



Box contents

Small share:

1 head Inchelium Red garlic
 4 cucumbers
 1 green bell pepper
 1 banana pepper
 1 jalapeño pepper
 1 bunch dragon carrots
 1 head savoy cabbage
 1 ½ lb. new (Yukon Gold) potatoes
 1 Walla Walla onion
 1 bunch dill (+ head)
 1 bunch basil
 3 heirloom tomatoes
 (Next up...tomatoes, lettuce? corn?)

Regular share additional items:

1 eggplant
 1 zucchini
 1 yellow summer squash
 ½ lb. dragon tongue beans

Farm News

We had such a great time at the farm potluck on Saturday. It was warm but it was actually quite comfortable with a little breeze in the shade. We really enjoyed getting to meet some new members in person, visit with old friends, and enjoy all of the tasty food that everyone brought to share. It was also fun to see some familiar produce in some of the dishes. If you're not sure what to do with an abundance of cucumbers, you can always make refreshing cucumber water like we had out on Saturday. Just remove ends, cut into slices, and add to a pitcher of water (optional: add ice, lemon, and/or mint). Thanks to those who were able to come down for making it a special day! We know it's a busy time of year, and hope to catch anyone else who's interested in visiting at a future event. We're continuing to pull garlic out of the field and let it dry in the barn. The garlic in today's box has started to dry out but isn't fully cured, so we recommend storing it somewhere with good air circulation. We also dug up a different variety of potatoes this week – Yukon Gold. It's the same deal as last week – these are “new” potatoes that have not cured, so enjoy them fresh. The carrots & cabbage are just asking to be made into a slaw. We have a mix of heirloom tomatoes this week – we're working on an identification guide to share shortly!

Recipes & Storage Tips

Refrigerator Pickles (Classic Chilly Dillies)

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

Cut ends off cucumbers and cut into spears. Place dill in the bottom of a quart jar; peel and crush garlic clove and put in jar along with peppercorns; 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. Put on lid and store in the fridge.

Ratatouille

½ onion, chopped 2 garlic cloves, sliced
 1 c. tomato puree 2 T. olive oil
 1 small eggplant 1 zucchini
 1 yellow squash 1 bell pepper Few sprigs thyme
 Salt & pepper Few T soft goat cheese (optional)

Preheat oven to 375°F. Pour tomato puree into a baking dish; add garlic and onion; stir in 1 T olive oil, salt and pepper. Remove core of bell pepper. Cut the eggplant, squash and bell pepper into thin slices (~1/16-in.). Atop the tomato sauce, arrange veggies concentrically from the outer edge in, overlapping slightly & alternating veggies. Drizzle remaining T olive oil over veggies, season with salt, pepper, and thyme. Cover with aluminum foil; bake for 45-55 min. Serve with cheese or crusty bread.

Tips: *Garlic:* Garlic can be stored in a cool, dry, and dark place for several months (it will sprout in warm temperatures). This is fresh garlic, so if not using right away, keep it in a well-ventilated area to continue curing. *Tomatoes:* Store at room temp. for up to a week, or longer if they are still ripening. Do not refrigerate. *Bell/banana pepper:* Store in the hydrator drawer of the refrigerator for 1-2 weeks. For longer-term storage, chop into bite-size pieces and freeze in an airtight container. Add to soups, omelets, sautés, etc. (Or try pickling the banana pepper to use on salad, sandwiches, or pizza.) *Jalapeño:* Refrigerate (unwashed) in the hydrator drawer for a couple weeks. Add to dishes or drinks for a bit of heat.