



### Box contents

#### Small share:

1 bunch sage  
 1 bunch curly parsley  
 3 ears corn  
 Tomato medley  
 1 green bell pepper  
 1 pint shishito peppers  
 2 green Thai chile peppers  
 1 ½ lb. Yukon Gold potatoes  
 2 (Walla Walla & Patterson) onions  
 1 head garlic  
 1 ¼ lb. bag (orange & Dragon) carrots  
 2 cucumbers  
 (Next up...green beans, leeks, melons?)

#### Regular share additional items:

1 head cauliflower  
 Extra ¼ lb. carrots  
 Extra tomatoes  
 Extra Walla Walla  
 onion

### Farm News

We could really use some rain here at Plowshares & Prairie Farm. Lately it feels like we're in some kind of micro-desert as we seem to miss many of the storms that pass by just north or south of us. We have been doing lots of watering – both by hand and with the drip tape we have set up. It's pretty time-consuming and we can't get everything, so we hope Mother Nature decides to lend a hand soon. Of course if we get too much water too quickly after a dry spell, we risk getting some splitting in crops like tomatoes and melons that expand too quickly. I guess we're being picky. ☺ The tomatoes in the hoop house are looking especially good as they seem to appreciate the warmer temperatures (especially at night) as well as the constant watering (we have those all on drip tape since rain doesn't do them any good). We hope everyone has been enjoying the variety of tomatoes in the medley! Unfortunately our cantaloupe and muskmelon are not quite ready yet, but we're hoping they ripen up soon. The watermelons are a little further behind, but are finally making progress. It's fun watching the winter squash come along well too. Delicata squash should make an appearance pretty soon, and we'll have lots of other squash to look forward to such as acorn, spaghetti, kabocha, butternut, and pumpkins. Remember to check our [recipes & storage page](#) for more cooking ideas and storage tips!

### Recipes & Storage Tips

#### Roasted Tomato & Sage Sauce

2 med. tomatoes (roughly chopped) + 1 pint cherry tomatoes  
 1 onion, thinly sliced  
 4 garlic cloves, minced  
 ¼ cup fresh sage, chopped  
 3 T. olive oil  
 ½ tsp. salt  
 1 T. red wine vinegar  
 ¼ tsp. pepper  
 Preheat oven to 450°F. Combine tomatoes, onion, garlic, sage, 1 T. olive oil, vinegar, salt and pepper in a 9x13" pan. Roast for 15-20 minutes (stirring once halfway through). Lightly mash tomatoes to release juices and stir in remaining 2 T. olive oil. Serve warm over pasta, a panini, or baked fish.

#### Sesame Shishito Peppers

2 tsp. olive oil  
 Salt and pepper  
 ½ tsp. soy sauce  
 1 pint shishito peppers  
 ½ tsp. toasted sesame oil  
 ½ tsp. toasted sesame seeds  
 Heat a pan over medium heat. Add olive oil and peppers and season with a pinch of salt and pepper; toss to combine. Sauté for ~10 min., tossing periodically until peppers blister on all sides. Remove from heat and transfer to a bowl. Toss with sesame oil and soy sauce, and sprinkle with sesame seeds.

**Tips:** *Sage:* Add to salads, soups, omelets, marinades, sausage, breads, and stuffing. Complimentary flavors include beans, cheese, corn, garlic, lemon, potatoes, winter squash, thyme, tomatoes, and more. Also try [corn with lime-sage butter](#). To dry, remove leaves from stem and place on a cloth or paper in the shade, or hang leaves on the stem. Once dry, store in an airtight container. *Parsley:* Place stems in a cup of water (like a bouquet of flowers) in the fridge or store in a damp towel and refrigerate. *Shishito peppers:* Sweet with an occasional tinge of heat. Store in a paper bag in the warmest part of the fridge for up to a week. For a simpler recipe, try the recipe from the week 10 [newsletter](#); or to pair with this week's tomatoes and corn, try [shishito/corn/tomato relish](#). *Thai chile:* Store in a cool dry place for 1-2 weeks. Add to dishes for some heat, or make a curry paste.