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On the way to your table...

Threshing Table Farm

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This Week...

This week's box contains:

Carrots
Onions
Potatoes
Cilantro
Dill
Beans
Peppers
Tomatoes
Summer Squash
Watermelon
Leeks
Beets
Red Cabbage
Enjoy!

You may have noticed over time, that there have been some discrepancies in the newsletter, compared to what is actually in the box. We apologize for any inconvenience. There are a few reasons why this happens.

1. We write the Newsletters on Tuesdays, usually late at night. We use our best guess as to what will be available. We don't usually pick until Wednesday and Thursday, so it sometimes doesn't work out. For those of you who missed out on the eggplant last week, sorry.

We know who you are though, and you'll be the first to receive the next batch of ripe ones.

2. We forget. One week we wrote that we would have Kale and Mike forgot and harvested Swiss Chard.
3. Sometimes we find things we didn't know would be ready. In those instances, you get a little something extra. It's nature's little surprises.

Roasting Beets

Roasting concentrates beets' sweetness and creamy texture. Wash gently and leave whole to avoid releasing the juices. Place on a baking sheet and bake at 400 degrees until tender throughout. (45-60 minutes.) When cool enough to handle, rub off skins with a paper towel.

Combine cooked, thinly sliced beets with crumbled blue cheese, toasted walnuts, and a splash of orange juice or balsamic vinegar for a side dish.

Saute' the beet greens as you would spinach or swiss chard.

Tomatoes

We planted many varieties of tomatoes, which resulted in the beautiful rainbow of colors you see. We have red, orange, purplish, and yellow. The yellow cherry tomatoes are an heirloom variety called Lemon Drop. We also have a lot of Roma Tomatoes planted, though they aren't quite ready yet.

Bags

A big thanks to our member Jenny Amell and Jody's mom Anne for making our produce bags. Feel free to take these home and return them next week when you pick up.

We are selling
Canning Tomatoes!
\$20

Per 3/4 bushel box
Order today!
(Pick up at the farm or we will deliver them to your drop off site when they are ready.)

Cucumbers

There are round Heirloom Cucumbers in the box use them as you would a regular cucumber.

Check out www.reusablebags.com for ways to pack school lunches while cutting down your use of plastic bags.

Leek Potato Soup By Tracey Hillquist

1/4 cup olive or veggie oil
10 Med Leeks (about 2 pounds).
trimmed, sliced and well washed.
2 large baking potatoes (or three med
sized) peeled and grated OR 3 med car-
rots peeled and grated. (I used 3 med
potatoes and 1 carrot for color.)
1 bunch parsley, chopped
8 cups chicken broth or vegetable broth
1 teaspoon salt
1/4 teaspoon fresh ground pepper
pinch of grated nutmeg (optional)

My idea was to add some cubed pre-
cooked ham to the mixture too.

Heat the oil in a 6 quart
pot over med heat. Add
leeks and potatoes.
Saute until softened (5 -
10 min)
Add parsley, broth, salt,
pepper, and nutmeg.
Bring to a boil. Reduce
heat and simmer the
contents, covered 40
minutes until tender.
Serve soup as is or pro-
cess in a blender for a
creamy soup.
Makes approx 6 serv-
ings.

Leeks

**Leeks are known for their mild, sweet fla-
vor. While onions make a dish oniony, leeks
meld with and enhance the flavors in the
foods they're cooked with.**

**Leeks need to be washed thoroughly to re-
move any grit. Trim off the root and the
dark green leaves. Then slit lengthwise on
one side to within 1 1/2 inches of the base.
Gently separate the leaves and wash by
holding under running water.**

Garden Tomato Soup with Dill Beer Bread

Garden Tomato Soup

1 cup chopped celery
1 small onion chopped
1 medium carrot, shredded
1 small green pepper, chopped
1/4 cup butter
4 1/2 cups chicken broth, divided
4 cups chopped peeled tomatoes
2 tsp. Sugar
1/2 tsp. Curry powder
1/2 tsp. Salt
1/2 tsp. Pepper
1/4 cup flour

In a 3 quart saucepan, saute' celery,
onion, carrot and green pepper in but-
ter until tender. Add 4 cups broth, to-
matoes, sugar, curry, salt and pepper.
Bring to a boil. Reduce heat and sim-
mer uncovered, for 20 minutes. In a
small bowl, stir flour and remaining
broth until smooth. Gradually stir
into tomato mixture; bring to a boil.
Cook and stir until thickened and
bubbly, about 2 minutes.
Yield: 6 servings

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Dill Beer Bread

3 cups flour
1 T. Sugar
1 1/2 T. Baking Powder
1/4 tsp. Salt
12 oz. Beer
3 T. Fresh Dill
Preheat oven to 375. Butter a loaf
pan. Combine all ingredients. Scrape
batter into loaf pan and bake 55-60
minutes. Allow to set for 10 minutes
before removing from pan and cool-
ing on a wire rack.

Freezing Tomatoes

Too many tomatoes? Freezing
tomatoes is really easy!

Cut out the stem and set them
into a shallow pan or container
so that they are not touching
and can freeze separately. Once
frozen, you can package them up
together.

Before cooking, remove the skin
by running the tomatoes under
warm water. Frozen tomatoes
are best used for soups, stews
and casseroles as the flesh does
not remain firm.

They may also be used for can-
ning.