

SUNSMILE FARMSTAND HOURS:
TUESDAY - FRIDAY 10-6
SATURDAY AND SUNDAY 9-5
CLOSED MONDAYS



WHAT'S NEW ON THE FARM?...

By Barrett



Sam Pello with Betty at SunSmile Farms

As I was working the farmer's market in Nevada City last Tuesday, I overheard a group of patrons discussing the information on our banner: "SunSmile Farms, Mountain Grown Fruits and Vegetables since 1939". They all seemed quite impressed about the age of the place, and, as I looked around, I realized that we were probably the longest operating farm in that parking lot. As I pondered deeper and scanned my knowledge of other farms, I came to the conclusion that SunSmile very well could be the oldest continuously run farm in the whole Grass Valley area. Pretty cool.

But there is something even more special (and impressive) than the old acreage, name, and logo - we've got staff to go with it. The man who does the majority of our tractor work, Sam, is the same man who helped Joel Bierwagen (George's great Uncle, the man who started SunSmile) clear this land of trees and shrubbery back at the beginning of it all. Sam didn't start out with a tractor, though; he cleared the land with a horse and sled. He started working for Joel as a young man and stayed on for many years. As Joel's main export was pears, Sam drove the semi on the delivery routes

to the Bay Area and down to Southern California. He also took loads out to Colfax on the old highway - by linking up three trailers to the back of the tractor and pattering along the side of the road.

Sam went on to work summers as a logger for the Forest Service and winters doing snow removal for CalTrans. He came back after his retirement to help George re-vamp the farm in the early nineties and has been here ever since. George says, "Sam's dedication to SunSmile is immeasurable. Without Sam, I would never be able to do all of this. Farming sustainably today takes science, knowledge, experience, and, most of all, hard work. Sam knows hard work and he's an inspiration to all of us here at SunSmile." Now, at 81, Sam is the only other person besides George who drives the tractor (purchased by Uncle Joel and somewhat of a farm/family heirloom), and he plows and mows the whole of SunSmile with incredible expertise.

Speaking of heirlooms...our Brandywines and Cherokee Purples are pumping out more heirloom tomatoes every day. Though they can look a little funky, with extra lumps and bulges everywhere, these are the best tasting tomatoes you can eat. We pick them fresh every day, so unlike your classic grocery store tomato (which is usually picked green, then ripens in the box) these are vine ripened and ready to enjoy. And don't let their green tops fool you - the tops can stay green even when ripe. You can tell when they're ready by the deep reddish purple of the bottom.

So CSA members, you have become part of our long-living farm history this summer. We hope you enjoy your own little heirloom this week!



Joel Bierwagen in the pear orchard on Litton Hill, where "Briar Patch" now stands

RECIPES FROM THE FARM

GRILLED TOMATOES WITH PARSLEY SAUCE

"Farm House Cookbook"

Serves 4

2 cups (packed) fresh Italian parsley leaves
1/2 cup plus 1 tablespoon olive oil
3 cloves garlic, peeled
Salt

1 fresh serrano or jalapeno pepper, trimmed
1/2 cup freshly grated Parmesan cheese
Freshly ground black pepper
4 large ripe tomatoes, halved crosswise

Place the parsley, 1/2 cup olive oil, garlic, 1/4 teaspoon salt, and the pepper in a food processor. Process until the ingredients form a fine puree. Transfer the mixture to a medium-size bowl and stir in the Parmesan cheese by hand. Season with salt and pepper to taste and set aside.

Lightly oil the grill. Brush the tomatoes generously all over with the remaining tablespoon of olive oil (but don't use so much that it will drip onto the coals). Grill the tomatoes, cut side down, just until the cut side is golden, 1 to 2 minutes. Turn them carefully, and grill until they are nicely golden all over and the tops are bubbling, about 10 minutes.

If you are broiling the tomatoes, line the broiler pan with aluminum foil, and place the tomatoes on it, cut side down. Set the pan about 3 inches from the heat and broil until the skins are golden, 10 minutes. Turn the tomatoes and broil until the tops are nicely golden, 1 to 2 minutes.

Remove the tomatoes from the grill and arrange them cut side up on a large platter. Sprinkle with salt and pepper, and pour the parsley sauce over them. Serve immediately. Make sure that you serve plenty of good bread alongside for sopping up the sauce.



"The Crew" with George on his birthday
Barrett, Molly, Patty, George, and Barb