, beans, summer squash, eggplant peppers, tomatoes, kale, edamame

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