



Local | Sustainable | Organically Grown

# tine & toil farm

[www.tineandtoilfarm.com](http://www.tineandtoilfarm.com)

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**T**his week we unveiled our winter squash crop. You can see the rows covered and uncovered in the pictures. This year we are growing five different varieties: Spaghetti, Acorn, Kabocha, Butternut, and Pumpkin Squash. After a disappointing year of too much rain devoured all of our winter squash last season, we decided to double our planting this year to make sure we could all enjoy these delicious fall and winter staples. We started the seeds in the greenhouse five weeks ago and transplanted them to the field almost three weeks ago. We weeded them once before we took the covers off, but now they are too big and the growth cannot be contained by row covers. They are off to a great start and we look forward to filling your shares with squash come this fall. Start getting excited about some soup!

Nathan

## Week 11 (A)



basil  
bell peppers  
carrots  
cilantro  
cucumbers  
garlic  
heirloom tomatoes  
sugar baby watermelons  
sweet corn  
yellow bridger onions

Pick Your Own: flowers & cherry tomatoes

# 2019 CSA

## **carrot pancakes w/ salted yogurt**

*Part latke and part pancake, these savory treats are a fun way to show off your carrots this week.*

Adapted from bonappetit.com.

### Ingredients

4 large eggs, beaten to blend  
1 bunch Tine & Toil carrots, peeled, coarsely grated  
1/3 cup chopped Tine & Toil cilantro  
1/4 cup flour  
kosher salt and freshly ground black pepper  
2 tablespoons (or more) olive oil, divided  
1 cup plain whole yogurt  
1 tablespoon fresh lemon juice

### Directions

1. Mix eggs, carrots, cilantro, and flour in a large bowl (mixture will be loose); season with kosher salt and pepper.

2. Heat 2 tablespoons oil in a large skillet, preferably cast iron, over medium-high heat. Scoop two 1/2-cupfuls of carrot mixture into skillet, pressing each to 1/2" thickness. Cook, rotating skillet occasionally for even browning, until pancakes are golden brown, about 3 minutes per side. Transfer to paper towels to drain. Repeat to make 2 more pancakes, adding more oil to skillet if needed.



3. Meanwhile, season yogurt with kosher salt and pepper. Serve carrot pancakes with salted yogurt, seasoned with sea salt, more pepper, and lemon juice.

## **cucumber & cilantro salad**

*Simple and fun!*

Adapted from bonappetit.com.

### Ingredients

1 tablespoon unseasoned rice vinegar  
2 teaspoons toasted sesame oil  
1 teaspoon toasted sesame seeds  
1/4 teaspoon crushed red pepper flake  
1 bunch Tine & Toil cilantro leaves with tender stems, cut into 2 inches pieces  
4 celery stalks, thinly sliced on a diagonal.  
2 Tine & Toil cucumbers, thinly sliced  
kosher salt and freshly ground black pepper

### Directions

1. Whisk vinegar, oil, sesame seeds, and red pepper flakes in a large bowl. Add cilantro, celery, and scallions. Season with salt and pepper and toss to combine.