

PESTO!

Ingredients

2 cups fresh basil leaves, packed
 1/2 cup freshly grated Parmesan-Reggiano or Romano cheese
 1/2 cup extra virgin olive oil
 1/3 cup pine nuts or walnuts
 3 medium sized garlic cloves, minced
 Salt and freshly ground black pepper to taste

Preparation

Combine the basil in with the pine nuts, pulse a few times in a food processor. (If you are using

walnuts instead of pine nuts and they are not already chopped, pulse them a few times first, before adding the basil.) Add the garlic, pulse a few times more. Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste. Makes 1 cup.



TOMATO BASIL TARTS

Ingredients

1 pie crust

Filling

1 tablespoon flour
 8 oz Mozzarella, Monterey Jack or combo of both
 Salt and pepper to taste
 1/2 to 1 cup mayonnaise, regular or light (start out with 1/2 cup; if too thick to spread, add a bit more as needed)
 3-4 tomatoes, sliced
 1 nice bunch green onions, sliced

thin

Handful of fresh basil, chopped, about 1/4 cup or so, or about 2 scant teaspoons dry

Preparation

Preheat oven to 400. Prick crust and pre-bake 10 minutes. Dust bottom with flour. Mix cheese, salt and pepper and mayo. Spread thin layer over crust. Lay tomato slices on top. Spread rest of cheese mixture over tomatoes. Sprinkle with green onions

and basil. Smooth top, pushing onions and basil into cheese mixture. Bake about 20 minutes or until puffed and golden.

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THE REROOT REVIEW

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NOTES FROM THE FIELD

After a lovely week off at the cottage and paddling around the Kawarthas, I am back at the farm this week. It's great to be back, rejuvenated, and I'm amazed at how quickly the garden changes in a week. Now that the sun has come out and the temperature has risen, the tomatoes are ripening at a quick pace, the melons are beginning to ripen, and the eggplants and peppers continue to produce abundantly.

This week we have planted the last of the crops for this season including spinach, salad mix, head lettuce, and broccoli. The very last thing to go in the garden this year will be garlic at the

beginning of October, to be harvested next July. The end of planting typically marks the beginning of the gradual slowing of work in the garden. At this point in the season the weeds are slowing down, and most of our efforts are focussed on harvesting and readying the garden plot for next year.

Clean-up has also already begun. A few weeks ago we began to collect the unused irrigation equipment from the field to store away over the winter. We have also tilled in a number of finished beds, and just yesterday ploughed under the old strawberry plants. This was my first experience ploughing and it proved to be both exciting and ex-

tremely frustrating. Needless to say, I don't think I will be entering the International Ploughing Match that is coming up this month and to be held nearby.

New to the share this week is (hopefully) some ripe watermelons. Melons are notoriously difficult to determine ripeness, but we will do our best to deliver you delicious, juicy yellow, orange and red watermelons and honeydew and cantaloupe melons in the near future.

Happy eating!

~caitlin

THIS WEEK'S HARVEST:

- *Zucchini*
- *Chard*
- *Carrots*
- *Salad Mix*
- *Head Lettuce*
- *Melons*
- *Green Peppers*
- *Eggplant*
- *Tomatoes*
- *Arugula*
- *Squash*
- *Cabbage*
- *Onions*
- *Garlic*
- *Hot Peppers*
- *Basil*
- *Herbs*

VEGGIE BIOGRAPHY

Introducing Basil...

Although there has been basil in the share for a number of weeks, as the chance of frost comes nearer, we are beginning to give out larger bunches. Basil is traditionally used in the making of pesto (see back page for recipe) but is also

delicious eaten raw on sandwiches and in salads. It is also delicious added to a number of cooked dishes, however due to its fragile nature, it is best added near the end of the cooking time. Do not store basil in the refrigerator as it will turn black. Instead, either leave

the stems in a glass of water on your counter, or strip the leaves, wrap in a dry paper towel and keep in an airtight container at room temperature. If you must keep your basil longer try chopping it and adding it to butter, cream cheese, or pasta sauce.