

The Acorn Angle...

August 21st, 2018



WHAT'S FRESH THIS WEEK?

Tomatillos, Beets, Tomatoes, Beans, Green Onions, Zucchini, Summer Squash, Green Bell Peppers, Cucumbers, Carrots, Kale, Lettuce, Herbs (Basil, Italian Parsley, Curly Parsley, Mint, Dill)

Find our order link at: www.oldoakfamilyfarm.com/direct-orders - Additional information and prices will be detailed.

Hello!

Rain showers always feel refreshing on a hot day. Yesterday's rain was just what the plants needed (and we didn't mind getting soaked either). We have been fortunate with precipitation this summer. We have had timely rain showers all summer - and we are very thankful for that. Unfortunately this hasn't been the case with everyone in our area. Summer rain storms and showers can be very spotty in their coverage.

Our basil is at peak production right now and we are offering a sale. Buy 2 or more bunches and save! Check the online form for more information. Stock up and make some pesto, or just eat it fresh with tomatoes and mozzarella.

I can't believe it is already mid-August. We have 9 CSA weeks following this one. Just a reminder - we are taking off on September 4th, following Labor day.

Stay cool and happy eating!
~Kyle, CSA Manager, 608.386.8066

Meal ideas for the week:

Breakfast - Poached eggs with fresh bread and pesto sauce.
Lunch - BLT or a BLAT (bacon, lettuce, avocado, tomato)
Snack - Crackers dipped in pesto.
Dinner - Tacos with fresh veggie toppings.
Dessert - Beet cake.

There will be **NO CSA ORDERS** on Tuesday, September 4th. We hope you enjoy your long Labor Day weekend, and the start to school. We will resume with orders on Sept. 11th.

All of you should have been notified by email or with a paper copy of your current **CSA CREDIT**. We will update you again at the beginning of September. Please contact Kyle at any point if you have questions or want to check your balance.

If you are missing anything from your **CSA ORDER** or if your total is incorrect, please let us know. Kyle: 608.386.8066

RECIPE IDEAS

Don't Knock it Till You Try it, Beet Cake

4 eggs
2 cups sugar
1 cup vegetable oil
2 cups flour (I used 1 cup white, and 1 cup wheat)
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon cinnamon
2 teaspoons vanilla
3 cups shredded **fresh beets**
1 cup chopped walnuts

Heat oven to 350 °, grease and flour 13×9 baking pan. Beat eggs, sugar and oil until light and fluffy. Sift together flour, baking powder, baking soda and cinnamon. Add to egg mixture and mix well.

Add vanilla, beets and walnuts. Beat for 1 minute on medium speed. Pour into pan, bake for 45 minutes, or until a toothpick comes out clean.

Pesto

1/4 cup pine nuts, lightly toasted
2 cups **basil leaves**, washed and packed
2 cloves garlic, peeled
1/3 cup grated parmesan cheese
1/3 cup olive oil
salt to taste

Heat a skillet (or pan) over medium-high heat; toast pine nuts until golden, tossing occasionally in the pan. Add the pine nuts to the bowl of your food processor along with the basil, garlic and parmesan cheese; pulse until finely chopped (scrape down the sides of the food processor if needed).

With the processor running, gradually add the olive oil in a thin stream until the pesto comes together and is well combined. (Scrape down the sides of the food processor again, if needed). Season with salt to your taste.