



Dear CSA Shareholders:

Surprising weather this week to say the least; at least they're saying that it will get warm again by the weekend. The warm spell last week was great and a little rain doesn't hurt but some sun sure would help. We tried a few melons last week; they're still not ripe but getting closer. Keep your fingers crossed...

I have a few new things this week to talk about also. I grew lots of Spaghetti Squash this year and they look great. I haven't eaten it often as an adult but I remember very clearly my mom cooking it in the summertime in Michigan. We all got pretty excited about it—just because it was something different for us kids and healthy for my mom. I remember her serving it as the pasta in the spaghetti she always made. I think that sauce may have something to do with my lifelong hatred of ketchup but that's a story for another day. My mom is a phenomenal cook and I'm sure she'd have something a lot better to do with spaghetti squash now. Anyway I would suggest using it in a stir-fry with all the other fresh stuff you can get your hands on; tomatoes, peppers, etc. I think my cooking partner Lily would want you to put feta and olives on it too, and everyone loves pine nuts.

Also, there are figs this week. Everything I know about figs I learned this morning when my neighbor Mark Lindgren asked to trade for some of the basil we have. He says that it's hard to get them to really "sugar up" in this climate and still look good at the same time. These are the best he's had in about 15 years of growing them. Perfectly ripe and ready to eat, they are super sweet and great just eaten raw, but I bet that they could be baked and made into something really good. We are getting past a lot of the berry type fruits, a sure sign of the downslope of summertime. We'll pick blackberries tomorrow, but it's hard to say what the rain is doing to the fruit.

Drew

Produce this week:

Fresh Beans	Vars. "French Filet", "Burgundy" and "Cherokee Wax"
Apples	Var "Liberty", possibly some green "Chehalis"
Figs	From our neighbors Jo Alexander and Mark Lindgren.
Peppers	A few different things—more Gypsy, some Jalapeno, and maybe some Poblano.
Tomatoes	Var. "Early Girl", "Siletz" "Legend" "Sweet Million" "Lemon Pear"
Spaghetti Squash	It can be baked, broiled or roasted (about an hour at 350f or until flesh is soft). After cooling, remove the seeds and use a fork to pull the flesh in long strands – "spaghetti".
Cucumber	Var. "Sweeter Yet" Just enough for full shares, there'll be tons next week.