



### Box contents

#### Small share:

½ pint raspberries (Monroe only)  
1 watermelon (Hilldale & Monroe)  
Tomato medley  
1 Carmen & 1 bell pepper  
1 bunch carrots  
1 head Chesnok Red garlic  
1 red onion  
1 bunch kale  
1 ½ lb. All Red potatoes  
1 bunch thyme  
1 pint shishito peppers  
(Next up...delicata squash, endive, parsley)

#### Regular share additional items:

1 red cabbage  
Extra head garlic  
Extra pepper  
Extra tomatoes

### Farm News

Looks like we spoke too soon when we said we were past the warm summer temps. This has been notably a wet and warm season ([fourth wettest and eighth warmest on record](#), to be precise). While we have had a pretty good season overall, some of our crops in the lower fields have been unhappy with the wet conditions, such as our first batch of brassicas (broccoli, cauliflower, cabbage, etc.). However the fall planting is on higher ground and is looking beautiful so we hope to make up for that! Unfortunately the winter squash was also planted in the lower field. We'll have some to put in boxes (starting with our favorite, delicata, next week!), but the offerings will be a little lighter this year than in past years. But that's why we diversify, and we hope folks have enjoyed the items that did better than average this year, like all the fruit!

We had a busy weekend. On Saturday we had our local farmers' market and did some squash picking and garlic cleaning. Sunday was the big day. With 10 volunteers, 2 tractors, 2 ATVs, 3 trailers, and several pitchforks, rakes, and shovels – we moved about 10,000 lb. of 30-year old hay out of the barn. We're planning on restoring the second story of our barn, but step one is hauling out all the old hay. Needless to say we're all a bit sore, and we'll need to repeat the process with the remaining hay, but there's something very gratifying about seeing the very tangible results of relocating 5 tons of hay!

### Recipes & Storage Tips

#### Roasted Potatoes & Carrots with Thyme

1 ½ lb. potatoes, scrubbed & cut into ½-in. chunks  
1 lb. carrots, peeled, & cut into ½-in chunks  
1 ½ T. olive oil

Salt and pepper, to taste

1 ½ T. fresh thyme, minced

1 tsp. butter

Preheat oven to 400°F. Bring a pot of water to boil, and add potatoes. Cook until barely fork tender (~5 minutes). Drain and spread on a baking sheet. Add carrots, drizzle with olive oil, and season with salt and pepper. Bake, stirring occasionally, until potatoes are golden brown (~20 minutes). Transfer to a bowl and add thyme and butter. Toss to coat, and serve warm.

#### Sausage & Kale Stew with Olive Oil Mashed Potatoes

1 lb. sweet Italian sausage links, casings removed & broken into pieces

1 red onion, chopped

1 28-oz. can diced tomatoes (or substitute w/fresh)

2 T. tomato paste

2 cloves garlic, chopped

Salt and pepper

1 lb. potatoes

1 bunch kale, stems discarded and leaves torn

½ cup milk

½ cup olive oil + more for serving

Combine sausage, onion, tomatoes and their juices, tomato paste, garlic, 1 cup water, and ¾ tsp. each of salt and pepper in a slow cooker. Add potatoes to the liquid and top with kale. Cover and cook on low for 7-8 hours or on high for 4-5 hours. Transfer potatoes to a medium bowl. Add milk, oil, and ½ tsp. each salt and pepper to bowl and mash. Serve stew topped with the mashed potatoes. Drizzle with additional olive oil, if desired.

**Tips:** *Thyme:* Store in a plastic bag in the refrigerator. Don't wash sprigs until ready to use. To dry, bunch with a string or rubber band and hang in a cool, dark spot. *Kale:* Store in hydrator drawer of fridge for up to a week. Remove the center stem, and braise, sauté, steam, or juice.