

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

Red Potato Slices with Lemon & Olives - Serves 6

Ingredients

- Black peppercorns
- 2 lb. medium or large red potatoes (about 5 medium), scrubbed and sliced 1/4 inch thick
- 3 Tbs. olive oil; more for the pan
- 1 lemon, very thinly sliced (discard the ends and seeds)
- 2 cloves garlic, minced
- 1/4 cup chopped fresh flat-leaf parsley
- 1 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1/3 Cup pitted oil-cured olives (optional)

Directions

1. Position a rack in the center of the oven and heat the oven to 425°F.
2. Generously oil a large baking dish (9x13-inch works well, or use an oval gratin dish). In a large bowl, combine the potatoes, the 3 Tbs. oil, lemon slices, garlic, parsley, salt, and pepper; toss well.
3. Spread the potato mixture in the baking dish so the potatoes are evenly layered (it can be rustic looking).
4. Roast, turning the potatoes with a spatula every 20 min., until most of the potatoes are crisp and golden and the lemon skins are shriveled and caramelized, about 1 hour.
5. Scatter the olives, if using, over the potatoes for the last 3 to 5 min. of cooking.



Sisters Hill Farm

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

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Thanks for everyone who came to this weekend's picnic! It was a blast!



Hello Members,

This is the last time I'll be writing the newsletter this season and I'd like to spend my space here reflecting on three wonderful people I've spent the last 6 months with.

From the first few minutes into our interview, I knew that Dave was going to be the mentor I needed and wanted. He asked me tough questions and I appreciated that because it meant that he was serious about selecting the right person for the job. Every morning from the day we started in April, Dave has always greeted us with an enthusiastic "Good Morning". This enthusiasm permeates into his work and I've come to find it a pleasure to witness his excitement, which then envelops me, making whatever I am doing even more exciting. What I most admire about Dave is his work ethic and constant desire to improve and challenge himself, us and the farm. This is important to think about so as to not get too caught up in the moment and allows us to spend time maximizing our efficiency and thinking ahead. Most practically though, Dave is teaching us how to run a sustainable farm, not just in regards to our growing practices, but as a solvent business. Having the know-how in both those arenas is what's going to allow me to become a successful farmer in the future.

Next comes Julia. She possesses a drive and determination that I admire, and her willingness to dive in, try farming and be open to all the joys and struggles it may bring is such an inspiration. Her devotion to family and friends is unwavering and I will be forever influenced by her ability to give. I know that after spending this time with Julia that I will have a friend for life. We already have plans to attend a Young Farmer Conference after our season is over.

Rose tirelessly gives herself to this apprenticeship and can do it while singing a delightful song. She's always willing to help and go the extra mile, whether it be washing bins for hours at a time or pulling the heavier load. Rose is always trying to be better at whatever she does and this I admire most. It's tough to look critically at oneself and find those places for improvement but Rose does so without hesitation and I will surely walk away from this experience taking cues from her.

We three apprentices are bound by our communal desire to change the world, one carrot at a time. It's those moments in the field or in the kitchen, talking about what we would do on our own farms someday, how wonderful it would be to grow food for the people that need it most, the merits of permaculture or the sickening reality of factory farms and GMO's. We inspire one another, have used each

other as sounding boards, and can now come to one another when we need a friend. These women are strong and capable, and I am so thankful to know them. They are the future farmers of America!

My apprenticeship at Sisters Hill Farm has provided me a strong foundation for my future farming goals. I can't say thank you enough to Dave and Sister Mary Ann for giving me the chance to work here and do it all over again next season!

Thanks so much to all the members who support the farm with your shares and volunteer work! You make it all happen.

See you next year,

Audrey

*****From From Epicurios.com*****

Grilled Pimiento Cheese and Fried Green—Serves 4

Ingredients

Pimiento cheese:

- ¾ cup shredded mozzarella
- ¾ cup shredded sharp cheddar
- ¼ cup mayonnaise
- 2 ounces cream cheese, room temperature
- 2 tablespoons chopped roasted red pepper
- ½ teaspoon hot pepper sauce
- ¼ teaspoon garlic powder
- Kosher salt

Fried green tomatoes and assembly:

- 2 large green tomatoes, sliced 1/3" thick
- Kosher salt, freshly ground pepper
- 2 large eggs
- 1 teaspoon hot pepper sauce
- 1 cup all-purpose flour
- 1 ½ teaspoon garlic powder
- 1 teaspoon paprika
- 2 cups panko (Japanese breadcrumbs)
- Vegetable oil (for frying; about 3 cups)
- 4 ciabatta rolls, split
- 8 slices bacon, cooked until crisp

Special equipment: A deep-fry thermometer

Directions

For pimiento cheese:

1. Mix mozzarella, cheddar, mayonnaise, cream cheese, roasted pepper, hot sauce, and garlic powder in a medium bowl; season with salt.

For fried green tomatoes and assembly:

1. Place tomatoes on a large paper towel-lined baking sheet and season

with salt and pepper. Whisk eggs and hot sauce in a shallow medium bowl. Whisk flour, garlic powder, and paprika in another shallow medium bowl. Place panko in a third shallow medium bowl.

2. Using paper towels, pat tomatoes dry. Working in batches, dredge in flour mixture, shaking off excess. Coat with egg mixture, allowing excess to drip back into bowl. Coat with panko, pressing to adhere.
3. Pour oil into a large deep skillet to a depth of 1" and heat over medium heat until thermometer registers 350°. Working in batches, fry tomatoes, turning halfway through, until golden brown and crisp, about 3 minutes per batch. Transfer to a paper towel-lined baking sheet to drain.
4. Meanwhile, preheat broiler. Spread cut sides of each roll with pimiento cheese. Place rolls, pimiento cheese side up, on a baking sheet and broil until cheese is melted, about 2 minutes. Build sandwiches with rolls, cooked bacon, and fried green tomatoes.

*****From Epicurios.com*****

Fried Green Tomatoes - Makes 4 to 6 servings

Ingredients

- 4 large, firm green tomatoes, cut crosswise into 1/2-inch slices
- Kosher salt and freshly ground black pepper to taste
- 1 cup finely ground cornmeal
- 1 teaspoon paprika or pimentón (a Spanish smoked paprika, available at latienda.com)
- 2 eggs
- Vegetable oil

Directions

1. Sprinkle the tomato slices with the salt and pepper; set aside.
2. Combine the cornmeal and paprika in a shallow bowl. In another bowl, beat the eggs.
3. Cover the bottom of a heavy skillet with 1/2 inch of oil, then place it over medium-high heat.
4. Coat the tomato slices in the egg, then dredge them in the cornmeal mixture.
5. Fry as many tomatoes as fit comfortably in the pan until nicely browned, about 2 minutes a side.
6. Transfer them to a paper towel-lined platter. Repeat until all the tomatoes are cooked.

*****From Fine Cooking in Season Cookbook.com*****

Keeping Your Potatoes Fresh

Potatoes should be stored in a dark, cool (45° to 50°F), dry place, with good air circulation—so not in plastic bags. If the temperature is too cold, however, some of the potatoes' starches will turn into sugars. Not only does this taste unpleasant, but the extra sugars also lead to overbrowning during cooking. If a potato winds up in cold storage, you can convert the sugars back to starches by storing it at room temperature for a few days.