Summer CSA 2016 WEEK 11

Farm News, Box Contents, Recipes

Dear Farm Members, We've got a great box for you this week! John and Angie are on a family bike trip through the Vancouver islands so we're giving you a photo newsletter this week:

Enjoy,
~Your crew at Mountain Bounty Farm

IN YOUR VEGGIE BOXES THIS WEEK

REGULAR BOX
- Chard
- Corn
- Melon
- Lettuce
- Garlic
- Carrots
- Basil
- Salt & Pepper Cucumbers
- Onions (Walla Walla, Cabernet, and/or Sierra Blanca)
- Green cabbage

SMALL BOX:
- Bok Choi
- Corn
- Melon
- Lettuce
- Basil
- Carrots
- Garlic
- Onions (Walla Walla, Cabernet, and/or Sierra Blanca)

FRUIT SHARE NEWS

This week's fruit share includes Bartlett pears from Steamboat Acres in Courtland, CA. Pears are intentionally picked green to preserve them

in cold storage. We start the softening process by keeping them at about 70 degrees until they soften a bit, but you will need to monitor the rest of the softening process. Place on the counter at room temp for a few days until they yellow, then return to the refrigerator for storage. We also have Majestic Sweet nectarines, Valley Pearl grapes, Dapple Dandy pluots, and Snow Giant peaches - all from Lee Family Farms, in Reedley, CA.
Enjoy,

Greg Lewis - Sunset Ridge Fine Fruits
7825 Fox Hill Lane - Newcastle, Ca 95658. Office phone 916-663-9158

RECIPES
Summers are for picnics! Here's a couple of links to help you do it right:
- **All you need to know about Creamy Coleslaw**
- **All you need to know about Fried Chicken**

A few summer pasta recipes for your week:
- **Creamy Corn Pasta with Basil**
- **Pasta With Caramelized Onion, Swiss Chard and Garlicky Bread Crumbs**

Caramelized onions make everything better. Salad dressing, pasta, sandwiches, tarts, sauces, anywhere you want a sweet, savory goodness.
- **How to caramelize onions**
- **How to use them!**

These "doughnuts" are simply pistachio-crusted seared peaches! Try making the sauce with your nectarines if you don't have raspberries:
- **Peach "Doughnuts"**