



Box contents

Small share:

½ pint honey
Tomato medley
1 ½ lb. Red Norland potatoes
1 bunch basil
1 bunch mint
2 ears sweet corn
½ lb. green beans
2 jalapeño peppers
1 green bell pepper
2 cucumbers
1 Patterson onion
1 head Polish White garlic
(Next up...shishito peppers, herbs, corn? melons?)

Regular share additional items:

¾ lb. tomatillos
¾ lb. bag broccoli
shoots
Extra tomatoes

Farm News

This week we are very excited to share a special treat with you all – **honey collected from the hives on our farm!** To our mutual benefit, Tom of Borkart Bees owns and maintains three hives on our farm near the prairie remnant. In addition to producing delicious honey, these bees help pollinate the flowers on our vegetable and fruit plants in the field, as well as the native flowers in the prairie. Tom harvests raw, local, single-hive honey from a variety of locations around Madison. If you're interested in learning (or ordering) more, check out the Borkart Bees [website](#) and [Facebook page](#) or visit Tom (and us!) at the Fitchburg Farmers' Market on Thursdays from 3-6pm. Returning CSA members may notice that this batch of honey is lighter in color than last year's, which just means these colonies have found some different nectar sources. Tom noted he actually prefers the lighter honey because the floral and other subtle notes are easier to taste than in darker honey. You'll see each jar lists the coordinates of the hive (our farm) as well as the lot number (which of the three hives it came from). We have really appreciated hearing your thoughts on the first half of the season, and are thinking about some adjustments we can make for the rest of this season and in future years. The [survey](#) is still open if you would still like to share feedback. Thanks!

Recipes & Storage Tips

Roasted Tomatillo & Lime Salsa

¾ lb. tomatillos, husked and rinsed
1-2 jalapeño chiles, stemmed
10 fresh mint leaves 2 T. lime juice
¼ cup onion, finely chopped

Preheat broiler and line a baking sheet with aluminum foil. Place tomatillo and chile on sheet and broil until soft and blackened in spots (~ 5 min. per side). Cool, and transfer tomatillo, chile and any juices to a blender. Add mint and lime juice, and blend. Transfer to a bowl, add onion, and salt to taste. Enjoy with chips, or as a topping on eggs, baked potatoes, veggie sautés, etc.

Mojito

3 sprigs mint (10-12 leaves), & 1 sprig for garnish
1 T. sugar (or to taste) 1 ½ T. lime juice
1 ½ oz. light rum 1 cup ice cubes ~1 cup club soda

Remove mint leaves from stem and place in the bottom of a glass. Add sugar and lime juice. Gently pound these ingredients with the end of a wooden spoon to bruise the mint and release the aromatic oils. Stir in rum, ice cubes, and enough club soda to fill the glass. Stir with a spoon until sugar dissolves. Garnish with mint and serve.

Tips: *Corn:* As corn's sugars convert to starches after picking, sweet corn is best enjoyed as soon as possible after it has been harvested. Refrigerate to slow this process. For corn on the cob, shuck corn and steam in 1-2 in. of water for 6-10 min. or put in boiling water for 3-6 min. To grill, place unhusked ears on grill for approximately 20 min. (soaking in water before putting on the grill will help keep the ear moist). It is a great addition to chowders, soups, sautés, corn bread, bean dishes, fried rice and salads. *Tomatillos:* Store at room temp. (with husks on) for up to 2 weeks. For longer storage, refrigerate in husks (but not in a plastic bag). *Tomatoes:* Store at room temp. for a week, or longer if still ripening. Do not refrigerate. Remember to check the tomato guide [here](#) to help identify the different varieties in the tomato medley. *Mint:* Store in a glass of water in the fridge, or wrap in a slightly dampened towel and refrigerate (do not wash first).