



Box contents

Small share:

1 cantaloupe (sm. share only)
 1 pint shishito peppers
 1 red Carmen pepper
 1 head lettuce
 Tomato medley
 2 lb. Magic Molly purple potatoes
 1 bag carrots
 1 bunch parsley & thyme
 1 head German Extra Hardy garlic
 1 Cortland onion
 Broccoli (Tues.) or 1 head cabbage (Thurs.) – small share only
 (Next up...tomatoes, corn? edamame?)

Regular share additional items:

4 ears sweet corn
 1 bunch kale
 1 summer squash
 2 cucumbers

Farm News

We got more rain over the past week, so the fields still have plenty of moisture out there. In fact, it has been a challenge to keep up with weeds which would normally be slowing down by this point in the season but the water is giving them an extra boost. At least we haven't had to do any watering, with the exception of the hoop house where we have some drip tape set up in our rows of very happy tomatoes. Our **summer potluck is this Saturday, Aug. 20 from 3-7pm**. We hope you can make it down for a farm tour, good food, and good conversation. There is currently a chance of rain in the forecast, but the event will go on rain or shine. If it's a little wet out, we can eat inside and still go ahead with the tour. We'd just recommend wearing some boots and bringing a rain jacket or umbrella. Please RSVP to Chelsea if you can attend (chandler.chelsea@gmail.com). Thanks!

Finally, we'd like to take a moment to solicit some feedback from our members while the first half of the CSA season is still fresh in your minds. If you have a moment and want to share some thoughts on the season so far, please fill out this **anonymous mid-season survey**:

<https://www.surveymonkey.com/r/C33JW9V>.

Thanks in advance for your thoughts on how we can continue to improve our CSA offerings.

Recipes & Storage Tips

Shishito Peppers

1 pint shishito peppers *2 T. olive oil*
1 tsp. lemon juice *Sea salt, to taste*
 Heat olive oil in a wide sauté pan over medium heat. Add whole peppers, turning frequently until they begin to blister (10-15 minutes). To finish, toss with lemon juice and sea salt.

Hasselback Purple Potatoes

Magic Molly potatoes *Olive oil or butter*
Salt and pepper, to taste *Parsely, for garnish*
 Preheat oven to 425°F. Cut thin (1/8-1/4 in.) slits into potatoes, stopping just before cutting through so the slices remain connected at the bottom. (For inspiration on what this should look like, think of this dish's nicknames – accordion or pillbug potatoes.) Brush potatoes with half of the fat (olive oil or butter, whichever you prefer), and sprinkle with salt and pepper. Bake for 20 min.; then brush again with olive oil or butter. Bake for another 20-30 min., depending on the size. Top with parsley, and enjoy these crispy potatoes hot.

Roasted Carrots with Garlic Confit & Thyme

4 cloves garlic, unpeeled *1/4 cup olive oil*
1 bunch carrots, scrubbed & with tops removed
1/2 tsp. sea salt *1 tsp. butter*
3 thyme sprigs *1 tsp. lemon juice*
 Put garlic cloves in a small pot in enough olive oil to just cover them. Turn heat to medium until they begin to sizzle; reduce to low and cook until cloves are soft (~30 min.). Remove cloves and measure out 2 T. of the oil (keep the remainder in a container in the fridge and use within a month). Preheat oven to 500°F. Add garlic oil to an ovenproof skillet over high heat. Add carrots, sprinkle with salt, and turn carrots occasionally until browned in spots (6-8 min.). Add butter and toss carrots. Add garlic cloves & put the pan in the oven. Add thyme after a few minutes, tossing carrots. Roast for 10 min., tossing once halfway through. Remove from oven, squeeze on lemon juice to brighten, and serve warm.

Tips: *Shishito pepper:* Sweet with an occasional tinge of heat. Store in a paper bag in the warmest part of the fridge for up to a week.