



Box contents

Small share:

- 1 Success straightneck summer squash
- 1 head Snowcrown cauliflower *or* Copenhagen cabbage (*whichever you don't get today you'll get next week*)
- 2 cucumbers (Green Finger & Marketmore)
- 1 head Summer Crisp lettuce
- 1 head Chesnok Red garlic
- 1 Brandywine tomato
- 1.5 # All Blue potatoes
- 1 bunch beets
- 2 ears sweet corn
- 1 shallot
- 1 bunch parsley

Regular share additional items:

- 1 California Wonder bell pepper
- 3 jalapeño peppers
- 4 cayenne peppers
- 1 pint Gold Nugget tomatoes

Farm News

It has been a busy week for us – it always feels like it was just Thursday, and yet here we are again! We enjoyed seeing some tangible results of our work this week, such as finally mowing down some overgrown patches in the beds (e.g., the bed formerly known as greens mix), clipping more tomato plants up, and weeding in between tomato rows. We also started seeds for our fall plantings of broccoli, cauliflower, romanesco, rutabaga, kale, and lettuce. And speaking of lettuce, we're happy to include some after a little hiatus. Lettuce really doesn't like the summer heat, but the variety we've included – Summer Crisp – is a little more tolerant. We would have had a batch earlier but a ravenous rabbit got into our first seed tray.

We have done a little remodeling in the chicken coop. We repurposed an old milk house for their coop, and recently blocked off a tub in the corner that was originally used to store milk and which they were occasionally roosting on at night instead of using their nice perches. Since the change, our green egg laying Araucana has protested – we're not sure if she's just not laying or is hiding her eggs in the grass where she grazes during the day. She was our most reliable layer before this, so we're hoping to solve the mystery and get some of those beautiful (and tasty) green eggs back!

Recipes & Storage Tips

We think it's hard to beat the beet and goat cheese combo (see recipe below), but we also really love them on the grill or campfire (sounds a little odd, but trust us, they get oh so tender and delicious!). Check out more tips on our [beet page](#).

Roasted-Beet Salad with Goat Cheese and Walnuts

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| 3 lg. or 6 med. Beets | ¾ cup walnuts |
| 6 cups torn greens, one type or an assortment | |
| 1/3 cup olive oil | 2 T red-wine vinegar |
| 1T minced shallot | 2 T Dijon mustard |
| Salt and pepper | 4 ounces goat cheese |

Heat oven to 400°F. Wash beets and wrap them individually in foil while still wet. Put them on a rimmed baking sheet and cook until you can pierce them easily, 60-90 min. Once the beets have cooled, peel them (I like to rub the skin off under running water), and cut them into chunks. Put the walnuts in a dry skillet over medium heat and cook, shaking the pan frequently, until fragrant and beginning to darken, 3-5 min. Rinse and dry the greens and put them in a large bowl; add the walnuts. Combine oil, vinegar, shallot and Dijon in a jar with a sprinkle of salt and pepper. Screw the lid on and shake until the dressing becomes thick and creamy. Pour some of the dressing onto the greens and pile on plates. Put beets in the bowl, toss with dressing and arrange them on top of or around the greens. Crumble the goat cheese on top, and serve. (Original [recipe](#) by Mark Bittman.)

Tips: *Beets:* Cut off leaves and stems 1-2 in. above root crown to maintain firmness. Store in hydrator drawer of the fridge. Beet greens are best used fresh but can be stored in a damp cloth or plastic bag in the hydrator drawer. *Summer squash:* Store in hydrator drawer of fridge for up to 1 week. Cooked, pureed squash can be frozen. Eat raw with a dip, shred into salads, grill, etc. *Cauliflower:* Refrigerate in a hydrator drawer for 1-2 weeks, or blanch and freeze. Soak upside down in cold, salted water to remove any lingering field pests. Eat raw with a dip, steam head or florets, sauté, or roast (our favorite). *Garlic:* Stores well in a cool, dark, dry, and well-ventilated place for several months.