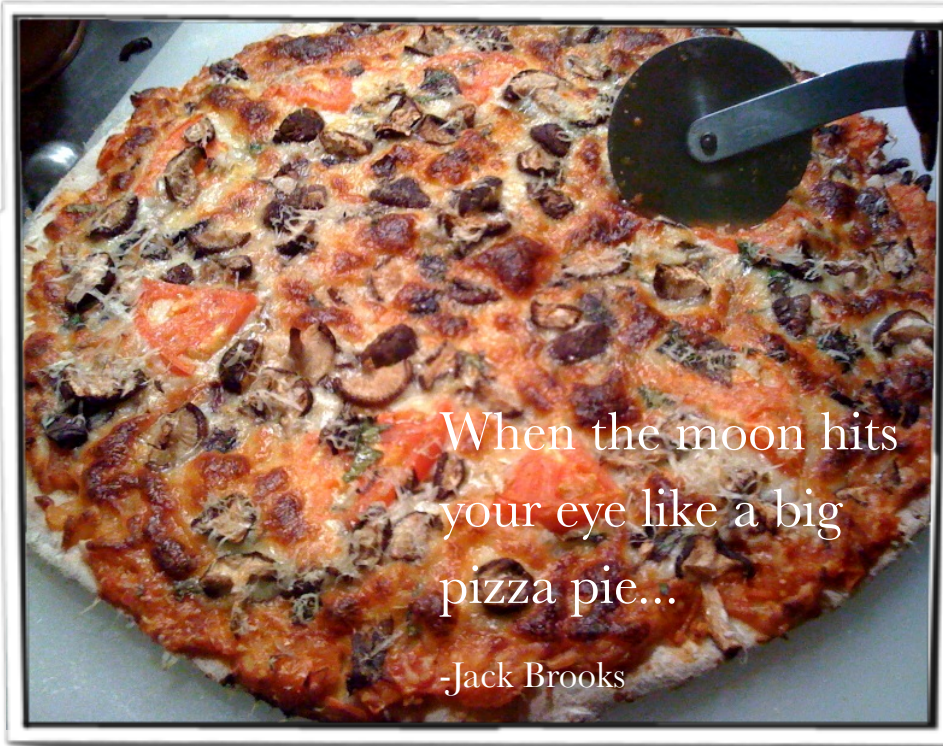


Echoes from the Hollow

Downing Hollow Farm



When the moon hits
your eye like a big
pizza pie...

-Jack Brooks

Welcome to 20 weeks of eating with the seasons. Pizzaiola Alex makes the best pizza pies you ever did taste and he makes them at least once a week. That's amore! And then some...

I'm crazy for songs about food. Here's a list of my favorites for you to chew on:

"Gimme a Pigfoot and a Bottle of Beer"
Bessie Smith

"My Sweet Potato" Booker T & the MGs

"Jambalaya on the Bayou" Hank Williams

"Spam Song" Monty Python

Here's a toast to Dino....



In your share...

farm fresh eggs, summer squash, eggplant, whole wheat bread, pears, peppers, okra, shiitake mushrooms, basil, McCaslin pole beans, oregano and garlic

Mark Bittman's Basic Pizza Dough

1 teaspoon instant or rapid rise yeast

3 cups all-purpose flour

2 teaspoons coarse Kosher or sea salt

1 to 1 1/4 cups water

2 tablespoons plus 1 tablespoon olive oil

1. Combine the yeast, flour, and salt in the mixer. As it is mixing, add the 1 cup of water and 2 T of oil.

2. Mix, adding more water until the mixture forms a ball and is slightly sticky.

3. Turn the dough out onto a floured surface and knead for a few seconds until it forms a smooth round ball. Use the last tablespoon of oil to grease a bowl, and place the dough in the bowl. Cover with plastic wrap and let rise in a warm, draft free

area until it doubles in size (1-2 hours).

4. Heat the oven to 500 degrees F while you stretch out the dough onto your pans or if you have a pizza stone in your oven, roll out pizza and slide it on to a pizza peel before you top it.
5. Add your toppings. Shiitake mushrooms and banana peppers sure are good. I've even had pizza with an egg cracked right in the middle.
6. Cook for 10-12 minutes depending on how crisp you like your pizza. If you are using a stone, slide the pizza off of your peel onto your stone. Use the peel to slip under it when it is ready to bring it out of the oven.
7. Enjoy!

Cucumber Martini

1 1/2 cups gin

1 cucumber (about 9 ounces), cut into 1/3-inch-thick slices, plus 6 thin slices for garnish

2 tablespoons (or more) dry vermouth

Ice cubes

Mix gin and thick cucumber slices in pitcher. Cover and chill overnight or up to 3 days. Strain gin, discarding thick cucumber slices. Pour half of gin into cocktail shaker. Add 1 tablespoon (or more) vermouth, then fill shaker with ice. Shake vigorously; strain into 3 glasses. Repeat with remaining gin and desired amount of vermouth. Garnish with thin cucumber slices and serve. Bon Appétit November 2008