

by Erin McKinney

Woohoo! Finally, red gold potatoes are here! Why haven't we had potatoes yet? The Ford tractor that would normally have been used to 'dig' the potatoes out of the ground had been out of commission until Sunday. After a long search for parts, it is back and ready for work. This has held up several projects, so now we will play a little catch up, with potatoes being the first of many things. The potato harvest looks promising from test digs, even better than in the past few years. We planted several different varieties that you will see over time. The red gold's, that we are giving out this week, are very versatile and can be boiled, baked, mashed, roasted or fried. I like them in a quick potato salad with red peppers and corn.

And as we get one workhorse back, we sadly will lose another. Intern Anna is moving out of the fields and into the office. Remaining in the sustainable agriculture world, she will be working with PASA. She has been truly dedicated to the farm this summer, even when she had a broken elbow. What a trooper! She played the major role in keeping our tomatoes from falling to the blight, when most people thought that all would be lost. And ironically enough, with this being her last week, I think that it will most likely be the last week for tomatoes as well.

The fall crops continue to look good, and the weather seems to be excellent for September. Although a frost could happen at any time now with autumn officially starting on the 22<sup>nd</sup>, the weather looks promising. We will still have a nice supply of basil, peppers and eggplants for next week at the least. Then the bounty of Fall will roll in.

Community Harvest (814) 466-2386  
Katy/office ~ [taitfood@earthlink.net](mailto:taitfood@earthlink.net)  
Erin ~ [communityharvest@earthlink.net](mailto:communityharvest@earthlink.net)



## Cook's Column By Steve Spanelli

### Casey and Amos's Raw Tomato Sauce for Pasta

- 4 large tomatoes, peeled, cored and chopped (not finely chopped)
- 4 large cloves of garlic, finely minced
- 6 large basil leaves, slivered (or 2 TBS pesto)
- 6 grindings of black pepper
- 2/3 cup good quality olive oil
- 1 tsp salt



- ~ Combine tomatoes, garlic, basil, pepper and olive oil in a bowl. Cover and leave on counter all day.
- ~ While pasta is cooking, add salt and fresh basil or pesto
- ~ Ladle over hot pasta-bow tie, rotelle or similar pasta
- ~ Serve immediately with plenty of Parmesan cheese and crusty bread.

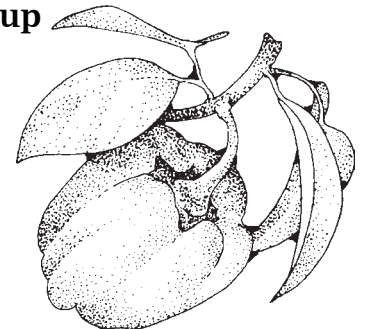
#### Notes:

- ~ For lighter garlic flavor, use whole cloves which you have flattened with knife slightly and remove before serving.
- ~ These amounts can be increased or decreased as long as the proportions stay the same.

(serves 6) Thanks to Amos & Casey Goodall

### Red Bell Pepper Soup

- 1 Tbl oil
- 2 red peppers, sliced
- ½ cup leeks, sliced
- 3 cloves garlic, minced
- 1 jalapeno, minced
- 1 ½ cups tomatoes, seeded and chopped
- 2 ½ cups vegetable stock
- 2 Tbl basil, chopped
- salt and pepper



- ~ Heat a soup pot over medium-high and add the oil. Saute the peppers, leeks, garlic and chili until softened. Add the tomatoes and veg stock. Bring to a boil, reduce heat and simmer for about 20 minutes.
- ~ Season with the basil, salt and pepper. Puree the soup until smooth.

### IN THE GREENHOUSE

#### Mums, Mums, and more Mums!



#### Summer Hours

Mon-Fri ~ 9am to 6pm

Sat ~ 9am to 5pm

Sunday ~ 10am to 5pm

Harvest Shop (814) 466-3411  
[taitfarmfoods.com](http://taitfarmfoods.com)

### COMMUNITY CALENDAR

#### 2010 Registration

Registration for 2010 Community Harvest has begun for present members. If you would like to reserve your space for next year please fill out the form provided at distribution or in the email that has been sent to everyone. No money is due now, this just reserves your space for 2010. Questions? Call Katy.

**State College Farmers Market**  
**Fridays ~ 11:30am to 5:30pm**  
**on Locust Lane**

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