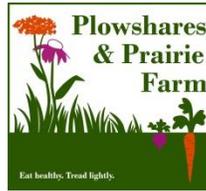


CSA Newsletter



**Week 11:
8/12/14 & 8/14/14**

Box contents

Small share:

1 lb. Carola potatoes
1 head broccoli
4 cucumbers
1 red onion
1 head Chesnok Red garlic
Cherry tomato medley
3 medium tomatoes (Green Zebra, Amish paste, and Valencia or Indigo Rose)
2 jalapeño peppers
1 bunch Italian basil
½ lb. Dragon Langerie beans (Tues.) OR 1 zucchini (Thurs.) – next week switch
(Next up...red cabbage, bell peppers, tomatoes, potatoes, cukes)

Regular share

additional items:

1 Calliope eggplant
1 heirloom
beefsteak tomato
1 lemon cucumber

Farm News

It has been a very busy and social week for us as we started it out by hosting some friends from out of town, and then headed out of town ourselves for Chelsea's sister's wedding! We're settling back in and are happy to see many more red tomatoes in the field, and the 80s temps forecast for later in the week will continue to help them ripen on the vine. We're still seeing the impacts of stunted plants from getting so much rain in early summer, but some of the second plantings we did as a result are getting close, and we should have more beans and zucchini in a couple weeks. As you probably noticed, we are picking a lot of cucumbers these days, and would like to offer the ability for members to purchase **cukes in bulk** (\$1.50/lb.) for pickling or any other use. We also have **bulk basil** available (\$10/lb.) for any pesto lovers out there! Once we start drowning in tomatoes, we'll offer those in bulk for canning/freezing as well. We want to thank everyone who participated in our survey! We are working through the thoughtful feedback and contemplating some potential adjustments. If you haven't had a chance yet and would like to provide some feedback, you can still fill out the **anonymous survey** [here](#). Also, if we haven't heard from you yet, please let us know if you can make it to our **farm potluck on Sat., August 23 from 3-7pm.**

Recipes & Storage Tips

Broccoli & Green Zebra Tomato Salad

½ lb. broccoli Grated zest of ½ lemon
2 tsp. lemon juice ¼ red onion, finely diced
Sea salt
1 clove garlic, pounded to a paste w/ 1/8 tsp. salt
½ tsp. Dijon mustard 2-3 T. olive oil
½ T. chopped oregano, marjoram, or basil
6 oil-cured olives or Kalamata olives
Freshly ground pepper
2 med. sized tomatoes (such as Green Zebra), quartered
Cut broccoli stems into 2-in. rounds, then halve and slice crosswise. Cut broccoli crown into florets. Steam stems and florets over boiling water, covered, for 5-7 min. until bright green & just tender. While steaming, make vinaigrette in a bowl by combining lemon zest & juice, onion, and garlic. Whisk in mustard and oil, and salt to taste. Pour vinaigrette over warm broccoli; toss with olives and herbs, and add salt and pepper. Add tomatoes and serve.

Cucumber Water

Simple and oh so refreshing!
1 medium cucumber 2 quarts water Ice
Slice cucumber into thin slices. Combine cucumber and water in a pitcher; let steep for an hour. Serve over ice. (Variations: add lemon, mint, &/or ginger.)

Tips: Tomatoes: Tomatoes store at room temperature for up to a week, or longer if they are still ripening. Do not refrigerate. Damaged or cut tomatoes will start to deteriorate quickly. Tomatoes can be frozen whole – simply core tomatoes, place on a cookie sheet and freeze; then transfer to a freezer bag and store in freezer (the tomatoes once thawed should be used in cooking or purees). Salsa, sauces, and purees can also be frozen. Green Zebra is a green-striped salad variety; Amish paste has a lower water content and is often used in sauces (but is also great fresh); Valencia is an orange heirloom; Indigo Rose is a smaller purple-red tomato high in antioxidants. *Jalapeños:* Refrigerate (unwashed) in the hydrator drawer for a couple weeks. Add to dishes or drinks for a bit of heat. Make fresh salsa with tomatoes, onions, and garlic.