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We finally got some wonderful precipitation. Things have greatly improved in the field.

We picked up beef from the processor last week and that was included in the meat shares this week.

We hope to start processing chickens yet this week. It has taken us much longer than anticipated to get our area set up and deep cleaned in preparation.

We are picking things as fast as we can. Tomatoes, peppers and sweet corn are close!

We are crazy busy this time of year. We all get tired, hot and start to pine for cooler fall days. It is a beautiful summer so far. Just like a farmer to talk about the weather...

Things we are getting questions on:



Shishito Peppers: These small wrinkly peppers are our favorite for a green frying pepper. One pepper in ten will have just a little heat. They are usually eaten whole. Coat in oil, salt and pepper for a quick grill. Or blister them over an open flame. Or maybe use your cast iron to fry them in a little butter. Or roast them. Or cut them up for a salad.

www.foodandwine.com/vegetables/shisito-pepper-recipes



Kohlrabi: This Kohl (cabbage) rubi (turnip) or cabbage turnip is a wonderful summer crop and fall storage crop. We like them and use them in many ways. I will shred them for a slaw. I will make dipping sticks to use with blue cheese or Bison dip. I will roast cubed kohlrabi with garlic and other veggies like carrots and beets for a nice side dish.

www.tasteofhome.com/article/3-kohlrabi-recipes-to-help-you-cook-this-unusual-vegetable/

We do vary the contents of our boxes from week to week, or even the next day. We always try to make the best box we can on any given day, but please don't get frustrated if you don't get exactly what we think will be in the box. We can't always predict with precision when something will be ready, or if we will run into a problem. Tomatoes are being slow, just like every year. They are on the vine, but I can't seem to make them turn red by sheer will. I am

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having difficulty finding the time to always do a good job on a newsletter, but hope to get better at it.