

# GROUNDWORK ORGANICS



July 26, 2017

## In your box

Summer Crisp lettuce  
Diva cucumbers  
Fresh shallots  
Red potatoes  
Cherry tomatoes  
Eggplant  
Padron peppers  
Vates kale  
Blueberries

First off, a big apology if you have not been receiving our weekly emails! Thanks to all who have written in, we are experiencing some strange technical problems with our Eugene list, only a random half the membership is getting them, though our list has not changed, and we are sending them as usual. While we are no Gmail experts, we will try to get to the bottom of it as quickly as possible, we seem to have triggered some sort of over-use issue. In the meantime, the proposed list will be posted on the CSA page of our website Monday by 2pm, and the newsletters go up Wednesday morning by 8am: [www.groundworkorganics.com](http://www.groundworkorganics.com)

A few substitutions today – we had the opportunity to put in **blueberries** one more time, so we switched them for beefsteak tomatoes – which are still just starting to come on in earnest. The **cherry tomatoes** are Sungolds and incredibly nice this week (actually big enough to slice if you need them on a sandwich)... You're also getting some lovely **bunched shallots** in place of onions, we'll do those next week for you. Fresh dug **red potatoes** are ready from our second big planting, these have a great all purpose texture and hold together nicely when cooked for composed salads. I don't usually put in a dessert recipe, but this is an absolute favorite I'd forgotten about myself, simple enough to have the kids make or help with. Thanks all!

### **Blueberry Cornmeal Butter Cake**

*From the Smitten Kitchen Cookbook by Deb Perelman*

1 stick unsalted butter, room temp  
1 cup all purpose flour  
½ cup cornmeal  
2 teaspoons baking powder  
½ tsp salt  
1 cup sugar  
2 eggs  
¼ tsp vanilla extract  
¼ tsp fresh grated lemon zest  
1/3 cup sour cream  
2 cups blueberries

#### *For the Streusel*

½ cup sugar  
6 tbsp all purpose flour  
2 tbsp cornmeal  
¼ tsp cinnamon  
pinch salt  
2 tbsp butter, cut into small pieces

Preheat oven to 350. Line the bottom of an 8 inch square pan with parchment, then butter and flour the bottom and sides.

Wisk flour, cornmeal, baking powder and salt in medium bowl, and set aside. Using an electric mixer, beat the butter with sugar in a large bowl until pale and fluffy, at least 2 minutes. Beat in the eggs one at a time, scraping down the bowl between additions, then add the vanilla and zest. Add a third of flour mixture, all of sour cream, and another third of the flour, beating until just blended after each addition. Scrape down sides of bowl. Mix the remaining third of the flour mixture with the blueberries. Fold the blueberry-flour mixture gently into the cake batter.

Spread the cake batter in the prepared cake pan. Use your original dry ingredients bowl to combine the dry topping ingredients with a fork. Mash in the butter with your fork, scatter the topping over the batter.

Bake the cake until the top is golden brown and the tester inserted into center comes out clean, about 35 minutes. Cool the cake in the pan on a rack for 5 minutes. Run the spatula around the edges to loosen, then flip out onto a cooling rack.

Yield – 16 squares of cake

*A Reminder - Second half payments should be postmarked by August 1<sup>st</sup> - \$295 for main season, \$360 for full season. Checks can be made out to Groundwork Organics, and mailed to the PO box address below. Thanks! And let me know if you have any questions on your account balance.*

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