



What's in the box today?

Basil  
 Beans, Yellow Wax or Green  
 Garlic  
 Onions  
 Cantaloupe  
 Parsley  
 Sweet corn  
 Tomatoes, slicing  
 Tomatoes, Gold cherry



## Rare Earth News

If the sky in this picture isn't a sign that fall is right around the corner than it has to be what we're harvesting right now. We're not sure if you noticed but we're seeing a major weather shift and it's just been within this last week. Seeing skies like this and temperatures back in the 60's gets us looking at the clock and calendar. Losing about 20 minutes of daylight every week now our daily work is compressed into a smaller window of daylight availability.

Harvesting is an ongoing every day regiment right now. For us, bringing in our late summer crops (onions, tomatoes, corn) is just another sign that a seasons change is at hand. But the main alarm went of in our heads when someone this past week in our work crew used the "F" word—"frost". When you here that one then you know for sure summer's about to rap it up. Oh well let's all hope for another few weeks of some fine warm weather. Hope to see you at the salsa-workshop. Have a great week!

Farmer's Steve & Debra Jo

### Green Bean and Cherry Tomato Salad with Herb Dressing

1 1/2 pounds slender green beans, trimmed, cut into 2-inch pieces  
 3/4 cup chopped seeded tomatoes  
 1/3 cup extra-virgin olive oil  
 2 tablespoons balsamic vinegar

2 garlic cloves, minced  
 1 teaspoon dried oregano  
 1/4 cup chopped fresh Italian parsley  
 1 cup halved gold cherry tomatoes

Cook beans in large pot of boiling salted water until crisp-tender, about 3 minutes. Drain. Transfer to bowl of ice water and cool. Drain well. Place in large bowl. Mix next 5 ingredients in small bowl; stir into beans. Season with salt and pepper.

Garnish with parsley and cherry tomatoes.



This is no walk in the park for Debra Jo today! Lugging a basket with about 20 lbs of tomatoes in a falling rain is not what either of us would call a blissful experience but we seize the moment to get the job done. After our recent and brief heat wave last week it's actually quite a nice relief. How do you spell relief?

**Note on Tomatoes:** In order to get a good amount of tomatoes to you each week some of our picks may need to sit a few more days on your kitchen countertop before indulging yourself.



Work share crew members harvesting onions.



## Attention Canners

If you'd like to purchase roma tomatoes for canning we are now taking orders. We hope to deliver them within the next couple of weeks. Price this year is \$1.00/lb. Send us an email to place your order. Our address is:

[rareearthfarm@frontier.com](mailto:rareearthfarm@frontier.com)

## Salsa Making Workshop this Weekend!

Come out to the farm on Saturday, September 10th for our annual salsa making workshop. Batches of salsa will be made all with ingredients from the farm. Be sure to bring the following:

- Mexican dish to pass.
- Favorite salsa recipes.
- Quart size Ziploc freezer bags or equivalent to bring your share of the finished salsa home.
- Knives for chopping salsa ingredients. (We have some knives to supply. If you bring anything to use put your name on those items somehow so you don't lose them).
- Paper plates and plastic utensils will be provided for the pot-luck. If you want to be "green" feel free bring your own plates and utensils.
- Beverage of your choice. Alcohol/beer is acceptable.

**Start Time: 2:00pm**

### Parents with attending children:

- Forewarn them about the handling of hot peppers.
- Don't play on any of the farm equipment!
- Stay out of the barns and the greenhouses. Visiting our chickens in the lower part of the barn is permitted.

**\*Sorry! No pets welcome at the farm during family functions.**

**Thank you for your cooperation!**



Tim Imp looks over the cache harvest of "Sun Sugar" gold cherry tomatoes. Now in full fruit stage you can expect them to be in your boxes the next couple of weeks.

## Tomato Basil Pie

- 1 9-inch pie shell
- 3 large slicing **tomatoes**
- $\frac{3}{4}$  cups chopped **basil**
- 6 Tbsp. chopped **onion**
- 1 clove **garlic**, pressed or minced
- $\frac{1}{2}$  cup mayonnaise
- 1 cup grated mozzarella
- 1 cup grated cheddar cheese
- Kosher salt
- Freshly ground black pepper
- $\frac{1}{8}$  tsp. cayenne pepper
- 2 Tbsp. grated parmesan cheese

Bake pie shell according to package directions. Cool to room temperature. Peel and slice tomatoes in  $\frac{1}{4}$  inch rounds. Salt lightly and put in colander to drain for about 45 minutes.

Pat dry with a paper towel. Assemble pie:

Each of 3 layers consists of 1 tomato, 2 tablespoons of chopped onion, and  $\frac{1}{4}$  cup basil. Grate pepper over top layer. Mix mayonnaise, mozzarella, cheddar, garlic, and cayenne pepper together. Spread over pie. Cook at 350° F for 30 minutes. Remove pie from oven and sprinkle parmesan cheese over top. Return pie to oven for another 10 minutes. Cool for another 15 minutes before serving.

## Fresh Tomato Basil Soup

- 3 Tbsp. butter
- 1 large **onion**, sliced
- 1 medium-size carrot, shredded
- 4 large ripe **tomatoes**, peeled, seeded & coarsely chopped
- $\frac{1}{2}$  cup fresh **basil** leaves, packed
- 1 tsp salt
- $\frac{3}{4}$  tsp sugar
- $\frac{1}{8}$  tsp white pepper
- 2 cups chicken stock
- 1 Tbsp. tiny soup pasta

In 3 quart sauce pan, melt butter over medium heat. Add onion & carrot, cook stirring occasionally until onion is soft (about 10 min.) Stir in tomatoes, basil, salt, sugar & pepper.

Increase heat to medium-high and bring to a boil stirring constantly, reduce heat, cover & simmer for 10 minutes.

Whirl tomato mixture a portion @ a time in food processor, or blender until smooth. Set aside. Pour stock into pot and bring to a boil over high heat. Add soup pasta, reduce heat to medium and cook until tender. Stir in tomato mixture and heat until steaming. 4 servings.