

Week 9

**New Potatoes**

**Summer Squash**

**Cucumbers**

**Fennel**

**Cabbage**

**Beets**

**Snap Peas**

**Basil**

**A taste of tomatoes**

**Lettuce—**Cardinale

Farm news: Let the cucumber competition begin! You have three contestants to rate this week: Manny (the seedless variety you’ve been getting for the past few weeks), Marketmore 76 (an open-pollinated tried-and-true traditional variety), and Silver Slicer, a ghostly pale cuke. We ate one of them for lunch today, and Mits observed that one benefit of the pale skin is that you might be able to fool small children into thinking you’ve peeled this cucumber. Let me know what you think of each of these three! You’ll notice you have only a teasing amount of tomatoes this week—don’t worry, there will be more soon. The first ones to ripen this year are Sungold (the most amazing yellow cherry ever) and Glacier, a red determinate midsized tomato from Alaska. It is definitely ahead of the others, but we’ll see how it compares in flavor once the other varieties start ripening.

SPICY SPAGHETTI WITH FENNEL AND HERBS modified from BON APPÉTIT JANUARY 2010, ROSS DOBSON

3-ounce package pancetta (Italian bacon), chopped

1 tablespoon olive oil

1 bunch garlic scapes, chopped (or 3 garlic cloves if you’ve already used all your scapes)

2 large red jalapeño chiles, seeded, finely chopped (about 1/4 cup)

1 fennel bulb, stalks trimmed, cut into thin wedges with some core attached

2 cups summer squash, sliced into ¼-inch thick pieces

1 cup low-salt chicken broth

4 tablespoons finely chopped basil, divided

2 tablespoons fresh lemon juice

1 1/2 teaspoons crushed fennel seeds

1 pound spaghetti

2 tablespoons extra-virgin olive oil

1 1/2 cups finely grated Pecorino Romano or Pecorino Toscano cheese, divided

Sauté pancetta in large skillet over medium heat until pancetta is golden. Using slotted spoon, transfer pancetta to paper towels. Add 1 tablespoon oil to drippings in skillet. Add garlic and chiles; sauté over medium heat 1 minute. Add fennel and summer squash; cook until beginning to soften, 5 minutes. Mix in ½ cup broth, 2 tablespoons basil, lemon juice, and fennel seeds. Bring to boil and simmer for 5 minutes, adding broth as necessary. Season with salt and pepper. Cook pasta until tender; drain. Add fennel to pasta. Stir in 2 tablespoons oil, 1/2 cup cheese, and pancetta. Serve with remaining basil and cheese.