



Wolf Pine Farm

Community Supported Agriculture
259 Mouse Lane, Alfred, Maine 04002

WEEK OF AUGUST 10th-16th, 2003

Slugs

Without the decency of shells,
slugs reveal themselves
on the steps suddenly lit.

Uniform brown,
the slow armourless army
advances in silent night manoeuvres.

Bodies seethe,
dumb but wounded
by light melting on the move.

A mucous map
smears the stones;
the route of some repulsive purpose –

but blind
they do not stumble,
one long belly

can go no lower;
all obstacles
patiently assailed.

Connoisseurs of air,
horns tremble
at exquisite samples –

the breath of flowers,
leaf-stir,
sun-burned soil.

The moon transfigures
slime – they bleed
original silver

as crude worms
spin silk.
Like a life trail

viscid with sin
polished
by God.

Gillian Ferguson

from *Making for Planet Alice*; *New Women Poets*, edited by Maura Dooley, Bloodaxe

Seven-Spice Eggplant

1 Lb Eggplant, Wiped
1 Egg White
3 ½ tablespoon cornstarch
1 teaspoon salt
1 tablespoon thai seven-spice
seasoning
Oil for deep-frying

Using a sharp knife, slice the
eggplant into thin rings.

Place the egg white in a small bowl
and whip until light and foamy.

Mix together the cornstarch, salt,
and seven-spice powder on a large
plate.

Heat the oil for deep-frying in a
large wok.

Dip each piece of eggplant into the
beaten egg white then coat in the
cornstarch and seven-spice mixture.

Deep-fry the eggplant slices, in
batches, for 5 minutes or until pale
golden and crispy.

Transfer the eggplant to absorbent
paper towels and let drain. Transfer
to serving plates and serve hot.

Zucchini and Thyme Fritters

¾ cup self-rising flour
2 eggs beaten
¼ cup milk
2 zucchini (total 10-12 oz)
2 tablespoon fresh thyme
1 tablespoon oil
salt and pepper

Strain the self-rising flour into a large bowl and make a well in the center. Add the eggs to the well and, using a wooden spoon, gradually draw in the flour.

Slowly add the milk to the mixture, stirring constantly until a thick batter is formed.

Meanwhile, wash the zucchini then grate them over a sheet of paper towel placed in a bowl to absorb some of the juices.

Add the zucchini, thyme and salt and pepper to taste to the batter and mix thoroughly.

Heat the oil in a large, heavy skillet. Taking a tablespoon of the batter for a medium-sized fritter or half a tablespoon of batter for a smaller-sized fritter, spoon the mixture into the hot oil and cook the fritters, in batches for 3-4 minutes on each side.

Remove the fritters with a perforated spoon and drain them thoroughly on absorbent paper towels. Keep each batch of fritters warm in the oven while make the rest. Transfer to warmed serving plates and serve hot.

Recipes, Recipes, Recipes

Don't forget to visit our website www.wolfpinefarm.com to search for and post recipes to share with other members. Thanks to those of you who have added your ideas!

Black Oil Dip

2 garlic cloves, crushed
¾ cup pitted black olives
4 tablespoon olive oil
2 tablespoon lemon juice
1 tablespoon parsley

Put the crushed garlic and olives into a blender or food processor and process for 15-20 seconds. Alternatively, chop them very finely.

Add the olive oil, lemon juice and parsley to the blender or food processor and process for a few more seconds. Alternatively mix with the chopped garlic and olives and mash together. Season with salt and pepper.

A note from the farm:

This issue of the newsletter did not get distributed at the pickup.