

News from the farm: This cooler, wet weather hasn't been the best for our favorite outdoor adventures like swimming in the river or hiking up to the waterfall, but the vegetables are sure loving it. Some of our early planted, cool-weather crops were stunted by the blistering heat of May and June and they must feel like it's now safe to wake from their dormancy and give 'life' one more try. That's hopeful! We're also taking as much advantage of this weather as we can because it's as ideal as it gets for direct seeding crops as well as transplanting our starts. Between today and tomorrow, we will have planted 22 flats of sprouting broccoli, 6 flats of cucumbers & summer squash (our 3rd planting of these crops in a succession of 4), and 8 flats of Napa Cabbage. That should fill in 5 full garden beds which are 225' long by 4' wide--each bed planted in two rows so that a grand total of 2,250 linear feet of transplants. We've also been working on seeding 10 beds of winter carrots and 10 beds of winter beets seeded at 4 rows per bed so there's another 18,000 linear feet of winter time garden goodness. Busy? Yes, we're sufficiently tired but content.

Here's what's in your box: red & green mini romaine, wild cherry plums, red beets, summer squash, fresh basil, garlic scapes, and green kale.

Did you know? I love to bake so naturally I couldn't resist posting the recipe to the right all-the-while drooling and wishing I was done typing so I can begin making this treat of which I can already imagine the smell wafting from the warm oven. I hope you're not overwhelmed by the length of the recipe because it's a surprisingly quick cake to whip up--40 minutes in all. But if you're looking for something with fewer ingredients, try this lovely recipe for [Cherry Plum Lemon Verbena Jam](#). Ummm, mighty fine use for these petite plums.

“Sow a thought and you reap an action; sow an action and you reap a habit; sow a habit and you reap a character; sow a character and you reap a destiny.”

Ralph Waldo Emerson

Recipe: Olive Oil cake with Cherry Plums & Almond Cream

¾ cup + 2 Tablespoons organic sugar, divided
5 large organic eggs, separated - room temp
¼ teaspoon cream of tartar
½ teaspoon pure vanilla extract
¾ cup fruity good quality olive oil
1 cup cake flour, sifted
¼ teaspoon sea salt
1 lb cherry plums, cut in half and pits removed
1 cup heavy whipping cream
1 teaspoon organic sugar
½ teaspoon almond extract or Amaretto

Instructions

•Preheat oven to 350. Line 2, 8 inch round cake pans with parchment paper and lightly wipe edges with olive oil. •In a mixing bowl, whisk egg whites on low for 1 minute until bubbly, add in cream of tartar. Increase speed to high and continue to beat egg whites for 2 minutes. •Next, slowly rain in ¼ cup sugar, beat for an additional 1 minute or until whites form soft peaks. Transfer whites to a clean bowl and set aside. •Back in the mixing bowl add egg yolks, ½ cup sugar, and vanilla. Mix on high-speed for 2 minutes. With the mixer running, slowly add in the olive oil and mix for 2 more minutes. •Turn the mixer down to the lowest speed, and rain in the flour and salt, scrape down the sides once and mix until just combined. With a spatula, gently fold in the flour in thirds until just combined. •Pour evenly into prepared cake pans and arrange cut fruit over the top of each cake. Sprinkle cakes with 1 Tb sugar each. •Place into the preheated oven on middle rack and bake side by side for 25-30 minutes or until top is golden brown and the cake begins to pull away from sides of the pan. Remove from the oven and cool. •In the mixing bowl, whisk cold cream on high until thickened, about 2 minutes. Add in sugar and almond extract, continue to whisk on high until cream is thick and smooth. Be careful not to over mix the cream. Serve cake with a dollop of cold whipped cream.