



What's in the box today?

- Cabbage, Green
- Carrots
- Lettuce
- Marjoram
- Peppers, Colored Bells
- Onions, Red & White
- Sweet corn
- Tomatoes, Cherry & slicing

It started last week and hasn't let up since. I'm talking about rain and lots of it. Sitting at my desk hearing the rain beating on the window, I can only imagine what it's looking like tonight out in the field. Over the last two weeks we've received a little over 10 inches of rain. June and July only gave us a combined total of just under three inches. Now we're getting too much of a good thing that was highly needed a couple months ago. Our weekly harvests have turned into a mud wrestling competition.

Everyone comes in from the field caked with a ton of mud. The pressure washer gets a good workout during these mud spells. We're beginning to see some of the first signs of crop damage from too much water. I'm going to maintain my optimism and say there's nothing to worry about other than getting a little muddy. When the weather gets like this it's takes a little longer to get the job done. And there may be a few less items in the weeks selection of food.



However, somehow we'll succeed in getting something harvested to fill your CSA box. Have a great week and find somewhere to stay dry.



Link to our online store: <http://rareearthfarm.csasignup.com/store/produce>

Pasta with Sun Gold Tomatoes

4 Tbsp. extra-virgin olive oil, divided
8 oz. **Sun Gold or cherry tomatoes**
2 garlic cloves, thinly sliced
1/4 tsp. crushed red pepper flakes
Kosher salt
6 oz. capellini, spaghetti, or bucatini
3/4 cup finely grated Pecorino or Parmesan
8 medium fresh basil leaves, torn into pieces
Toasted breadcrumbs (for garnish; optional) ([click for recipe](#))

Heat 3 Tbsp. oil in a large skillet over medium heat. Add tomatoes, garlic, and red pepper flakes, season with salt, and cook, covered slightly and swirling pan often, until tomatoes blister and burst, 10-12 minutes. Press down on tomatoes to release their juices. Remove pan from heat and set aside.

Meanwhile, bring 3 quarts water to a boil in a 5-qt. pot. Season with salt; add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain pasta, reserving 1 cup pasta cooking water.

Transfer pasta to skillet with tomatoes; set over high heat. Add 1/2 cup pasta water. Cook, stirring and tossing often, until sauce thickens and begins to coat the pasta, about 1 minute. Stir in remaining oil, cheese, and half the basil and toss until sauce coats pasta and pasta is al dente. (Add more pasta water if sauce seems dry.) Add remaining basil, season with salt, and serve with breadcrumbs, if desired

"A little help here.
I think I'm stuck!"



Caprese with Sun Gold Cherry Tomatoes and Mint Chiffonade

1 lb (455 g) fresh mozzarella
2 1/2 cups **Sun Gold cherry tomatoes** (12 oz) (340 g)
sea salt to taste
freshly ground black pepper to taste
extra virgin olive oil to taste
12 large fresh mint leaves

Remove the mozzarella from the refrigerator 30 minutes before assembling the dish. (It should be soft and almost room-temperature.) Cut the mozzarella in 3/4" cubes (roughly the same size as a cherry tomato half). Arrange the mozzarella pieces on a large platter. Cut the cherry tomatoes in half and arrange them in between the mozzarella pieces. Sprinkle with the salt and pepper and drizzle lavishly with the olive oil. Cut the mint leaves en chiffonade (in 1/16" slices) and garnish the salad with them. Serve immediately.



Corn and Tomato Chowder

- 2 ears of **corn**, cut off the cob
- 1 **carrot**, small dice
- 1 or 2 thai chiles, minced
- 1 tbsp olive oil
- 1 tbsp soy sauce/tamari
- ½ tsp sea salt
- Mexican Seasoning to taste
- 1 **tomato**, cored, cut in quarters
- 1 tbsp. olive oil
- ¼ cup water
- ½ tsp sea salt
- ¼ cup cilantro

In a large bowl combine the corn, carrot, chiles, salt, and Mexican seasoning and toss it in the soy sauce and 1 tbsp olive oil until well coated.

Spread out on a sheet and dehydrate at 105F for at least four hours.

In a high speed blender, add half the corn mixture along with the tomato, olive oil, water, salt, pepper, and cilantro and puree leaving it a little chunky for texture. Pour into a bowl and add the remaining corn mixture. Top with cilantro, avocado, or whatever you like!!

