

August 16, 2007

Lone Willow Ranch

www.organicheirlooms.com

Welcome new members! We don't like to see members change but we do realize that we all have schedules and life plans that don't necessarily include taking care (Cooking, Cleaning, Storing) of your weekly produce. We will miss you in our CSA family, and know if you want to re-start we would love to have you back. Just had to get that out there.

Fig Fest- what a great day it was! We worked at the Slow Food booth and enjoyed ourselves very much. They had the biggest turn out yet. The food was terrific. When I think of figs I think of them when I was a little girl and Mom was telling me they were good for me but, since I have been involved with Fig fest I now see them as a way to change, compliment and enhance other fruits, vegetables and meats. We meet a very nice young lady that has a blog and wrote a nice article about what she thought about Fig Fest for those interested. Check out her blog at www.shespillsthebeans.com. She is a self confessed foodie. We also got the opportunity to meet Alice Waters. The owner of Chez Panisse, for those that do not know of the history of Alice Waters, she is the creator of the credo –“fresh, local seasonal and, whenever possible, organic”. She started the revolution of “Slow Food Nation”, that will be taking place next May 1 thru 4, 2008 in San Francisco. Check it out at www.slowfoodusa.com. This woman has done so much, her story is very inspirational.

This week's box

We have squash, cucumber, carrots, garlic, onion, jalapenos, sweet peppers, green beans, tomatoes, eggplant, some Swiss chard, melons, peaches, basil, mint, some parsley. With the tree fruit every year is different; we have been enjoying terrific peaches. We made peach salsa the other day and WOW.... To prepare dice the peaches, add jalapeno, cilantro and onion. Let it blend in the refrigerator for a while and serve. We serve it with fish and grilled pork chops. Be careful not to over do the other flavors because the peach is subtle, you don't want to overwhelm the salsa with a very strong onion or too much cilantro. I also like to grill the peach just a tad, and serve with vanilla ice cream and a glass of nice dessert wine from Quady Winery from Madera called “Electra”. Life is good.

Tomatoes' Night!!!! We have made so much progress this week. We have added it to our webpage www.organicheirlooms.com and to www.slowfoodmadera.org. You will now be able to purchase tickets. The menu is terrific. Brenda and Jen (Chefs) have been working to develop a menu to capture the freshness of our Heirloom Tomatoes with our other farm fresh produce and products. I have included a flyer in your box. We welcome everyone to enjoy our celebration of the harvest with this event.

We love to hear from you,
Farmer John & Shelby