



by Erin McKinney

There is a lot of publicity lately for late blight. Google it and you'll get endless articles, prevention tips, tracking links and photos of the nasty fungus. I am sure you have all heard about it, the spread in the northeast and how it is devastatingly destroying one of America's favorite crops. There are reports of it being right down the road, and when the spores can travel 40 miles with a breeze, we are obviously at its mercy.

We have been spraying a few different organic controls to help keep it from infecting our entire field. It is working to an extent, although as I sit here in 92 percent humidity, I question what the plants will look like this morning as opposed to just last evening. I can tell you this, there is no cure, so any that are infected do not necessarily get better. It takes us about 20 hours to spray the entire field, which is all done by hand with 4 gallon Solo backpack sprayers. Then we start at the top, and spray all over again. This is keeping our tomatoes looking good, but leaving other things like weeding, just out of our grasp. My favorite quote referring to agriculture in general and the recent late blight is in an article from the New York Times on Sunday where Dan Barber simply states, "Another day, another problem."

Late blight is also known to affect potatoes, and was the cause of the great Irish potato famine. So we are keeping a close eye on them. Steve has mowed the foliage after applying a control, and we are going to follow some tips from extension agents and offices from Universities across the country to try to get the best yield we still can out of the field.

And just so that you are aware, our tomatoes look great this week, but that can change very fast when infected. This is something that could wipe out our entire crop in days, so keep your fingers crossed and enjoy them while they are here!

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Cook's Column

By Steve Spanelli

Roasted Tomato Soup



4 pounds tomatoes, cut in half	2 teaspoons sugar
8 garlic cloves, unpeeled	2 tablespoons butter
3 tablespoons olive oil	3 cups chicken or veggie stock
1 onion, diced	½ cup heavy cream
1 teaspoon fresh oregano, chopped	salt and pepper

- ~ Preheat oven to 425°F.
- ~ Arrange tomatoes on a sheet pan along with the garlic cloves and drizzle with the oil, salt, and pepper. Roast for about 45 minutes. Cool and peel garlic.
- ~ Saute the onions, oregano, and sugar in the butter in a large soup pot over medium-low heat for 5 minutes.
- ~ Add the tomatoes, garlic, and stock. Bring to a simmer, cover and cook for about 20 minutes. Puree soup smooth and add the cream, salt and pepper. You may strain the soup if you prefer a fine consistency.

Bulgur Salad with Tomatoes and Cucumbers

1 c. bulgur	1 ½ c. fresh parsley, chopped
1 teaspoon salt	1 c. cucumber, seeded & diced
1 tablespoon fresh lemon juice	1 c. cherry tomatoes, halved
4 tablespoons olive oil	3-4 scallions, sliced
¼ c. feta cheese, crumbled	

- ~ Cook the bulgur in 1 ½ cups of salted water until absorbed, about 15 minutes. Allow it to cool.
- ~ Toss the remaining ingredients together with the bulgur and allow the flavors to marry.



IN THE HARVEST SHOP

Local Artisan Wine & Cheese Evening

August 20 ~ 5 to 8pm

Meet & greet local artisans, see their new works ~ sample local cheeses ~ Shade Mountain Winery will be pouring their wine and more!

Summer Hours

Mon-Fri ~ 9am to 6pm

Sat ~ 9am to 5pm

Sunday ~ 10am to 5pm

Harvest Shop (814) 466-3411
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COMMUNITY CALENDAR Farmers & Brewers Dinner

August 23 ~ 5:30pm

at Elk Creek Cafe

\$40/person or \$75/couple

Tentative Menu:

- ~ Tomato Herb Bruschetta
- ~ Cheese Plate
- ~ Gazpacho Soup
- ~ Braised Beef Shank with Pasta & Heirloom tomatoes (or veggie option)
- ~ Seasonal Fruit Cobbler
- ~ Hand-crafted Beers with each course

Reservations call 466-2386

Community Harvest members receive a 10% discount on Harvest Shop purchases. (excluding consignment & sale items)