

When there is a hill to climb, don't think that waiting will make it smaller.

News from the farm: We are really in the thick of it and just hanging on for dear life. When we get this busy, it's less of an energy draw to keep up rather than to catch up. It's not practical to take a break, instead we keep our focus on plowing forward. Geoff did notch out some time this week (by that I mean that he decided not to sleep) and assembled the tool bar for the Allis Chalmers Model G tractor that we bought last season from a farm mechanic in Northern California.

These are pretty rare and very hard to come by so patience and persistence are the name of the game. This old tractor is in great shape, considering it's got 66 years of farm work on it. The G tractor looks like an orange praying mantis and it has about as much horsepower as a lawn mower--and no, I don't mean a riding mower. The lure of this unusual tractor is that it is built for cultivation. In layman's terms--this thing can weed like a sun of a gun. The farmer needs to pay attention and anticipate which attachment to use for each crop type and soil condition. Next, precision is important as you drive the rows so as to not weed your crop. But with a bit of practice, it's possible for one person to weed an entire acre of mixed crops in a little over an hour!! While in the seated position I should add. Ok, so that was worth the sleepless night. Way to go Geoff.

Here's what's in your box: Eggplant, Lemon, Cucumber, Fennel Bulb, Green Beans, Carrots, Salad Mix, Cherry Tomatoes, Sage, & Leeks

Did you know? Sage has one of the longest histories of use of any culinary or medicinal herb.

Sage - Pairs well with anchovy, capers, citrus, cranberry, beef, blue cheese, game meats, garlic, green beans, lavender, mushrooms, nuts, parsley, plums, poultry, rosemary, seafood, thyme, veal

My favorite sage meal so far was a home-made butternut squash gnocchi with a light cream & sage sauce.

Fusilli with Creamy Leek Sauce

This is a light pasta in a bright, lemon-flavored leek sauce. Looking for something to accompany this dish? Try a grilled salmon fillet, salmon patties, or roast pork. Total time: 30 min.

1/4 cup extra-virgin olive oil
6 medium leeks, white parts only, halved lengthwise and thinly sliced crosswise
1/2 cup chicken stock or low-sodium broth
1 tablespoon fresh lemon juice
1 teaspoon finely grated lemon zest
1 tablespoon sage leaves
Salt and freshly ground pepper
1 pound fusilli
1/2 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving

Bring a large pot of water to a boil. In a large, deep skillet, heat the olive oil. Add the leeks and cook over moderate heat, stirring occasionally, until softened and just beginning to brown, about 10 minutes. Add the chicken stock, lemon juice, lemon zest and sage and bring to a boil. Transfer the mixture to a blender and puree until smooth. Season with salt and pepper.

Meanwhile, add salt to the pot of boiling water. Add the pasta and cook until it's almost al dente. Drain the pasta, reserving 1/2 cup of the cooking water. Return the pasta to the pot.

Add the leek sauce and the reserved cooking water to the pasta and cook over moderate heat, stirring occasionally, until the pasta is al dente and coated with a thick sauce, about 3 minutes. Stir in the 1/2 cup of cheese and season with salt and pepper. Serve immediately, passing additional cheese at the table.

Make Ahead. The leek sauce can be refrigerated overnight.