

Voluntown Peace Trust
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Growin' Community News

ROSEANNE CASH'S POTATO SALAD

Adapted from Bon Appétit, June 2004

Makes 8 servings.

ingredients

3 lbs med potatoes, unpeeled, scrubbed
8 dill pickle spears coarsely chopped (about 1 1/2 cups)
2 celery stalks, chopped (about 1 cup)
1 small red onion, chopped (about 1 cup)
3 hard-boiled eggs, peeled, chopped
2/3 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons apple cider vinegar
2 tablespoons minced fresh dill
Salt and pepper to taste

preparation

Cook potatoes in large pot of boiling salted water until tender, about 30 minutes. Drain; cool. Cut potatoes into 1-inch pieces and transfer to large bowl. Stir in pickles, celery, onion, eggs, mayonnaise, mustard vinegar and dill. Season potato salad to taste with salt and pepper.

(Can be made 1 day ahead. Cover and refrigerate. Let stand at room temperature 1 hour before serving.)

Garden news

CSA Week 10: the view from the farm. Theoretically the VPT staff is on vacation this week, the reality however is that farmer don't go on long vacations during the harvest season—and what a harvest we have! Despite a relatively cool week our abundance of tomatoes was such that today we had the honor of donating 60lbs to the soup kitchen in New London. In turn, you will also see an extra pound of tomatoes in your box as well.

There has been a lull in squash and cucumber production, though the next round for each should come soon. On a positive note, our pepper production continues to astound. As always you will see the results in your box. Besides the common Bell pepper, we have

included a Cubanelle and a hot pepper. Cubanelle, also known as Italian frying peppers, are similar to Anaheim peppers in mildly hot flavor. We have picked these relatively early so they should not have too much kick.

Thanks to Christelle LaChapelle for turning us on to the the great recipe blog www.smittenkitchen.com. The design makes it clear and easy to use. Not to mention the great photos make you salivate. The recipe this week is from Smitten Kitchen.

Please remember to e-mail us any recipes that you would like to share the community!

Buen Provecho!

What's in your box this week:

Tomatoes

Potatoes

Eggplant

Peppers

(1 Cubanelle, 1 Bell, & 1 hot pepper)

Carrots

Celery