



Box contents

Small share:

- 1.5 # French fingerling potatoes
- 1 green bell pepper
- 1 Cortland onion
- ¾ # Toma Verde tomatillos
- 3 jalapeño peppers
- 2 beefsteak tomatoes (Brandywine & Cherokee purple)
- 2 yellow straightneck squash
- 1 zucchini
- 1 Green finger cucumber
- 3 ears sweet corn
- 1 Corni di toro pepper
- 1 # green beans

Regular share additional items:

- 1 red bell pepper
- 1 head romanesco
- 4 Marketmore cucumbers
- 1 pint Black cherry tomatoes
- 1 extra ear corn

Farm News

We're excited to have a very big share for you this week; there was even more we considered putting in, but we didn't want to overwhelm you with produce! The rain last week and the warm weather this week have been very good for all the summer crops, which your share is loaded with this week. As long as it doesn't get too cold, we'll have more of almost everything you're seeing in the coming weeks, and the more warm summer weather we have, the more time the winter squash, which got in late this year, have to grow. Acorn, Delicata, and Turban squash will be coming your way in a few weeks.

In other news, seed collecting time is already upon us for next year's crop of prairie plants. While our prairie didn't get the attention it deserved this year, it's been a good year of growth, especially compared to last year, which means good seed collecting opportunities, lots of wildlife cover over the winter, and a good supply of biomass for next spring's burning season, which is already being plotted out. There is a long list of neglected brushing projects that will start in earnest with cooler weather, along with hoopouses to build, chicken coops to winterize, and a house that's badly in need of some work. Needless to say, we're keeping busy!

Recipes & Storage Tips

The Corni di toro (which resembles a bull horn, as the name suggests) is a sweet pepper great eaten fresh, roasted, or stuffed (my favorite!). Tomatillos can be cooked several ways – roasted in the oven or a pan, boiled, or grilled. Feels like grilling weather to us, so we've included that recipe here, but the other methods are detailed on our [tomatillo](#) page.

Salsa Verde

- 1 ½ lb tomatillos
- ½ cup chopped white onion
- ½ cup cilantro leaves
- 1 T fresh lime juice
- 2 Jalapeño peppers, stemmed, seeded and chopped
- ¼ tsp. sugar
- Salt to taste

Remove husks from tomatillos and rinse. Grill whole tomatillos 10-15 min., turning occasionally, until softened and a bit charred. (I like to also grill the onions and jalapeños when using this method.) Put tomatillos, lime juice, onions, cilantro, peppers, and sugar in blender or food processor and pulse until all ingredients are finely chopped and mixed. Season to taste with salt; cool in fridge. Serve with chips or as a salsa accompaniment Mexican dishes. (Original recipe [here](#).)

Refrigerator Pickles (Classic Chilly Dillies)

- 4 med. cucumbers
- 1 T pickling salt, sea salt, or kosher salt
- 1 cup cider vinegar
- 1 cup water
- 1 head dill or small bunch dill leaves
- 1 clove garlic (optional)
- 3 black peppercorns (optional)

Cut cucumbers into spears or slices. Place dill in the bottom of a quart jar; peel and crush garlic clove (if using), and put in jar along with peppercorns (if using); then put in the cut cucumber. Mix the salt, vinegar, and water in a container, stirring until salt is dissolved; then pour it over the cucumbers, filling the jar to the top. Pop on the lid and store the jar in the fridge. (Original [recipe](#) from Rodale News.)

Tips: *Romanesco:* Refrigerate in hydrator drawer of fridge. Cook and store like [cauliflower](#). It's great roasted. *Tomatillos:* Store at room temperature (with husks on) for up to 2 weeks. For longer-term storage, refrigerate in husks (but not in a plastic bag).