

August 23, 2007  
Lone Willow Ranch

Where has the summer gone? The kids have started back to school, at little earlier than usual but they were ready. We had a wonderful menu tasting for Tomatoes' Night last Friday. Wow, the girls did a great job. I have included a menu in your box. We left off the wine pairing because of the availability of one of the wines. All of the produce will be from our ranch. The chicken will be from one of our friends and fellow farmer Brenda Ostrom, who is also a partner in "Naked Catering" with Chef Jen Meno. They have put together a menu and show cases the produce that is in season perfectly. The flavor combinations are unique and work very well. We believe every person at this event will be impressed. We were. We have also invited guitarist John Albano to play for us again. John is an extremely talented musician that just sets the mood for a wonderful evening. For more information on John you can contact him at [albanomusic@yahoo.com](mailto:albanomusic@yahoo.com). For more information on purchasing tickets to "Tomatoes' Night" go to [www.brownpapertickets.com](http://www.brownpapertickets.com), [www.slowfoodmadera.org](http://www.slowfoodmadera.org), or [www.organicheirlooms.com](http://www.organicheirlooms.com). You will be able to purchase tickets from all these sites and our course you can contact us and we can get them for you.

#### This week's box

We have squash, cucumber, carrots, garlic, onion, jalapenos, sweet peppers, green beans, tomatoes, eggplant, melons, and herbs. Just the other day we realized that it had been a while since we had a tomato salad so I cut some tomatoes in wedges, sprinkled with blue cheese and a light balsamic salad dressing. It was truly delicious. We like tomatoes that are ripe. Almost soft to the touch. To us late summer/ early fall is the best time to have tomatoes. It seems as if their flavor is more concentrated and the texture is denser. I also made a chili salsa with the red jalapeno and a yellow tomato. Very different in color and taste but very good flavors. I used 6 red jalapenos, 1 orange bell, ½ onion, 1 large tomato, sea salt, 1 clove of garlic. Put in the food processor, pulsed a few times and done. It goes really good with steak, tacos or chips.

#### Farm Report

We are planting fall/winter crops, beets, broccoli, cabbage, cauliflower. The winter squashes are coming along. The pear trees have suffered quite a bit. On a few trees we have lost branches and fruit. Mother Nature. Our tomato production has slowed to a comfortable pace. We like to start canning when things slow a bit. We are getting about 5 gallons of goat milk a day. We are making cheese every other night. So far, we have made; gouda, farm house cheddar with jalapeno, thyme, and sage, Blanco, feta, and chevre. They are aging now. After all of this, we now understand why good cheese is so expensive. There is a lot of work that goes into it. It has been fun.

Thanks to all for picking up your produce on time and recycling your boxes.  
Until next week,  
Farmer John & Shelby