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- Slide onto a platter and cut into 4 wedges.

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

Tomato, Garlic, and Potato Frittata

Ingredients

- 6 whole large eggs
- 2 large egg whites
- 1/2 cup finely grated parmesan (2 ounces)
- 1/3 cup thinly sliced fresh basil
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 4 garlic cloves, thinly sliced
- 3 tablespoons olive oil
- 1/2 pound boiling potatoes, peeled and cut into 1/4-inch dice
- 2 cups grape tomatoes or halved cherry tomatoes (6 oz)

Directions

- Whisk together whole eggs, whites, 1/4 cup parmesan, basil, 1/2 teaspoon salt, and 1/4 teaspoon pepper in large bowl.
- Preheat broiler.
- Cook garlic in 1 tablespoon oil in a 10-inch heavy skillet (preferably nonstick and ovenproof) over moderate heat, stirring, until golden, about 1 minute. Transfer garlic with a slotted spoon to a bowl.
- Add potatoes to skillet and sauté over moderately high heat, stirring, until just tender, about 6 minutes. Transfer with a slotted spoon to bowl with garlic.
- Add 1 tablespoon oil and tomatoes to skillet and cook over moderately high heat, stirring, until tomatoes brown and skins split, about 4 minutes.
- Add remaining tablespoon oil and potatoes with garlic to skillet, spreading evenly, and sprinkle with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper.
- Pour egg over vegetables and cook over moderately high heat, lifting up cooked egg around edges to let uncooked egg flow underneath, 3 minutes. Reduce heat to moderate and cook, covered, 5 minutes more (center will be moist).
- Remove lid and broil frittata 5 to 7 inches from heat until set, about 5 minutes. Sprinkle top evenly with remaining 1/4 cup parmesan, then broil until cheese melts and frittata is golden brown, 2 to 3 minutes more.
- Slide onto a platter and cut into 4 wedges.



Sisters Hill Farm

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

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Field notes from our Apprentice D

The other morning while harvesting, we saw our breath for the first time since the warm weather has started to wane. Personally, I do enjoy Autumn. The cooler weather can be such a reprieve from frying-pan-hot August, but, I love everything about Summer. Even the humidity if you can believe it. The cool mornings have been revealing some subtle smells of Autumn. That sort of crunchy-leave smell that creeps in, early in the morning. We are dressing a bit warmer this week and with the added layers I feel as though I have been getting a bit nostalgic about my time here at Sisters Hill.

We conclude our apprenticeship in just under two months. The remaining time we have here will of course focus on the continued harvest, but also learning how to put the farm to rest for the Winter months. Although I am looking very forward to those tasks and new experiences, I can't help but be excited about my work next season and applying all of the stellar knowledge I learned from Dave this season. One of Dave's strongest assets, recording keeping, was believe it or not, one of the biggest factors for me to be excited about working here when I interviewed back in February. Recording keeping? Really, D., you may be asking yourself, but oh yes, I get really excited about it.

By record keeping, I am not just referring to the financial information about the farm, but more regarding all of the nuanced and important information such as: maps of the farm, where the crops have been placed in the last several seasons, what's growing where now, harvest totals, who are the CSA members, their contact info, how long have they been a member - just to name a few. Ok, so why is this information important? Well, this may be obvious to everyone else but in the last several years, while working in urban farming and specifically for the last year on a project about recording keeping or "data collection" as we called it, I truly began to understand the importance of not just recording keeping, but organized record keeping.

For a little over a year, I have been working with two NYC organizations that have joined forces to help empower NYC urban food growers record data about their work. The project is named for one of the orgs, Farming Concrete, and was created by my friend whose intention was to create a platform for urban food growers to track, record and organize the

amount of food they grow in community gardens, urban farms and school gardens. Land is a precious commodity in NYC, and for city people who vie to hold onto green spaces so that they can continue to have healthy spaces to grow food that often supplements households, neighborhood culture and peace of mind, having transparent and organized data about this work can be vital to citizens and communities having their voices heard when land access is being threatened to be taken away.

When I began my work in urban agriculture, I was exposed to people who quickly became my mentors for many reasons, but a key characteristic I found in most of them was their keen ability to track, record and organize the data of their work. It's not like I had never recorded data and organized it in my previous jobs, but it certainly was an achilles heel of mine and it wasn't something I ever felt vested to do with such vigor. In urban agriculture, whether at the professional or amateur level, groups and individuals were vying for money, land access and/or a community/political support. Personally, it wasn't until I was exposed to the survival of these projects, who were dependent on organized information of their work, did I finally understand how vital record keeping is, which eventually led me to be a huge campaigner for it. Additionally, what can often get lost between all of the lines of numbers and hard data, are the supportive and anecdotal stories of people's lives, their triumphs and their losses regarding their work. So if none of that gets recorded or recorded well, that's when I have seen some projects fail or underperform.

Record keeping doesn't have to be so square and boring. Simply put, record keeping is storytelling, and that isn't anything new to me or anyone else for that matter. So I feel that if I remember to accompany all of the hard data with the anecdotal stories that farming and growing food is so rich with, my business and community will have so much to be nourished by.

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

Smashed-Potato Tomato Gratin

Ingredients

- 3 pounds yellow-fleshed potatoes such as Yukon Gold
- 1/2 cup milk
- 1 stick (1/2 cup) unsalted butter
- 1 cup Kalamata olives
- 4 scallions
- 1 garlic clove
- 1/2 cup fresh parsley leaves
- 3 cups fresh bread crumbs
- 1/2 cup freshly grated Parmesan (about 1 1/2 ounces)
- 3 pounds vine-ripened red or yellow tomatoes (about 7 medium)

Directions

1. In a 4-quart heavy kettle cover potatoes with salted cold water by 2 inches and simmer until tender, about 30 minutes. While potatoes are simmering, in a small saucepan heat milk with 6 tablespoons butter over moderate heat until butter is melted. Remove pan from heat and keep mixture warm, covered. Pit olives and separately chop olives and scallions. In a colander drain potatoes and when just cool enough to handle, peel. Coarsely smash potatoes with a potato masher and gently

- fold in milk mixture, olives, scallions, and salt and pepper to taste.
2. Preheat oven to 400°F. and butter a 3-quart gratin dish (about 15 by 10 by 2 inches).
3. Mince garlic and chop parsley. In a nonstick skillet heat remaining 2 tablespoons butter over moderate heat until foam subsides and cook garlic, stirring, until fragrant, about 1 minute. Add bread crumbs and cook, stirring, until golden. Transfer mixture to a bowl and cool. Stir in parsley and Parmesan and season with salt and pepper.
4. Cut tomatoes into 1/4-inch-thick slices. Spread potatoes in gratin dish and top with tomatoes, overlapping them to completely cover potatoes. Sprinkle crumb mixture over tomatoes and bake gratin in middle of oven until top is golden brown and tomatoes are tender, about 25 minutes. Gratin may be made 1 day ahead and cooled completely, uncovered, before being chilled, covered. Reheat gratin, uncovered.

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- 4 garlic cloves, thinly sliced
- 3 tablespoons olive oil
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- 2 cups grape tomatoes or halved cherry tomatoes (6 oz)

Directions

1. Whisk together whole eggs, whites, 1/4 cup parmesan, basil, 1/2 teaspoon salt, and 1/4 teaspoon pepper in large bowl.
2. Preheat broiler.
3. Cook garlic in 1 tablespoon oil in a 10-inch heavy skillet (preferably non-stick and ovenproof) over moderate heat, stirring, until golden, about 1 minute. Transfer garlic with a slotted spoon to a bowl.
4. Add potatoes to skillet and sauté over moderately high heat, stirring, until just tender, about 6 minutes. Transfer with a slotted spoon to bowl with garlic.
5. Add 1 tablespoon oil and tomatoes to skillet and cook over moderately high heat, stirring, until tomatoes brown and skins split, about 4 minutes.
6. Add remaining tablespoon oil and potatoes with garlic to skillet, spreading evenly, and sprinkle with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper.
7. Pour egg over vegetables and cook over moderately high heat, lifting up cooked egg around edges to let uncooked egg flow underneath, 3 minutes. Reduce heat to moderate and cook, covered, 5 minutes more (center will be moist).
8. Remove lid and broil frittata 5 to 7 inches from heat until set, about 5 minutes. Sprinkle top evenly with remaining 1/4 cup parmesan, then broil