

CAULIFLOWER WITH GINGER AND CREAM

- 1 head Cauliflower (about 2+ pounds), cut into small florets
- 1 one-inch piece Ginger, peeled and cut into minute dice
- 1 to 2 Hot Green Chiles, very finely chopped
- 4 tbsp. Cilantro (or Basil), very finely chopped
- 1 cup Heavy Cream
- 1/2 cup Milk
- 1 tsp. Salt

1. Combine all the ingredients in a heavy, wide sauté pan and set over medium-high heat. Bring to a boil. Cover, turn the heat down to low, and cook 10 minutes, stirring now and then and replacing the cover each time.
2. Remove the cover and turn the heat to medium-high. Stir gently and cook another 2 to 3 minutes, or until the cauliflower is just done to your taste and the sauce has thickened slightly.

ROASTED CAULIFLOWER

- Cauliflower
- Olive Oil
- Salt

1. Preheat oven to 375°. Break cauliflower in 1-1/2 inch florets and arrange on a roasting pan or dish, in nearly a single layer.
3. Drizzle with olive oil, sprinkle with salt and put in oven. When the cauliflower starts to brown (about 15 minutes), toss a bit with a spoon and return to the oven until tender. Serve.

SAUTÉED CUCUMBERS

Peel the cucumbers and cut in half lengthwise. Remove the seeds if they are large and dice the cucumbers. Sauté gently in butter with a little water, seasoned with salt, until just tender throughout but still intact. Finish with an addition of basil, chives or chervil and, if you like, some peeled, seeded, and diced tomatoes. Serve with delicate-textured poached or baked fish.

NOW IS THE TIME TO THINK ABOUT WINTER:
It's always strange to think about winter eating in the middle of summer, but we're just about finished planting all of our winter crops this week, and we will be harvesting a lot of exciting things after October.

We also have a lot of expenses this month—seed, plastic mulch, poly tunnels and rowcovers for winter crops, and water to get everything through the last dry month.

WE HAVE A SPECIAL OFFER FOR YOU!
If you pay for your Winter Share in full by September 15, we will put together a lovely fruit/nut basket for you to pick up the first week of our winter season. Last year's fruit basket included heirloom apples and pears, hardy kiwis, hazelnuts and walnuts—all from local organic farmers.



WHISTLING TRAIN Farmletter

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THESE DAYS, MY DREAMS ARE

full of torment. I worry if we will have everything planted in time for winter. I worry if all the crops have enough water. Will we get the rest of the garlic harvested before it starts raining? Will the pigs get pregnant according to the "plan", will Cosmo like his gymnastics class, will Della have the same friends in preschool, the list goes on. Can we keep everyone's morale up enough to get through this final phase of farming? Without everyone burning out and being miserable?

But the other night my nightly struggles were interrupted by Mike, although it's not what you're thinking. You see, he's been going out every four hours to move water lines and sprinklers. He came in at 3:00 am the other night and woke me up to show me a handful of baby carrots. "It looks like our carrots are going to make it, and the parsnips look ok too." And, believe it or not, I was actually happy about the disturbance. That patch of roots is at the back of the property—a neglected acre of weeds was all I saw the last time I was back there. And after nagging about watering and weeding for weeks, I was actually happy to have that bit of news. We'll have carrots this fall after all. Hopefully the Belgian endives will make it too, but that's still too much of an experiment to know for sure.

The winter patch of carrots and beets are now planted, and the kale and spinach. One more patch of spinach is due to go in the end of this week with the winter salad greens, then it's just lettuce to go. We've still got one more week for lettuce and Chinese greens before it's too late. Just enough time to reach mature size before our daylength is too short for photosynthesis. And then, there the plants will all sit through the winter, waiting for harvest.

The corn is starting to tassel, which means we'll be eating corn in about three weeks. Hopefully the tomatoes will ripen soon. Let us know if you want more basil—we've got lots now!

THIS WEEK'S MENU:

Carrots
Cauliflower
Green Beans
Green Onions
Lettuce
Cucumbers
Summer Squashes
Basil
FRUIT SHARES:
Peaches from Rama
Farms in Bridgeport
Recipes on the back!

COMING SOON:
Lemon Cucumbers
Tomatoes
Shelling Beans

**U-PICK BEANS
ARE READY!
COME ON DOWN!**