Melon!  This is the third year that I have tried to grow melon for the CSA.  The first year I managed to grow some delicious fruits, but I never had enough to deliver.  Last year was wet and cold, so we did not get a single melon.  This is the year!  We have plenty of lovely, delicious fruits.  You have your choice of *musk melon, red watermelon, and yellow watermelon* this week, and will likely have the same choice next week.  I recommend that you eat your melon sooner than later, and that you make sure to warm it to room temperature before serving – it will be sweeter that way.

Green salsa is back this week.  I love that you all enjoy this item so much.  For those of you who may have missed it the last time, just remove the husks from the tomatillos and wash them.  Then put them in the blender with the cilantro, the chopped garlic, and enough of the pepper to get the heat you like.  Blend it all together with a dash of salt.  Chop the onion and mix it in by hand.  Serve with chips or burritos or whatever you like.

We harvested all our garlic this past Friday.  Over 4000 heads!  You have the first of your weekly garlic bulbs in the bag today.  The biggest and best of the harvest will be preserved for planting next year’s crop.  You get the next best heads.  Today you have a variety called Music.  It is a hard neck variety with large cloves, excellent flavor, and unbeatable freshness.

Of course you have more tomatoes this week!  You can make a quick pasta sauce by sautéing some garlic and *scallions* in olive oil with the *summer squash*.  Then add chopped *romas* and fresh basil.  Cook until the tomatoes are warm and serve over any pasta.
Savor the Summer Festival at Troy Gardens This Saturday!!!

This all day event is not to be missed. There will be music, food, flowers, kids’ activities, tours, a visit from the Mayor and his Community Gardens Bike Tour, and a performance by the Young Shakespeare Players.

Schedule of Events

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<td>Flower Festival</td>
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<td>3 PM – 4 PM</td>
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Recipe

Pesto Bread
Contributed by CSA member Jane Rowe

I inherited this recipe from my late & beloved daughter-in-law Jean Hendon, who was killed in an auto accident on Memorial Day, 2000. She was a great woman and a wonderful baker. The recipe comes from her favorite bread book: The Italian Baker by Carol Field.

The Pesto

This pesto is stronger and more fragrant than most recipes provide because it must retain its flavor and fragrance through the bread making and baking process.

- 1 C. fresh basil leaves
- 1/4 C. grated Parmesan cheese
- 1/2 C. olive oil
- 2 Tbsp. chopped pine nuts or walnuts
- 1 1/2 tsp. minced garlic
- 1/8 tsp. salt
- 1/8 tsp. pepper

Stir the basil into the warm water in a large mixing bowl and let stand until creamy (about 10 min.). Stir in the olive oil, pine nuts, Parmesan and garlic; blend until smooth. Add to the dough and use 1/2 C. or double the recipe and use 1 C. I always do!

First rise. Place the dough in an oiled bowl, cover tightly with plastic wrap and let rise in warm place until doubled (about 1 hr.). If doubling recipe, use a really large bowl, or even two bowls. Shaping and second rise. Cut the dough in half on a lightly floured surface. Punch each piece down and knead briefly to expel the air. Shape each piece into a round loaf. Place each loaf, seam side down, on an oiled baking sheet sprinkled with cornmeal. Don’t rush it—the dough needs to be fully risen before it is baked. Baking. Heat oven to 450 degrees as dough finishes rising. Place the loaves in the oven and immediately turn it down to 400. Bake 35-45 min., spraying 3 times with water in the first ten minutes, if you wish. Cool completely on racks.

The trick is to hang on to some of this bread long enough to serve it with a soup or stew! It disappears very fast in most households. It makes delicious toast, too, if you can hide some until morning.

The Dough

- 2 1/2 tsp. active dry yeast
- 1 C. plus 2 Tbsp. warm water
- 1/2 C. pesto
- Scant 2 Tbsp. olive oil
- 1/4 C. unbleached flour
- 2 tsp. salt
- Cornmeal

Stir the yeast into the warm water in a large mixing bowl and let stand until creamy (about 10 min.). Stir in the oil and the 1/2 C. pesto thoroughly. Mix the flour with the salt and add to the yeast mixture, stirring until the dough comes together. Knead on a floured surface until soft, velvety and elastic (about 8-10 min.).

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