

News from the farm: Change is in the air. And it always leaves me feeling disoriented. The weather has made a definitive shift to cooler nights and shorter days. Our schedules have adjusted to include school for all three of our kids now so this is week numero uno without their jokes, funny faces, bubbly laughter, and bickering. I know. Weird, right? I even miss the bickering.

Many of our WWOOFers have moved on to new adventures and Bob, one of our farm crew members for the past two seasons, is headed back to Western. Bob is one of those guys that you can count on for a big, happy smile even when he's wrestling the waist-high pig weed that went a little crazy in the late July heat. Yes, the farm suddenly feels a little empty and I'm missing the chaos of high summer.

On the flip side of that coin, I've got the quiet days of winter in my sights now. But it's that herky-jerky place in between that I'll need to traverse for a little while longer. And what if I were to say that all the previous dialog was my lead up for apologizing for getting this newsletter out a day and a half late?! Ha! About half of you may have noticed, this newsletter did not post on its usual Wednesday morning. Instead it's a Thursday evening newsletter. Sorry about that Wednesday members.

Here's what's in your box: rainbow cherry tomatoes, garlic, green beans, summer squash medley, Sweet 16 apples, bunched arugula, mizuna, bell peppers, and slicing cucumbers

Did you know?

As I was looking for some enlightenment on Asian Greens, I found [this piece here](#). At surface value, it seemed like it would be helpful but after reading the comments that followed I can see that there are a few other layers of depth--language differences, nick names, varietal types, and plain old discrepancies. This article did clear up one longstanding question that I'd had for some time: Choy, Choi, Tsoi are transliterations for the Chinese word (and related languages) for vegetable. This always stumped me as I browsed thru seed catalogs. Now I know!

Quote:

Life is one big transition.
Willie Stargell

Recipe:

Arugula and mizuna are similar in that they are both leafy, green, and have an untamed, peppery bite. For anything other than a traditional ethnic recipe, use these greens interchangeably to add a little extra kick to a soup, stir fry, grilled sandwich, pesto sauce, or pizza.

PANCETTA, MIZUNA, AND TOMATO SANDWICHES WITH GREEN GARLIC AIOLI

Yield: Makes 6 servings

Aioli

- 1/4 cup extra-virgin olive oil
- 2 tablespoons chopped green garlic or 1 regular garlic clove, blanched
- 1/4 teaspoon fleur de sel or coarse kosher salt
- 3/4 cup mayonnaise, divided
- 2 teaspoons fresh lemon juice

Sandwiches

- 2 (3-ounce) packages thinly sliced pancetta (Italian bacon; about 30 slices)
- 12 (1/2-inch-thick) slices brioche or egg bread, lightly toasted
- 1 large bunch mizuna or arugula, torn into 2-inch pieces
- 3 beefsteak tomatoes, cut into 1/4-inch-thick rounds

Preparation

For aioli: Blend olive oil, garlic, and 1/4 teaspoon salt in processor until garlic is minced. Add 2 Tbsp mayonnaise and blend well. Transfer to small bowl; whisk in remaining mayonnaise and lemon juice.

For sandwiches: Preheat oven to 450°F. Arrange pancetta slices in single layer on 2 large rimmed baking sheets. Bake until crisp, about 10 minutes. Transfer to paper towels to drain.

Place toast on work surface. Spread with aioli. Divide mizuna among 6 toast slices; top with tomatoes, then pancetta, dividing equally. Top with remaining 6 toast slices, aioli side down. Cut each sandwich in half and serve.