What’s in the box?
Romaine Lettuce, *Plato II*
Chard, *Bright Lights*
Beets, *Red Ace*
Onions, *Cipollini – Bianca di Maggio*
Basil, *Aroma2*
Cilantro, *Santo*
Zucchini, *mixed*
Broccoli, *Gypsy*
Strawberries, *Albion*
Potatoes, *Yukon Gold*

Notes from the Field by Alice Edgerton, 2011 Apprentice

Twins of the UCSC Farm & Garden

Twins are a pretty common occurrence here at the Farm and Garden, both in our produce and among our farmers. These three pictures were taken in just the past week:

*Twin Albion Strawberries*

Twin Albion Strawberries

Pattypan Squash

*Nelson Carrots*

And, of course, our three apprenticing farmers holding pictures of their twins: *Maddy Morley, Danielle Garcia and Joanna Letz.*

If you see them around, say hi. Twice!

Upcoming Event

Garden Cruz: Organic Matters
 Begins *Wednesday, Sept. 7, 6:30-9pm*
 Runs nine consecutive *Saturdays 9am-4pm*
 & five Wed. evenings till *Nov. 5*

UCSC Farm & Gardens

Taught by staff and graduates of the UCSC Farm & Garden Apprenticeship Program, along with invited experts, this extensive course provides a solid foundation to further your lifelong study, enjoyment and practice of organic gardening. Lectures combined with hands-on instruction include such topics as soil basics, cultivation, propagation, transplanting, irrigation, fruit tree and crop care, compost making, cover crops and crop rotation, seed saving, pest and plant disease management, beekeeping, and raising backyard poultry.

Cost $1,200 with $50 discount for early registration (Aug. 10) and $100 discount for Friends of the Farm & Garden members. Call 831.459-3240 or email casfs@ucsc.edu for more information.
Hello CSA members, what a great sunny weekend we just had here in Santa Cruz! It was a beautiful weekend to head to the beach or just take a stroll on the boardwalk and, if you were truly adventurous, you might have participated in the Wharf-to-Wharf 10K run that took place on Sunday. Summer, is truly here and in your CSA boxes you may have noticed a new exciting ingredient – zucchini and summer squash. I was excited when two of my fellow apprentices, Willow and Tamara, made Zucchini Bread for breakfast on Monday. Can I say, OMG or Oh My Goodness!! I was instantly whisked back to my childhood, and became extremely nostalgic, enough to call my mom and ask her for her recipe. I hope you enjoy making this seasonal bread as much as I have enjoyed eating it!

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**Georgia on My Mind Zucchini Bread**

3 cups zucchini, grated  
1-1/2 cups sugar  
2/3 cup vegetable oil  
2 teaspoons pure vanilla extract  
4 eggs, whipped  
3 cups self-rising flour  
1 teaspoon cinnamon  
1/2 teaspoon ground clove  
1/4 teaspoon nutmeg  
1/2 cup walnuts  
1/2 cup raisins

Preheat oven to 350 degrees.  
Mix together zucchini, sugar, oil, vanilla extract, and eggs.  
Sift together flour, cinnamon, clove and nutmeg into wet ingredients and stir to incorporate.  
Fold in walnuts and raisins, place ingredients into 2 loaf pans. Bake for 50 minutes or until a toothpick inserted into the center comes out clean.  
Remove from oven and take out pan, cooling slightly and then enjoy warm.

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**Fennel and Broccoli Soup**

Serves 8

2 medium to large fennel, remove fennel fronds (stalks and frilly leaves) and reserve 4 tablespoons of leaves for garnish  
2 medium Yukon Gold potatoes, medium diced  
2 teaspoons olive oil  
1 large leek, thinly sliced  
3 cups broccoli florets and stems  
8 cups vegetable or chicken stock  
Sea salt and crack black pepper  
8 tablespoons crème fraîche

Heat oil in a heavy 4-quart saucepan over medium heat, and then sauté, fennel, leek and broccoli, cook until the vegetables begin to soften, approximately 5-7 minutes.  
Add potatoes and stock and turn up the heat to high to bring to a boil. Reduce heat to medium-low, partially cover and simmer 20 minutes until vegetables are completely tender and break apart when pierced with a sharp knife.  
Transfer the soup to a food processor fitted with the metal blade or blender. Using a hand-held immersion blender, food processor or blender* to puree until smooth. Season with sea salt and cracked black pepper.  
Serve with a dollop of crème fraîche and top with fennel fronds.

*NOTE: If you are using a blender or food processor, puree in batches, never filling either more than half way prior to pureeing.

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**Pickled Beets in 60**

Serves 4-6

5 medium beets  
1/3 cup apple cider vinegar  
1/3 cup lemon juice  
2 tablespoons brown sugar  
1-1/2 tablespoon extra-virgin olive oil  
1 teaspoon Dijon mustard  
1 tablespoon Montreal Steak Seasoning

Place beets in a pot of boiling water and cook for 30 minutes or until a fork is inserted and the beet falls off easily. While beets are cooking, mix together the last six ingredients and set aside.  
Drain the beets when done, rinse with cold water, peel and thinly slice.  
Place in a bowl and pour in the wet ingredients. Allow the beets to marinate at room temperature for at least 30 minutes.