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Wise Acre Farm

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For more information, and recipes, visit our website:

www.wiseacrefarm.com



Please save your box & jars - I will pick them up next week.

Thank you for signing up for weekly deliveries from Wise Acre Farm. If you ever have any questions, comments, etc. about our service, feel free to give me a call or send an email.

Here's what's in your box this week:

Hearts of Gold Melon

Asian Pears (green and gold)

Bell Peppers

Summer Squash

Tomatoes

Cucumbers

Lemon Cucumbers

Butternut Squash

Figs

Basil

Fresh cut flowers

Classic Basil Pesto

2 cups packed fresh basil leaves

2 cloves garlic

1/4 cup pine nuts

2/3 cup extra-virgin olive oil

Kosher salt and freshly ground black pepper, to taste

1/2 cup freshly grated Parmesan cheese

Combine the basil, garlic, and pine nuts in a food processor and pulse until coarsely chopped. Add the 1/2 cup of the oil and process until fully incorporated and smooth. Season with salt and pepper. If freezing, transfer to an air-tight container and drizzle remaining oil over the top. Freeze for up to 3 months. Thaw and stir in cheese.