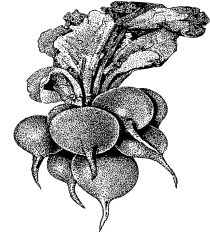




# Lettuce Connect

## East Farms CSA Newsletter

August 23, 2004



### Message from Jeremy

Thanks to everyone that came out and picked tomatoes. For those of you that were there, you will have noticed that the weeds are growing quite well. This cooler weather has been good for the weeds but bad for the tomatoes. They haven't been ripening and producing like I hoped.

We will have carrots later in the year. If you recall, the hail killed the first planting. The carrots you will receive will be short but good.

### Care and Storage

Hold tomatoes at room temperature for up to 1 week, longer if still ripening. Do not refrigerate. If you have damaged tomatoes, they will deteriorate quickly, as will cut tomatoes.

Not fully ripe tomatoes will continue to ripen stored out of the sun at 60-75 degrees F.

### Upcoming Events

Mark your calendars for September 18<sup>th</sup> for our next field event. We haven't decided yet exactly what it will be. Keep your eyes

focused here in future newsletters for an update.

### Featured Recipes

#### Tomato-Herb Sauce

8 large ripe red tomatoes, cored and halved  
20 fresh chives  
3 sprigs fresh rosemary  
4 sprigs fresh thyme  
4 sprigs fresh oregano  
2 sprigs fresh spearmint  
1 sprig fresh savory  
Coarse salt and freshly ground black pepper

Place the tomatoes in a large pot, bring to a boil, and boil until they have released their juices, about 10 minutes. Reduce the heat to low. In the meantime, tie the herbs together into a bundle with kitchen string. Add the herb bundle to the pot. Simmer slowly until the sauce has reduced by two thirds and is thick, about 2 hours.

Remove the herb bundle and discard. Pass the sauce through a food mill fitted with the finest blade or a fine sieve. Season to taste with salt and pepper. The sauce can be refrigerated for up to 2 days or frozen for 2 months.

Makes about 5 cups.

You Say Tomato, Joanne Weir

## Sweet Corn and Tomato Salad with Fresh Cilantro

10 ears fresh corn, husked  
2 pounds plum tomatoes, cut into ½" cubes  
¾ cup finely chopped red onion  
½ cup chopped fresh cilantro  
¼ cup extra-virgin olive oil  
1 tbsp red wine vinegar

Cook corn in large pot of boiling, salted water until just tender, about 5 minutes. Drain; cool to room temperature. Cut corn kernels from cobs. Transfer corn to large bowl. Add remaining ingredients; toss to blend. Season salad to taste with salt and pepper. (Can be made 2 hours ahead. Let stand at room temperature, tossing occasionally.

## Sweet-and-Sour Cucumbers with Fresh Dill

2 cucumbers, unpeeled, very thinly sliced  
1 tbsp coarse kosher salt  
½ cup distilled