

Directions

1. Preheat oven to 400°F.
2. Beat egg in a large bowl. Stir in shallots, parsley, salt and pepper. Place shredded squash in the center of a clean kitchen towel; gather up the ends and twist to squeeze out any liquid. Add the squash and cheese to the bowl; stir to combine.
3. Heat oil in a large nonstick skillet over medium heat. Pack a 1/3-cup measuring cup with the squash mixture and unmold it into the pan; gently pat it down to form a 3-inch cake. Repeat, making 4 squash cakes. Cook until browned and crispy on the bottom, 3 to 4 minutes. Gently turn the cakes over and transfer the pan to the oven. Bake for 10 minutes. Serve immediately.

*****From *EatingWell.com******

Eggplant Parmesan Pizza - 4 servings

Ingredients

- 1 small eggplant, (about 12 ounces)
- Yellow cornmeal, for dusting
- 1 pound Easy Whole-Wheat Pizza Dough, or other prepared dough (recipe follows)
- 3/4 cup prepared marinara sauce
- 2 tablespoons chopped fresh basil
- 1 medium clove garlic, minced medium clove garlic, minced
- 3/4 cup thinly shaved Parmigiano-Reggiano cheese, (see Tip)

Directions

1. Cut eggplant into 1/2-inch thick rounds. Grill in the oven or on top of stove in a grill pan until marked and softened., turning once, 4 to 6 minutes. Let cool slightly, then thinly slice into strips.
2. Place pizza stone in 450° on the lowest rack for 20 minutes
3. Sprinkle cornmeal onto a pizza peel or large baking sheet. Roll out the dough and transfer it to the prepared peel or baking sheet, making sure the underside of the dough is completely coated with cornmeal.
4. Roll out the dough and place on a cornmeal-dusted pizza peel or inverted baking sheet, using enough cornmeal so that the dough slides easily. Slide the dough onto the preheated stone and cook until the bottom begins to crisp, about 3 minutes.
5. Remove the crust from the oven using a large spatula and place it uncooked-side down on the peel or baking sheet, making sure the underside of the crust is completely coated with cornmeal.
6. Quickly add the toppings and slide the pizza back onto the stone. Continue baking until the toppings are hot and the bottom of the crust has browned, 12 to 15 minutes.

Tip: Use a vegetable peeler to shave curls off a block of hard cheeses, like Parmigiano-Reggiano or Pecorino Romano cheese.



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Comments from Dev Gingrich

I know the official first day of summer was a few weeks ago but this past week marked the real start in my mind. Between this crazy muggy heat, the taste of the first true summer crops, and the general craziness of the season setting in, I think summer is now officially here to stay. This week has been so exciting and exhausting and ultimately extremely rewarding. We started harvesting all kinds of new fun summer crops-eggplants, beets, and our first hoop house tomatoes! Also, if you haven't been up there to check them out yet go now! They're already taller than Dave and climbing up the house like wild.

Not only are the tomatoes growing up fast but as are the weeds. It's an inevitable part of growing veggies and as the intensity of the weed pressure varies as does my overall outlook of the farm. At times this past week the pressure of some very healthy purslane and lightning fast quick weed has crept up and added increasing stress as I walked from field to field. During these times I try to step back, take a breath, look at the whole farm, think about the areas that are doing really well (go winter squash!). From there I can come up with a game plan for what to tackle next to keep the farm in good shape. It's not always easy to decide what to jump into, but it is always rewarding to look back down a bed and see it freshly cleared of weeds.

I think it's safe to say this isn't necessarily the season I thought it was going to be. Between Dave's back being injured and this crazy dry weather there have certainly been lots of unexpected situations. At the same time when I walk around the farm I feel good about where we stand. We've finished nearly all the greenhouse seeding for this season and in just a few short weeks our fall brassicas will go in and we'll start to cross the hump of the summer.

The biggest help this season has been the good fortune of having such an amazing crew. Sam and Breezy are some of the greatest coworkers I could've asked for. Over these past few months the ups and downs of the season have brought us closer and made us an even tighter team. Just the other day we needed to get a lot of ground worked up for our final plantings of fall greens. We each hopped on a different tractor and got going chiseling, tilling, mowing, and marking up beds across the farm. Although a bit comical at times, chasing each other around on tractors, it felt great for us all to be at a point where we could function independently of each other while working towards one larger goal. I think this independence marks a strong crew. Though many tasks on the farm are group projects, the ability for us each to have the skills, knowledge, and confidence to break off in order to more efficiently complete a task is very rewarding. I feel endlessly grateful to work

with Sam and Breezy every day and am constantly pleased and amazed at all we can accomplish.

Not only does the support of Sam and Breezy help calm and focus me on a daily basis, but the warm and consistent support of our larger community here always surprises and comforts me. Whether it was helping us harvest all 6,500 heads of garlic on the 4th of July, or making smaller comments and suggestions at distribution, or sharing new recipes with us, I am so thrilled to be part of such an active and enriching community.

So the weeds might be getting a little wild and the rain might only be a tease, but I feel so grateful to be here this season surrounded by so many helpful, kind, intelligent, and interesting people. Sometimes I like to go to the way back of the upper field by the tomatoes at sunset and look out at the farm. From this angle, slightly down slope from the barns, looking out at the whole field, I feel like a tiny human. There are times where the beauty of this place and the humbling nature of this work just catch up to you and hit you hard. This week I feel especially grateful I get to work every day to share this good food with you! Cheers to summer and happy eating!

******From EatingWell.com******

Roasted Beet Salad - 8 servings

Ingredients

- 1 1/2 pounds baby beets with greens attached
- 1 head garlic
- 4 tablespoons extra-virgin olive oil, divided
- 3/4 teaspoon kosher salt, divided
- 1 cup distilled white vinegar
- 1/4 cup sugar
- 1/2 cup finely chopped toasted walnuts
- 1/4 cup finely chopped red onion
- 1/4 cup chopped fresh dill

Directions

1. Preheat oven to 325°F.
2. Rinse beets well. Cut off the greens, then cut the leaves off the stalks. Set the leaves and stalks aside. Remove excess papery skin from garlic head without separating the cloves, then cut the head in half horizontally.
3. Toss the beets, garlic, 2 tablespoons oil and 1/2 teaspoon salt in a small baking pan, such as a bread pan. Cover with foil. Roast until tender, 1 to 1 1/4 hours. Let cool slightly.
4. Whisk vinegar and sugar in a medium bowl. Squeeze the garlic cloves out of their skins into the bowl. Peel and dice the beets; add to the bowl. Let marinate at room temperature for at least 2 hours and up to 1 day.
5. Finely chop the beet stalks and very thinly slice the greens; place in a large bowl. Scoop the beets from the pickling liquid with a slotted spoon and add to the bowl. Drizzle the beet mixture with 1/4 cup of the pickling liquid. Add walnuts, onion, dill, the remaining 2 tablespoons oil and 1/4 teaspoon salt and gently toss to combine.

******From EatingWell.com******

Beet & Goat Cheese Quesadillas with Chile-Lime Crema - 4 servings

Ingredients

Crema

- 1/2 cup whole-milk plain yogurt
- 1 teaspoon lime zest
- 1 tablespoon lime juice
- 1/8 teaspoon chili powder
- Pinch of salt

Quesadillas

- 1 medium-large beet, peeled and cut into 1/2-inch pieces
- 2 teaspoons chili powder
- Pinch of salt
- Pinch of ground pepper
- 2 tablespoons extra-virgin olive oil, divided
- 1 clove garlic, minced
- 3 ounces beet greens or spinach, coarsely chopped (about 3 cups)
- 4 8-inch whole-wheat flour tortillas
- 4 ounces crumbled goat cheese

Directions

1. To prepare crema: Whisk yogurt, lime zest, lime juice, 1/8 teaspoon chili powder and a pinch of salt in a small bowl. Set aside.
2. To prepare quesadillas: Bring about 1 inch of water to a boil in a large saucepan fitted with a steamer basket. Add beet, cover and steam until fork-tender, 8 to 10 minutes. Transfer to a medium bowl and toss with chili powder, salt and pepper; lightly mash with a fork.
3. Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Add garlic and cook, stirring, for 30 seconds. Add beet greens (or spinach) and cook, stirring, until slightly wilted, 1 to 2 minutes. Stir the greens into the mashed beets. Wipe out the skillet.
4. Spoon about 1/3 cup of the beet mixture and a scant 1/4 cup goat cheese onto each tortilla; fold closed.
5. Using 1 1/2 teaspoons oil per batch, cook quesadillas in the skillet over medium heat, 2 at a time, until lightly browned, 3 to 4 minutes per side. Serve with the crema.

**** *From EatingWell.com* ****

Parmesan-Squash Cakes - 4 servings

Ingredients

- 1 large egg
- 2/3 cup finely chopped shallots
- 1 tablespoon chopped flat-leaf parsley
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 cups shredded seeded summer squash, (2-3 medium, about 1 pound; see Tip)
- 1/2 cup freshly grated Parmesan cheese
- 1 tablespoon extra-virgin olive oil