

sharp knife, trim the dough to a 10 x 16-inch rectangle. Transfer to the prepared baking sheet.

4. Gently score a 3/4-inch border around the entire edge. Brush the border with the egg wash.
5. In a medium bowl, combine the scamorza, ricotta, 1 Tbs. of the basil, parsley, garlic, lemon zest, 1/2 tsp. salt, and 1/4 tsp. pepper. Spread the mixture on the dough within the scored border.
6. Cut several of the large tomato slices in half and place the cut edges along the border of the filling, overlapping when necessary to provide a continuous edge. Randomly place the remaining slices of tomato on the surface, covering the cheese almost entirely.
7. Bake until the border is puffy and golden brown, 25 to 35 minutes. Allow to cool for a few minutes, then top with the remaining 2 tsp. basil and some flaked salt.

***** From *Epicurious.com* *****

Gemelli with Summer Squash and Herby Breadcrumbs

Ingredients

- 1/4 cup olive oil, divided, plus more to taste
- 2 garlic cloves, minced
- 2/3 cup coarse breadcrumbs
- 2 tablespoons fresh thyme
- 1/2 cup chopped fresh parsley
- 3/4 teaspoon kosher salt, divided, plus more to taste
- 2 summer squash (about 1 pound)
- 1 pound gemelli
- 3/4 cup coarsely grated ricotta salata (about 3 ounces)

Directions

1. Heat 2 Tbsp. oil over medium in a large sauté pan. Add garlic, breadcrumbs, and thyme and cook, stirring occasionally, until breadcrumbs are crunchy and brown, 3–5 minutes. Transfer to a medium bowl and stir in parsley and 1/4 tsp. salt.
2. Coarsely grate squash into a large bowl. Toss with 2 Tbsp. oil and 1/2 tsp. salt.
3. Cook gemelli in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid, and add to squash. Stir vigorously and add pasta cooking liquid and oil as needed to fully coat. Season with salt.
4. Transfer pasta to a serving bowl or platter and top with ricotta salata and reserved breadcrumbs. Serve immediately



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Join us for our final picnic of the summer, this Saturday, August 29th at 5PM. Come for good tunes, tasty food, and friendly faces! Bring a side dish or dessert to pass!

Field notes from farmer Dave

Some of you may have noticed a distinct lack of Farmer Dave at pickups lately. Turns out, there is a pretty interesting story behind that... You see, two weeks ago on Friday the 7th, my family and I were all set to go on a week long summer vacation to Cape May. The trip was to start with a quick jaunt to Windham Mountain for my son John and I to watch the Mountain Biking World Championships. Upon our return that afternoon, we were to jump in the car and proceed to Cape May--hopefully avoiding lots of traffic by traveling under cover of darkness. It was a fool-proof plan with one caveat... My wife spoke those fateful words as we left "Just don't get hurt!" You see, we weren't just watching, but we were also going to bring our own bikes and ride the trails. I had taken up mountain biking in a fairly serious way last spring and recently invested in a good bike for John (my 12 year old son) so we could enjoy some father/son bonding. To say we were excited was an understatement!

It was nerve wracking enough just getting on the ski lift, but our trepidation quickly turned to delight as we took off down the trails. We approached them with extreme caution repeating the mantra "Don't get hurt, go slow, we don't want to spoil vacation".

Well, long story short, my inexperience on that kind of terrain and my burgeoning confidence got the better of me and I ended up taking to the air and not coming down as I had hoped! John came back to find me sprawled on the ground clutching my left arm. "Are you okay Dad?" came his voice of concern. "I broke my collarbone," was not the response he was expecting. Luckily we had put the bike rescue number in my cell phone, so I quickly called for help. After a short exam to make sure I didn't need a back board, we loaded in the 4 wheeler and rumbled down the mountain.

John made that fateful call to Margaret while we were in transit. He had to tell her three times that he wasn't joking. I could hear her voice over the phone, "that's not funny John, quit joking around!" John and I climbed into an ambulance - or rather I was lifted, and we made the long trek to Albany Medical Center where they took inventory. Broken clavicle

(that was obvious- sticking out in the wrong direction), class 5 shoulder separation, broken rib, a good goose egg on my head, extensive road rash across most of my back and both arms. Tough break, but I was definitely lucky!

There was no sense waiting up at Albany - they were too busy to do the surgery there so they recommend finding a surgeon near home on Monday. I finally had reconstructive surgery a week later, here in Poughkeepsie. The whole thing was a painful, demoralizing process, but now that I can see the light at the end of the tunnel, I have some perspective about the whole ordeal.

Those of you who know me well, know that I am a fairly positive person. I am someone who believes that things happen for a reason and that we can learn something from every event in our lives. I also think that we are tested in proportion to our ability to handle things. So yes, the past two weeks have been horrible, painful and disheartening but look on the bright side:

I didn't have major head trauma.

My spine is fine.

My shoulder should heal well, with the help of modern medicine and a caring surgeon.

We were as ready as we could have been for the farm to run without me. The apprentices were fully trained and ready to be tested to see if they could run things in my absence! They have done fantastic job and I am so proud of them and grateful for their strength and maturity!

I have an amazing wife, great kids, wonderful friends and coworkers who have been supportive and helpful through it all.

I have medical insurance so I won't go into crippling debt.

Many of you at the farm who knew of my misfortune have really chipped in to help out (special thanks to Frank Haas!).

There's no way of knowing what might have happened had I not gone biking that day, but I'd like to think that I'll take this experience with me into the future. It will no doubt inform my future choices, hopefully in ways that keep me safe and sound for a long and healthy life, full of fun, challenge, and adventure. (But not too challenging nor too adventurous ;)

So with that I bid you a safe and happy week full of tasty organic melons! And if you have an opportunity to come and help out the farm crew in the field, don't hesitate to let us know. We'll be at least 1 hand short for a couple of months as I recover the use of my left arm. Thanks!

*****Submitted by Gail Haas for member Annie Scibienski*****

This exceptional award winning recipe is worth repeating. In 2008, Annie won Best in Show at the County Fair.

CARAMELIZED RED ONION RELISH (Yield: 2 cups.)

Ingredients

- 2 Large red onions, peeled

- ¼ cup firmly packed brown sugar
- 1 cup dry red wine
- 3 Tbsp balsamic vinegar
- 1/8 tsp each: salt and freshly ground pepper

Directions

1. Slice onions very thinly. Combine onions and sugar in a heavy non-stick skillet. Cook, uncovered, over medium-high heat for about 25 minutes or until the onions turn golden and start to caramelize, stirring frequently.
2. Stir in wine and vinegar. Bring to a boil over high heat, reduce heat to low and cook for about 15 minutes or until most of the liquid has evaporated, stirring frequently.
3. Season to taste with salt and pepper.
4. Ladle relish into clean, hot jars to within 1/2 inch of rim. Process 10 minutes.

*****Cooking Fresh Magazine*****

Heirloom Tomato Tart - Serves 4

This bright, flavorful tart makes a great supper, but it would also be delicious as an appetizer or for brunch.

Ingredients

- 1 large egg
- All-purpose flour
- 1 17.3-oz. package (2 sheets) puff pastry dough, thawed
- 3/4 cup (2 oz.) finely grated scamorza (you can substitute a firm, drier Mozzarella)
- 1/2 cup ricotta, at room temperature
- 1 Tbs. plus 2 tsp. chopped basil
- 2 tsp. finely chopped parsley
- 1/2 tsp. finely chopped garlic
- 1/2 tsp. lemon zest
- Kosher salt and freshly ground black pepper
- 2 lb. heirloom tomatoes, a combination of regular and cherry, cored, ends removed, and sliced into 1/4-inch-thick slices
- Flaked sea salt for serving

Directions

1. Position a rack in the center of the oven and heat the oven to 400°F. Line a large rimmed baking sheet with parchment.
2. In a small bowl, beat the egg with 2 tsp. water.
3. Lightly flour a work surface and unfold the sheets of pastry side by side. Brush a 1 -inch strip of egg wash on one side of one sheet of pastry. Overlap the other sheet by 1 inch on the egg wash. With a rolling pin, roll the joined section together, smoothing the creases all over the dough. Using a