

News from the farm: Here we are looking fall in the face. The weather seemed to flip a switch last night with a tremendous 'gully washer' complete with thunder and lightning. The storm was exciting and it helped ease our kids' transition back to school. They didn't feel like they were going to be missing out on the swimming hole today as they hurried to get ready for the bus. We will be missing them on the farm though since they are such a integral part of the whole operation. The boys teamed up this summer and became our "flame weeding team". Our younger son, Oliver, drove the old 1948 Allis G tractor while the older, Nesta, sat on the back of the tractor and ran the propane burner across the rows of newly seeded beds of carrots, beets, radish, parsnip, cilantro, turnip, spinach, and more. 'Flaming' is a time-sensitive technique: by trial and error, you learn how many days it takes your crop to germinate. The flaming is done 1 day prior to this in order to knock out all the weed-seed competitors thereby reducing hand weeding for the first two weeks. Genius idea! whoever thought that up. In any case, I'm feeling a little excited and sentimental as the full, roaring swing of summer starts to wind down. It almost feels like a hot-bowl-of-soup kind of day. Enjoy!

Here's what's in your box: orange carrots, salad mix, corn on the cob, rainbow cherry tomato, fresh basil, summer squash, & radish

Did you know? Yellow, orange and variations thereof always reside in the pigmentation of tree leaves, but they are overpowered by the abundance of green from the chlorophyll in the leaves. Come autumn, when the sun weakens and days grow shorter, the amount of chlorophyll in leaves diminishes, allowing the other pigments in the leaves to show through.

Quote:

No one would have crossed the ocean if he could have gotten off the ship in the storm.
~Charles Kettering

I can't change the direction of the wind, but I can adjust my sails to always reach my destination. ~Jimmy Dean

Recipe:

FRESH CORN AND TOMATO SALAD

Ingredients

2 tablespoons white wine vinegar
Kosher salt and freshly ground black pepper
3 Tbsp extra-virgin olive oil
4 ears fresh corn
1 1/3 cups cherry tomatoes, halved
6 ounces fresh mozzarella, cut into small cubes
1 bunch scallions (white and green parts), thinly sliced
1 cups fresh basil leaves

Directions

Whisk together the vinegar, 1 1/3 teaspoons salt and some pepper in a small bowl. Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing.

Shear off the corn kernels with a sharp knife over a bowl. Toss in the tomatoes, mozzarella and scallions. Pour the vinaigrette over the salad and toss to coat. Cover and let stand for at least 15 minutes and up to 2 hours. Before serving, tear the basil over the salad and stir.