



# LA FERME COOPÉRATIVE AUX CHAMPS OUI CHANTENT

3 septembre, 2012

**Hello, partners! Week of August 28<sup>th</sup>, 2012**

**In this week's basket-** lots of choices!: Choice of bok choy or arugula, choice of broccoli or cauliflower, choice of eggplant or ground cherries, tomatoes, cherry tomatoes, zucchinis, cucumbers, lettuce, red peppers, choice of herbs.

## **Happy September!**

The arrival of September marks the halfway point of our summer CSA basket season! And this week we're excited to welcome a few new partners to our farm. This is our final week for farmers' markets, but our fields are still full! We also plan on continuing our weekly donations of vegetables to three community organizations (ACCM and Sun Youth in Montreal as well as Café Partage in Lachute)- giving away vegetables is what we like doing best! We have started bringing in the storage crops, and get ready!-we will give you news soon about our plans for winter baskets.

### **Recipe of the week: Tomato confit**

#### **Ingredients:**

- 2 lbs cherry tomatoes
- ½ cup extra virgin olive oil
- ½ tsp salt
- ½ tsp freshly ground black pepper
- 2 tsp thyme

*From Thomas Keller's 'Bouchon' cookbook*

#### **Preparation:**

1. Cut cherry tomatoes in half. Toss with olive oil, salt, pepper and thyme. Spread on an oiled baking sheet.
2. Slow roast at 250F for 5 to 6 hours, or until tomatoes are dried about halfway through; they will have shrunk but should still be moist. Let cool on the baking sheet.
3. Layer the tomatoes in a mason jar and pour the oil remaining on the baking sheet over the top.
4. Keep in refrigerator for up to a week or freeze for a winter delight!

And don't forget: **Cookies and bulk tomatoes** are still available for added orders. Two people have 'cookie shares', receiving 2 (or 3 in one case) 6-packs of cookies per week, and you could too! They are \$4/6 cookies. Bulk tomatoes are available in four varieties, and are \$15-25 for 20lbs, depending on variety and quantity

**Have a good week !**