



Box contents

Small share:

1 bunch Chioggia beets (Tues.) OR 1 head broccoli (Thurs.)
1 rutabaga (Tues.) OR 1 bunch turnips (Thurs.) – next week switch
2 lb. Magic Molly potatoes
2-3 green tomatoes + 1 ripe tomato
1 red & 1 yellow onion
1 head broccoli
1 head radicchio
1 bunch sage
1 red Carmen pepper
(Next up...sweet potatoes, carrots, leeks, Yukon Gold potatoes, broccoli?)

Regular share additional items:
1 bunch chard
Extra beets
Extra tomatoes

Farm News

As you may have seen from a photo we posted on our [Facebook page](#), Scott has been digging up some large and beautiful sweet potatoes! We planted them in two parts of the field – one row at the edge of the hoop house (they love the heat) and one a little further up the hill. The plants up the hill actually yielded the biggest sweet potatoes. They are currently curing and we'll plan to put some in boxes next week. Meanwhile, this week, we have a couple new items – rutabagas and radicchio. Rutabagas are sweet root veggies that are just asking to be roasted or steamed as a side. While we try to grow lots of universally enjoyed staples for our veggie offerings, we also like to mix in some less common items for variety. Radicchio is a new one for us this year. Try with beans (recipe linked in the "Tips" section), roasted with balsamic vinegar, or in a salad with apples. Though it wasn't intentional, the featured recipes this week serendipitously both entail some kind of fried greens. Perhaps a themed dinner is in order? We had another productive weekend working on the second floor of the barn. With the help of more wonderful friends, we cleared out a lot more hay that had to go, and pulled up the section of floor that was buckling and needs to be replaced. For our CSA members who pick up at the farm, things will look a little different this week!

Recipes & Storage Tips

Fried Greens Meatlessballs

1 bunch (~8 oz.) assorted greens (beet greens, rutabaga greens, turnip greens, & chard all work!)
3 T. olive oil + additional for frying
1 yellow onion, diced Salt, to taste
2 cloves garlic, chopped ½ cup cilantro (optional)
1 T. cumin 1 cup breadcrumbs
¼ cup crumbled feta 1-2 eggs
Pulse greens in food processor until finely chopped (but not pureed). Heat oil in a large skillet over med-low heat. Add onion & salt; cook for ~10 min. until soft, stirring occasionally. Add garlic, cilantro, and cumin, and stir for 30 sec. Add greens and sauté for 1-2 min. until wilted. Put the mixture in a large bowl, allow to cool for 5 min. Mix in breadcrumbs and feta. Add one egg and mix. If it holds together, start making balls; if not, add a second egg. Heat oil in skillet over medium heat. Add balls and cook until golden (~2 min.) Flip and cook other side for ~2 min. Serve warm. (Full recipe by Food52 [here](#).)

Fried Green Tomatoes

Green tomatoes, cored & sliced about 1/3" thick
Flour Salt and pepper
Put flour, salt and pepper in a gallon size bag. Put two slices of tomatoes in at a time and shake to coat all sides. Set aside, and repeat. Put olive oil in a frying pan over medium heat. Fry tomato slices (do not crowd) and flip to other side; cover for a couple of minutes with lid. Place on plate with paper towels to absorb oil. Add salt and pepper; serve hot.

Tips: *Radicchio*: A member of the chicory family, its bitter, spicy taste mellows when grilled or roasted. Try this [Vegan Catalan-Style Radicchio and White Beans recipe](#). Store in a bag in the fridge for a week. *Green tomatoes*: Do not eat raw! Try the recipe above. *Rutabaga*: A larger & sweeter relative of the turnip, stores at room temp. for a week, or refrigerated or in a root cellar for 1+ months. Grate raw into salads/slaws. Steam 1-in. chunks for 30-35 min., mash and serve with salt, pepper, & butter (or mash with other veggies such as carrots and potatoes). Bake 1-in chunks brushed with oil for 40-50 min., or roast w/ meats.