



"Go to the Fair, Templeton. You will find that the conditions at the fair will surpass your wildest dreams."

Charlotte's Web, E.B. White

News from the Farm

Welcome to Week 12.

We have had a great week. A great family vacation, great and needed rain fall, great crop growth in the warm weather. We have nine new piglets on the farm and they are all healthy and growing. We were extremely honored to be featured on NPRs Morning Edition on Wednesday Morning (you can read the short article on NPRs food blog The Salt). We are also sorry that we were unable to dig potatoes. It was FAR too wet. They will be there next week!

It is Athens Fair weekend. This is one of the highlights of living in our wonderful rural community. We will have our annual fair float (which we are working on during evenings) on Sunday during the parade, but you can see all the events on the backside of the newsletter.

This is also Hannah's last week on the farm, as she is headed back to college. Next week's newsletter will feature her essay on a vision for her future farm. We have enjoyed deepening our ties to her and her family.

Upick tomatoes are starting. We expect to have times for the next month or until frost. You can pick Monday-Wednesday 8am-5pm and Thursday afternoon. Call Ahead or text to set up a time. Each share includes a half bushel (20lbs) and you can pick additional tomatoes for \$25/bushel. You can also pick tomatillos. We also have celery, onions, garlic, hot and sweet peppers available for picking for salsa or sauce.

Have a delicious week- Kat, Tony, Rilev, Ted and Maple

Next Week's Best Guess: potatoes, eggplant (fulls), radicchio, broccoli, cabbage, tomatoes, beets, garlic, cilantro, cucumbers, zucchini (halves),

In Your Box

Onions-

Cucumbers- see the recipes for ideas. They loved the heat.

Zucchini/Summer Squash- Expect them for 1-2 weeks more.

Beefsteak, Heirloom Tomatoes

Cherry and/or saladette tomatoes –

Garlic-

Salad mix

Peppers-

Hot peppers- yellow hot wax, black Hungarian, green chili .

Broccoli- The newest planting is wonderful

Carrots- rainbow with tops. Remember separate tops in storage and to use the tops.

Tomatillos – fulls

Eggplant-halves

Pizza specials of the week – Prize Pig: Bacon and Sausage with mushrooms and caramelized onions; The 5 veggie Fair Board: tomatoes, sweet banana peppers, onions, summer squash and broccoli; Athens Fair Supreme: TBA

Kat's Kitchen

Smashed cucumber Salad – common in Thailand and many neighboring countries, smashing the cucumbers versus cutting allows them to take up dressings better and changes the texture. Rinse 6-8 medium, 4 large or 10 small cucumbers and pat dry. Cut crosswise into pieces about 4 inches long. Cut each piece in half lengthwise. On a work surface, place a piece of cucumber (or several) cut side down. Lay the blade of a large knife flat on top the cucumber and smash down lightly with your other hand. The skin will begin to crack, the flesh will break down and the seeds will separate. Repeat until the whole piece is smashed. Break or slice diagonally into bite-size pieces, leaving the seeds behind. Place the cucumber pieces in a strainer and toss with a big pinch of salt and a big pinch of sugar. Place a plastic bag filled with ice on top of the cucumbers to serve as a weight and place the strainer over a bowl. Let drain 15 to 30 minutes on the counter, or in the refrigerator until ready to serve, up to 4 hours. In a food processor combine 1 Tbs cup olive oil, 1/3 cup tahini, juice of one lime (or lemon), 1 garlic clove, ¼ tsp cumin, 1/4 tsp oregano. Pour over cucumbers and if desired add 2 tsp toasted sesame seeds.

Easy Refrigerator Pickles- a great recipe from Tony's Mother Doreen. 10 cucumbers unpeeled, 2 green peppers diced, 2 onions chopped, 1/3 cup salt, 2 cups sugar, 1.3 cups vinegar. You can also add celery, garlic, dill, and/or hot peppers. Mix add the ingredients well, add vegetables chopped into bite sized pieces for peppers and onions and rounds for cucumbers, and leave for 24 hours outside then refrigerate. These will last for several months and can be enjoyed after 2 days.

Roasted veggie and fresh tomato sauce (for pasta, couscous, bread, or stuffing peppers) – preheat the oven to 400. Cut up 3 cups of mixed vegetables into large bite sized pieces or rounds - choose from peppers, onions, eggplant, zucchini. Coat liberally with olive oil (especially the eggplant) and roast for 15-20 minutes checking to prevent burning. While these cook caramelize ½ large onion, 2-4 cloves garlic in olive oil and dice 2-3 large tomatoes. When veggies are roasted add to stove top pan with fresh tomatoes and add salt and peppers to taste. Stir until tomatoes start to cook but are still "fresh looking". And serve a top favorite starch or use as stuffing for peppers with rice or meat, top with cheese and bake. Stuffed peppers will cook faster if they are blanched in hot water for 3 minutes or roasted with veggies until

111th Athens Fair - August 20th-23rd, 2015.

Thursday - August 20th - Bargain Day!!

8:00am to Finish.....Junior Fair Horse Show-all classes: Showmanship, Halter, Horsemanship, Riding, Games

All open class light horses-between Jr. Fair halter and riding show

5pm.....Miniatures Horse Show

Noon.....Entry Day in the Hall

1:30pm to 9:00pm...Face to Face Judging in the Hall (Jr. Fair Clothing; Knitting and Crocheting; Cake Decorating)

1:00pm to 8:00pm...Exploring and Cloverbuds

3:30pm.....Demonstration Judging

4:00pm.....Clothing Revue

6:30pm.....Earl's Rides - Midway Opens

7:00-8:00pm.....Wood Carving Demonstration in Park

7:00pm to 8:00pm.....Reduced prices on Midway and at Beer Stand

9:30pm.....Fireworks

Friday - August 21st

8:00am.....Dog Show -Show Ring

9:00am.....Judging of all exhibits in the Community Hall

12:30pm.....Judging of Sheep Showmanship, Sheep, Beef Showmanship, Beef, Goats in show ring followed by Cats, Poultry, and Rabbits in Park

1:00pm.....Earl's Rides - Midway Opens

6:00pmPlay Bingo in Commercial Building

4:00-7:00pm.....Fitting Contest Under Shelter

7:00pm.....Wood Carving Demonstration in Park

8:00pm.....Old Timer's Band performs at the Village Square

8:45pm.....Clothing Revue on the Stage

9:00pm.....Queen Coronation on the Stage

Saturday - August 22nd

7:00am to 11:30am.....Entry for Central Wisconsin Gladiolus Show

8:30am.....Dairy Show- Showmanship; Junior Fair Young Stock

10:00am to 10:30pm.....Gladiolus Show (Open to the public)

10:00am.....5K Fun Walk/Run (see below for the attachment for the Registration Form)

11:00am, 3:30pm & 5pm....Wood Carving Demonstration in Park

11:30am.....Judging of Gladiolus Show in Commercial Building

12:30pm.....Earl's Rides -Midway Opens

1:00pm.....Dairy Show - Open Class - Over the Hill - Junior Fair Cows and Judging Contest

1:00pm to 5:00pm.....Wristband Special on the Midway -

2pm and 6:00pmPlay Bingo in Commercial Building

6:00pm.....Horse Show- Draft Horse Carts & Teams (Sponsored by AbbyBank and Meyer Manufacturing)

8:00pm.....Red Higgins and the Yankee Train (Beer Bar)

Sunday - August 23rd

8:30am.....Horse Show - Draft Horse Halter Classes (Sponsored by Athens Vet Service)

9:00am to 5:00pm.....Gladiolus Show (Open to the public)

10:30am and 2:30pm.....Wood Carving Demonstration in Park

12:30pm.....Earl's Rides - Midway Opens

1:15pm.....Athens Fair Parade - (Old Timers Band will be in the Parade and concert after parade)

2:30pm.....Play Bingo in Commercial Building

4:00pm.....Release of all Livestock Exhibits

6:30pm.....Awards Program and Raffle Drawings on the Stage

7:00pm.....Release of all Exhibits in the Community Hall

Enjoy lots of Food-Drink-Entertainment on the Grounds throughout the Fair!!! Eat at one of the locally sponsored food stands - St. Anthony's, Trinity Lutheran, Christ United, Colby FFA, Holstein Breeders....St. Anthony's School hosts a fish fry on Friday night (4:30 - 7:30pm) and a charcoal chicken dinner on Sunday (10am -12:30pm). Trinity Lutheran hosts a ham dinner on Sunday in their church basement. Patronize the Legion/VFW Beer Stand in the park throughout the fair - live music provided on Thursday, Friday and Saturday night. View the exhibits - animals in the park and produce, flowers and crafts in the hall.