

ly, about every 1/8 inch, being careful not to slice all the way through to the bottom. The shape of the spoon should help prevent it.

3. Place the potatoes on the prepared baking sheet. Sprinkle the garlic evenly over all the potatoes, and use your fingers to push it into the slits. Drizzle with the olive oil and sprinkle with the salt and pepper. Bake until tender and browned, 60 to 70 minutes.

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

Summer Squash Sauté - Makes 4 servings

Ingredients

- 2 pounds summer squash and/or zucchini, cut into matchsticks
- 1 teaspoon kosher salt plus more
- 1/4 cup sliced almonds
- 2 tablespoons olive oil
- 2 garlic cloves, sliced
- 1/4 teaspoon crushed red pepper flakes
- 1/4 cup finely grated Parmesan
- Freshly ground black pepper

Directions

1. Place squash in a colander set in the sink or over a large bowl and toss with 1 teaspoon salt. Let squash stand 10 minutes, then squeeze well to remove as much excess moisture as possible (do not rinse).
2. Meanwhile, toast almonds in a large dry skillet over medium heat, tossing occasionally, until lightly browned, about 3 minutes. Transfer to a plate; let cool.
3. Heat oil in same skillet over medium heat. Add garlic and red pepper flakes and cook, stirring often, until fragrant but not browned, about 2 minutes. Add squash and cook, tossing occasionally, until crisptender, about 5 minutes. Fold in Parmesan and season with salt and pepper. Fold in almonds.
4. 1 Dish, 4 Ways Switch up this squash sauté with different flavor combinations:

Chile + Lime: Cook 1 chopped jalapeño along with garlic and red pepper flakes. Omit almonds and cheese and finish squash with lime juice and toasted pepitas.

Carrot + Miso: Shred 1 large carrot and cook with the squash. Whisk 1 tablespoon white miso and 1 tablespoon rice vinegar; stir in miso mixture at the end instead of cheese.

Cumin + Coriander: Add 1/2 teaspoon each of ground cumin and ground coriander while sautéing the garlic and red pepper flakes. Serve with a dollop of plain Greek yogurt.



Sisters Hill Farm

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The Farm Picnic was a blast! Thanks to all who came!

Field notes from Alison

As Labor Day quickly approaches (can you believe it?!), I can't help but recall the giddiness that I used to feel as a child when this time of year would roll around. Late August always brought with it the anticipation of the first day of school (and of course, finally being able to wear my NEW sneakers), the eagerness to see old friends after a summer of separate adventures and a nostalgic farewell to a season of few obligations, bare feet and no bedtime.

As I've grown up, the associations attached to different times of year have developed and evolved. Specifically over the past few years, farming has added a more culinary connection to the calendar year. Before I began apprenticing if you had asked me when asparagus was in season, I would have given you an answer, probably along the lines of, "...sometime when it's not snowing?"

Local small-scale farming takes the season-less grocery store and turns it on its head. Convenience is, well...convenient, I get it (and don't get me wrong, my eyes still light up when I see avocados on sale), but with that all-access pass, there is an amount of appreciation and gratitude that is lost for the actual local availability of a specific item. Sort of like the way I always like my favorite song the tiniest bit more when it randomly comes on the radio than when I play it by my own volition; appreciating what the earth and your climate are producing in that exact moment, with the precise given conditions, feels a little bit more like discovering a treasure than just being able to have whatever you want. The seasons no longer solely evoke anticipation of a certain forecast, but enthusiasm for the forthcoming fare.

Over the past few months, I've experienced the spicy bite of arugula after a long greens-less winter, the magical medley of sweet and tart in that first cherry tomato, and the refreshingly cool explosion of the first bite of a long-anticipated watermelon sliced right there in the field. Now, as the season continues to unfold, I eagerly anticipate the warm charm of the winter squash to come and remind myself how important it is to savor each and every bite of this bountiful season while it is upon us.

Because after all, asparagus is only in season during the spring, and while I can still run out to the store and pick up a bunch right now, no late-August stalk will ever compare to the flavor of that sweet, tender shoot from April, grown right here in our backyard.

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

Arugula and Fontina Frittata - Makes 4 servings

Ingredients

- 1 garlic clove, halved
- 1 1/2 tablespoons extra-virgin olive oil
- 5 oz baby arugula (7 cups packed)
- 6 large eggs
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 lb Fontina, rind discarded and cheese cut into 1/2-inch cubes

Directions

1. Preheat broiler.
2. Cook garlic in oil in a 10-inch well-seasoned cast-iron or other ovenproof skillet over moderate heat, stirring occasionally, until golden, about 2 minutes. Discard garlic and add arugula, then cook, stirring frequently, until wilted, 1 to 2 minutes.
3. Whisk together eggs, salt, and pepper until combined, then pour over arugula in skillet and cook, undisturbed, over moderate heat until almost set, 5 to 6 minutes. Sprinkle cheese evenly on top and broil 4 to 5 inches from heat until eggs are just set and cheese is melted, 1 to 2 minutes.

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

Arugula and Bacon Quiche - Makes 6 to 8 servings

Ingredients

Crust

- 1 1/2 cups all purpose flour
- 1/2 teaspoon salt
- 6 tablespoons (3/4 stick) chilled unsalted butter, cut into 1/2-inch pieces
- 3 tablespoons chilled solid vegetable shortening, cut into small pieces
- 4 tablespoons (about) ice water

Filling

- 6 bacon slices, cut into 1/2-inch pieces
- 1/2 cup chopped shallots
- 8 ounces arugula, stems trimmed, leaves coarsely chopped (about 5 1/2 cups)
- 2 teaspoons balsamic vinegar
- 1 cup whipping cream
- 3 large eggs
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 3/4 cup shredded Gruyère cheese (about 2 1/2 ounces)

Directions

1. **For crust:** Blend flour and salt in processor. Add butter and shortening. Using on/off turns, process until mixture resembles coarse meal. Mix in enough ice water to form moist clumps. Gather dough into ball; flatten into

disk. Wrap in plastic and chill until dough is firm enough to roll out, about 30 minutes. Roll out dough on floured surface to 12-inch round. Transfer to 9-inch-diameter tart pan with removable bottom. Trim dough overhang to 1 inch. Fold overhang in and press, forming double-thick high-standing sides. Pierce crust all over with fork. Freeze crust 30 minutes. (Can be made 1 day ahead. Cover and keep frozen.)

2. Position rack in center of oven and preheat to 400°F. Bake crust until golden brown, piercing with fork if crust bubbles, about 20 minutes. Transfer crust to rack. Reduce temperature to 375°F.

3. For filling:

Cook bacon in heavy medium skillet over medium-high heat until crisp, about 5 minutes. Using slotted spoon, transfer to paper towels and drain. Add shallots to same skillet and sauté until tender, about 2 minutes. Add arugula and sauté until just wilted, about 1 minute. Remove from heat. Add balsamic vinegar; toss to combine.

4. Sprinkle arugula mixture, then bacon over crust. Whisk cream, eggs, salt and pepper in large bowl to blend. Stir in cheese. Pour mixture into crust.
5. Bake quiche until filling is slightly puffed and golden, about 35 minutes. Let stand 10 minutes. Cut into wedges.

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

Arugula, Mushroom, and Radish Salad - Serves 4 to 6

Ingredients

- 2 large bunches of arugula, coarse stems discarded and the leaves washed well and spun dry (about 8 packed cups)
- 2 cups thinly sliced mushrooms
- 1 cup shredded radish
- 3 tablespoons olive oil
- 1 1/2 tablespoons fresh lemon juice
- Parmesan curls formed with a vegetable peeler

Directions

1. In a large bowl combine the arugula, the mushrooms, and the radish, drizzle the oil over the salad, and toss the salad gently. Sprinkle the salad with the lemon juice and salt and pepper to taste, toss it, and serve it topped with the Parmesan.

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

Red Hasselback Potatoes - 8 servings

Ingredients

- Cooking spray
- 2 1/2 pounds medium red-skin potatoes (about 8), scrubbed
- 6 garlic cloves, chopped
- 1/4 cup olive oil
- 2 teaspoons kosher salt
- Freshly ground black pepper

Directions

1. Preheat the oven to 375°F. Spray a baking sheet with cooking spray.
2. Place each potato in a large wooden spoon. Thinly slice the potato vertical-