



### Box contents

#### Small share:

1 bunch red beets OR Napoli carrots (Tues.: carrots; Thurs.: beets)  
 ¾ lb. Tomatillos (Tues. this week; Thurs. next week)  
 1 bell pepper (Tues.: yellow; Thurs.: green – next week switch)  
 3 jalapeño peppers  
 Tomato medley  
 3 ears sweet corn  
 ½ lb. green beans  
 1 Patterson onion  
 2 cucumbers  
 1 head Polish White garlic  
 1 ½ lb. Superior potatoes  
 1 bunch Red Russian kale  
 (Next up...leeks, bell pepper, summer squash)

#### Regular share additional items:

1 red cabbage  
 Extra tomatoes  
 1 zucchini & 1 yellow straightneck squash

### Farm News

It's hard to believe it's already September! This has certainly been a whirlwind summer, and we're busy picking, putting some food away for winter, and appreciating the bit of extra rest time the earlier sunsets are awarding. Ok, on to the veggie report. We had hoped to put in basil this week, but unfortunately (keeping with the theme this year) it has been too wet and did not dry out, and it looks like our crop is done for the season. Some good news is that our second planting of green beans are now mature, and this is the first week we're picking the beautiful, delicate new beans. These will be great for snacking on raw (or roasting, adding to sautés, etc.). We're also glad to finally include some tomatillos, which we're splitting between this week and next. With their papery husks, they look like a cross between a ground cherry and a green tomato (both of which are relatives). My favorite way to enjoy them is in the form of salsa verde (see recipe, opposite). Last week we just gave a sampler of okra since it tends to be a pretty polarizing vegetable (either you love it or you hate it). If you love it, and would like more, shoot me an email and I'll put some bonus okra in your box next week.

### Recipes & Storage Tips

#### Salsa Verde

¾ lb. tomatillos                      ¼ cup chopped white onion  
 ¼ cup cilantro leaves            ½ T. fresh lime juice  
 1/8 tsp. sugar  
 1 jalapeño pepper, stemmed, seeded and chopped  
 (you can use whole for more heat if you want)  
 Salt to taste

Remove papery husks from tomatillos and rinse well. Grill whole tomatillos 10-15 minutes, turning occasionally, until softened and a bit charred. I like to also grill the onions and jalapeños when using this method. (See [tomatillo page](#) for info on how to roast or boil them.) Place tomatillos, lime juice, onions, cilantro, jalapeño, and sugar in a blender or food processor and pulse until all ingredients are finely chopped and mixed. Season to taste with salt. Cool in refrigerator. Serve with chips or as a salsa accompaniment to Mexican dishes.

#### White Gazpacho

1 lb. tomatoes                      ½ cup onion, finely diced  
 2 heaping T. finely chopped cilantro  
 2 T. distilled white vinegar, white wine vinegar, or champagne vinegar            Salt and pepper, to taste  
 3 cups cucumbers, peeled, seeded, and chopped  
 2 T. jalapeños, seeded and finely diced  
 2 garlic cloves, minced  
 1 cup vegetable broth  
 2 cups plain yogurt

Core tomatoes, remove seeds, dice, and put in a bowl. Toss in onion, cilantro, and vinegar, and season with salt and pepper. Refrigerate. Combine cucumbers, jalapeño, garlic, broth, and yogurt in a food processor and pulse until smooth. Season with salt and pepper. Chill for at least 30 min. To serve, divide chilled soup into bowls and garnish with the salsa.

**Tips:** *Tomatillo:* Also known as a husk tomato, the tomatillo is a member of the solanaceae family (which also includes tomatoes, potatoes, peppers, and eggplants). 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).