



Tropical Rains

by Kim Tait

Heavy rains in late August and September can be a mixed blessing. Fortunately for the farm, last week's four inches came over a long enough period of time that the excess water was able to quench the thirst of the land and not flood it. I think the fall greens doubled in size in 2 days and the weeds weren't far behind! It is really quite remarkable to watch the color of the leaves change from a dull hue to a vibrant shade of green in just a day or so. The winter squash perked up and there are lots of squashes coming on. The later plantings of beans are looking great and we are just beginning to pick them. The lettuces are happy with the water and cooler weather, and we should enjoy salads for the next couple months. The strawberries will get planted this week (all 3200 plants) and we anticipate lots of beautiful berries next June. The asparagus is thriving with all the moisture and we will pick our first spears next May! As always, there is much to do, but the dry edge for now, which makes everything a little easier.

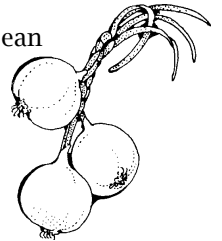


Cook's Column By Steve Spanelli

Minestrone ~ Serves 8

½ pound cannelloni beans
2 quarts water
1 pound chicken bones
2 tablespoons olive oil
1 large onion, med. dice
2 cloves garlic, minced
1 stalk celery, med. dice
2 cups tomatoes, diced
Fresh basil, chopped

½ cup carrots, med. dice
1 cup zucchini, med. dice
1 cup romano or other green bean
1 cup swiss chard
1 cup cabbage, shredded
¼ cup small pasta, cooked
Salt and pepper
1 medium potato, diced

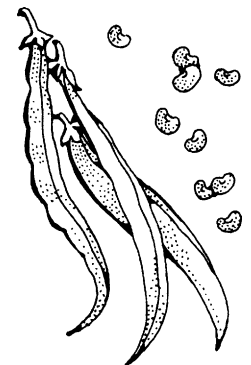


- ~ Soak beans over night in enough water to cover; drain.
- ~ In a large stockpot, combine the water, bones, and beans. Cover and simmer for two hours or until beans are tender. Remove bones.
- ~ In a frying pan, heat the olive oil and sauté the onions, garlic, and celery for about 5 minutes. Add tomatoes and simmer for 10 minutes.
- ~ Add this mixture to the pot of beans along with the potatoes and carrots. Cover and simmer 10 more minutes.
- ~ Add remaining vegetables and pasta, cook 10 minutes, garnish with the basil.

Garden Bean Salad with Tomatoes and Feta

Serves 4 to 6

1 pound garden beans(green, Italian, etc.)
2 medium tomatoes, medium dice
1 small shallot, minced
2 tablespoons olive oil
1 tablespoon lemon juice, fresh
2 tablespoons fresh parsley, chopped
Fresh black pepper
2 ounces feta cheese, crumbled



- ~ Blanch beans in boiling salted water, about 5 minutes. Drain and cool.
- ~ Combine the tomatoes, shallot, oil, lemon juice, parsley, and pepper in a large bowl. Add the beans and adjust the seasoning. Sprinkle the feta over top and serve.

IN THE HARVEST SHOP

Local Produce

Peaches, Red & Black Plums,
Ginger Gold Apples, Corn



Community Harvest members
receive a 10% discount on Harvest
Shop purchases.
(excluding consignment & sale items)

IN THE GREENHOUSE

Many, Many Mums!
Pinks, Rusts, Reds, Whites,
Yellows...

Coming This Week
Spring Bulbs for Fall Planting

Harvest Shop and Greenhouse
Mon. to Fri. 9:00 a.m. to 6:00 p.m.
Sat. 10:00 a.m. to 5:00 p.m.
Sun. 10:00 a.m. to 4:00 p.m.
(814) 466-3411
www.taitfarmfoods.com

COMMUNITY CALENDAR

Strawberry Planting
Wednesday August 29, 8am-?
Everyone welcome for as long as
you can come! RSVP: 466-2755



The Final Community Harvest billing
for 2007 will be mailed in the next
week of so. It will be due by Sept. 30,
2007. Please feel free to pay anytime
before then. **Thanks!**

Questions? Call Katy 466-2386