

- 2 cloves garlic, minced
- To assemble the gratin:**
- 1-1/4 lb. ripe red tomatoes, cored and cut into 1/4-inch slices
 - 3/4 lb. (about 2 small) zucchini or other green summer squash, cut into 1/4-inch slices on the bias
 - 3/4 lb. (about 2 small) yellow summer squash or golden zucchini, cut into 1/4-inch slices on the bias
 - 3 Tbs. olive oil
 - 1/4 cup fresh thyme leaves
 - 1 tsp. coarse salt
 - 1-1/4 cups freshly grated parmigiano reggiano
 - Freshly ground black pepper to taste

Directions

To cook the onions:

1. In a medium skillet, heat the olive oil over medium heat. Add the onions and sauté, stirring frequently, until limp and golden brown, about 20 minutes. Reduce the heat to medium-low if they're browning too quickly.
2. Add the garlic and sauté until soft and fragrant, 1 to 2 minutes. Spread the onions and garlic evenly in the bottom of an oiled 2-qt. shallow gratin dish (preferably oval). Let cool.

To assemble the gratin:

1. Heat the oven to 375°F. Put the tomato slices on a shallow plate to drain for a few minutes and then discard the collected juices. In a medium bowl, toss the zucchini and squash slices with 1-1/2 Tbs. of the olive oil, 2 Tbs. of the thyme, and 1/2 tsp. of the salt. Reserve half of the cheese for the top of the gratin. Sprinkle 1 Tbs. of the thyme over the onions in the gratin. Starting at one end of the baking dish, lay a row of slightly overlapping tomato slices across the width of the dish and sprinkle with a little of the cheese. Next, lay a row of zucchini, overlapping the tomatoes by two-thirds, and sprinkle with cheese. Repeat with a row of squash, and then repeat rows, sprinkling each with cheese, until the gratin is full.
2. Season lightly with pepper and the remaining 1/2 tsp. salt. Drizzle the remaining 1-1/2 Tbs. olive oil over all. Combine the reserved cheese with the remaining 1 Tbs. thyme and sprinkle this over the whole gratin. Cook until well-browned all over and the juices have bubbled for a while and reduced considerably, 65 to 70 minutes. Let cool for at least 15 min. before serving.



Sisters Hill Farm

127 Sisters Hill Road, PO Box 22, Stanfordville, NY

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Notes from Apprentice Anna Metscher



WooWoo, Half way there! It is hard to believe but we are half way into the season. It seems like oh so long ago when we had the old spring friends spinach and radishes, but in no time at all we'll have winter squash and rutabaga and those favorite greens too. But who wants to think about those days from past and future when we are inundated by melons, basil, and most importantly (at least by my standards) TOMATOES! All the tomato beds have started to come on and we've been harvesting a lot. One tip: if you can't finish them before they get too ripe, freeze or can them to enjoy in the winter.

The weather in the microclimate of Sisters Hill Farm has been rather cooperative this season by most standards. Yes, we did take part in the hottest July on record, but many of the crops such as tomatoes love the heat—this week alone we harvested over 1400 pounds. Those less tolerant plants we were able to keep happy through irrigation. It's because of this nice weather, along with a bit of help from your friendly farmers, we're on track for a bumper season.

This isn't the case for many farms around the country, though. As you no doubt have heard the worst drought in more than fifty years is affecting the US with more than two-thirds under moderate to exceptional drought conditions. Few are left unaffected, large producers of commodity crops and small mixed crop and orchards are hurting and trying to avoid losses with the season half over. Some CSA farms in the Midwest have at best diminished share sizes or at worst stopped their season early because they couldn't produce any more. I mention this not to sadden you over the plight of farmers or to comment on climate change, but to say thank you for taking a chance with Sisters Hill Farm this year. Community Supported Agriculture is a risk we take together where you give us a payment in exchange for a share in the bounty. We both like it when this works out for the best (as this year has been so far), but members from previous years may remember when things don't go as planned, like last year's chilly and wet August and snowy October. It is hard not to be excited when things work out and the fields are in full production. In good years like this it's a joy to be in the

fields harvesting and watching things grow, and sharing in your enjoyment at distribution.

The Community is what makes me want to keep farming. It is with the hope of being a good steward of the land and to the community and my passion for it that I will return to Wisconsin to begin my own farm. Despite environmental hardships farmers will try new techniques to get a harvest, and even with financial hardships and the extra time spent preparing meals instead of eating out, families will join CSAs.

So thanks again for joining this season. It has been a pleasure tending and harvesting over the first half of the season, and here's to the second half being just as good!

Note from Your editor: Leave tomatoes at room temperature until you are ready to use them. Refrigeration causes a loss of flavor and a mealy texture. Temperatures colder than 50° will destroy flavor and texture.

******From FineCooking.com******

Slow-roasting will concentrate and caramelize the tomato flavor and gives them a meatier, more robust texture. We use them in pasta dishes. Any leftovers will keep in the refrigerator for a week or so. Roasted tomatoes can also be frozen

Slow-Roasted Summer Tomatoes

Ingredients

- 3 Tbs. plus 1 cup extra-virgin olive oil
- 4-1/2 to 5 lb. medium-large ripe beefsteak tomatoes (about 12), stemmed but not cored
- Kosher salt
- Granulated sugar
- Scant 1 Tbs. balsamic vinegar
- 3 to 4 cloves garlic, very thinly sliced
- 2 Tbs. fresh thyme leaves

Directions

1. Heat the oven to 350°F. Line a 12x17-inch rimmed baking sheet or two 9x12-inch rimmed baking sheets with foil. If you have parchment, put a sheet on top of the foil. Coat the pan or pans with 3 Tbs. of the olive oil.
2. Cut the tomatoes in half through the equator (not through the stem). Arrange the halves, cut side up, on the baking sheet, turning to coat their bottoms with some of the oil. Sprinkle a pinch each of salt and sugar over each half, and drizzle each with a few drops of balsamic vinegar. Arrange the garlic over the halves and top with a generous sprinkling of thyme. Pour the remaining 1 cup olive oil over and around the tomato halves.
3. Roast in the center of the oven until the tomatoes are concentrated, dark reddish brown (with deep browning around the edges and in places on the pan) and quite collapsed (at least half their original height; they will collapse more as they cool), about 3 hours for very ripe, fleshy tomatoes, about 4 hours for tomatoes that are less ripe or that have a high -water content. Let cool for at least 10 to 15 minutes and then serve warm or at room temperature. Be sure to reserve the tomato oil (keep refrigerated for up to a week) to use on its own or in a [vinaigrette](#).

******From FineCooking.com******

Andalusian Gazpacho

Ingredients

- 2 cloves garlic, sliced
- 1 large green bell pepper, seeded and coarsely chopped (to yield 2 cups)
- 1-1/2 lb. very red, ripe tomatoes (about 4 large), cut into large pieces
- 3-inch-long piece of baguette, sliced and dried overnight or until hard
- 1/2 cup good-quality extra-virgin olive oil
- 2 Tbs. sherry vinegar or red-wine vinegar; more to taste
- 2 tsp. coarse salt; more to taste
- Freshly ground black pepper (optional)
- 1 cup peeled, diced cucumber, for garnish
- 1 cup diced onion, for garnish (optional)

Directions

1. Put the garlic, green pepper, tomatoes, bread, olive oil, vinegar, and salt in a food processor. Pulse until the ingredients begin to purée (if the bread is hard, it may bounce about and take a while to break down); continue processing until the mixture is as fine a purée as possible, 3 to 5 minutes.
2. Pass the soup through a large fine sieve set over a large bowl, pressing until only solids remain in the sieve; discard the solids. Stir in 1/4 to 1/2 cup -water, or enough to give the soup the consistency of a thin milkshake. If you want a thicker soup, add less water, or none at all. Add more salt or vinegar to taste. Cover and refrigerate until well chilled. Ladle the gazpacho into chilled bowls or cups. Grind fresh pepper on top, if you want, and pass bowls of diced cucumber and onion, if using, so -people can garnish their own.

******From FineCooking.com******

Melons with Ginger Syrup -Yields 1/3 cup syrup

A little different way to serve cantaloupe . **Ingredients**

- 1/4 cup granulated sugar
- 3-1/2-inch-long piece fresh ginger (1 inch wide), peeled and very thinly sliced
- 8 cups mixed 3/4-inch melon cubes (from 5 to 8 lb. melon)
- Leaves from 5 sprigs mint (small leaves left whole; larger leaves sliced into thin strips)

Directions

1. Combine the sugar with 1/4 cup water in a small saucepan. Bring to a simmer over medium heat, stirring occasionally until the sugar dissolves. Add the ginger and reduce the heat to low. Cook for 7 minutes to let the ginger infuse. Strain through a fine sieve, let cool, and refrigerate until completely chilled.
2. Just before serving, mix the melon cubes in a large serving bowl and pour on just enough of the ginger syrup to lightly coat the melons, about 1/4 cup. Toss with the mint leaves.

******From FineCooking.com******

Zucchini & Summer Squash Gratin with Parmesan & Fresh Thyme

Ingredients

For the onions:

- 2 Tbs. olive oil
- 2 medium onions (14 oz. total), thinly sliced