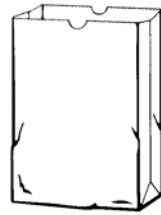


IN THE BAG  
Potomac Vegetable Farms  
July 15, 2008



**Mini:** sweet onions, summer squash, green beans, swiss chard, lettuce, lemon basil, cabbage or beets  
**Regular:** sweet onions, summer squash, cabbage, basil, carrots, oregano, celery or parsley, tomatoes  
**Robust:** sweet onions, squash, cabbage, beets, parsley, basil, lettuce, carrots, tomatoes

Our squash is really coming in now. We usually expect baskets and baskets of squash before now, but for the past few weeks we were comparatively only getting a trickle. Squash patches have a tendency to start kind of slowly and then burst into high-gear – it's predictable, but you don't know exactly when it's going to get serious (kind of like childbirth). But we've been waiting for weeks now, and the squash wasn't really coming in, and some of us were beginning to think it wasn't going to happen this year.

Our fears have been allayed, though. We pick the squash every 36 hours – it just grows that fast. If we wait any longer than that, we get "zuccanoes," those huge zucchini that no one can really figure out what to do with. Thirty-six hours ago, we picked three baskets of squash from the patch. Today, it was nine. The folks in Loudoun reported 10 baskets two days ago, and 24 today. It seems our squash patches have hit their stride.

What we are waiting on now is our tomatoes. As many of you know, tomatoes are PVF's pride and joy. We've been fielding inquiries from customers for weeks now at market, at the stand, or over the phone – when on earth are we going to have our tomatoes? And truth to tell, we don't know. We've been getting just a trickle for the past week or so – a basket here and there that goes to the stand – and it's anybody's guess when we'll be flush with tomatoes to hand out to you all.

Our friend Cary Nalls – a distributor who has been in the produce business for 45 years – has a hypothesis of his own. He told us with perfect confidence that we'd be up to our ears in tomatoes by the full moon. Well, we don't know if it's because of the full moon or not, but we're very happy to give many of you some of our earliest tomatoes this season. The full moon is on July 18 – and as the squash has started to come in and many of our tomatoes are looking a tad redder, we're beginning to believe in magic.

**Chocolate-Zucchini Cake Frosted with Chocolate Chips**

(adapted from the Gardener's Community Cookbook)

*This is an especially good recipe if you happen to get a zuccanoe in your bag (we try not to let the zucchini get too big, but sometimes, it's unavoidable). The combination of zucchini and chocolate may sound strange, but the zucchini mostly provides moisture.*

*Another interesting thing about this recipe is that it calls for clabbered milk – milk that has been carefully allowed to sour a little. The best way to clabber milk in this day and age is to add 1 tbsp. white vinegar to a cup of milk, let it sit for five minutes, and then use it immediately.*

1 stick butter  
1/2 cup vegetable oil  
1 3/4 cups sugar  
2 large eggs  
1 tsp vanilla extract  
1/2 cup clabbered milk  
2 1/2 cups all-purpose flour 1/2 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
1/4 cup unsweetened cocoa powder  
1/2 tsp ground cinnamon  
1/2 tsp ground cloves  
2 cups finely chopped zucchini  
1/4 cup chocolate chips  
1 cup sour cream whisked with 2 tbsp confectioners sugar (optional)

Preheat the oven to 325 degrees. Lightly butter a 13 x 9 in. baking pan. Cream the butter, oil, and sugar in a large bowl. Add the eggs, vanilla, and clabbered milk and beat well. Combine the flour, baking powder, baking soda, salt, cocoa, cinnamon, and cloves. Stir into the batter, then add the zucchini, mixing well each time. Pour into the baking pan and sprinkle the chocolate chips over the top. Bake for 40-45 minutes, or until a knife inserted in the center comes out clean. Serve in slices (with sweetened sour cream, if you want).

### **Caprese Salad**

(adapted from Faith Willinger)

*There are a lot of things you can do with tomatoes, but for our earliest ones, you want to enjoy them without too much other stuff to distract you. And since you're all getting basil, why not?*

A few **good tomatoes**, sliced  
A few hefty slices of good-quality mozzarella cheese  
Several leaves of **basil**  
Olive oil  
Salt and pepper  
A pinch of **oregano**

Layer the slices of mozzarella, tomato, and the leaves of basil on a plate. Sprinkle on the oregano, if you want. Drizzle olive oil over it and add salt and pepper to taste.

### **Full Moon**

*Just in case anyone feels like celebrating. (They have a cocktail for pretty much everything!)*

1 1/2 oz. orange liqueur  
1 1/2 oz. amaretto

Pour ingredients into an ice-filled glass and serve.