



### Box contents

#### **Small share:**

Large tomato medley  
1 yellow onion  
1 bunch parsley  
1 bunch basil  
2 leeks  
2 banana peppers  
1 red or yellow bell/frying pepper  
6-7 tomatillos (small shares only)  
1 jalapeño  
1 zucchini  
½ lb. Dragon tongue beans (small shares only)  
(Next up...tomatoes, carrots, garlic, potatoes)

#### **Regular share additional items:**

1 pint cherry  
tomatoes  
1 head garlic  
Extra zucchini

### Farm News

We are definitely in peak tomato season right now, so we are passing along the bounty. While these fresh cherries, heirlooms, and slicers are great raw, we do also enjoy cooking them. Remember if you feel like you're drowning in tomatoes, you can always add to eggs or a veggie sauté. Or, if you want to cook up a lot at once but don't want to fuss with scoring, blanching, and peeling – try the tomato sauce recipe at right. We love pulling these bags out in winter to use for pizza sauce, patatas bravas, and meatballs, and relive summer flavors. Our fall planting is looking good. Carrots and beets are growing nicely, as are our fall broccoli and cabbage. We're hopeful that we'll enjoy a good harvest of some fall favorites including a few types of winter squash and Brussels sprouts.

Though it was largely overcast on Monday, we were able to enjoy glimpses of the eclipse. All the excitement I've seen from friends, family, and strangers surrounding the eclipse reminds me of one reason we love farming. The eclipse is so fascinating because it requires perfect alignment in an incredibly complex system. In farming, we certainly learn patterns and figure out ways to adapt to different conditions, but ultimately we are at the mercy, and in awe, of a complicated natural system. This week, it was nice to see others take a break from their daily controlled routines, go outside, and admire some natural serendipity.

### Recipes & Storage Tips

#### **Chelsea's Lazy Tomato Sauce**

##### *Tomatoes*

Core tomatoes. Put in a pot over medium-high heat. Simmer, stirring enough that tomatoes do not stick. Once most of the liquid cooks off, turn off heat. Use an immersion blender to blend (or transfer into a blender). Let cool, and transfer into freezer bags. This makes a great blank slate tomato sauce to use later for pasta, casseroles, pizza, etc.

#### **Charred Leek & Tomatillo Chili**

*5-7 tomatillos, peeled and cleaned*

*2 leeks, cleaned and halved down the middle*

*1 jalapeño, cleaned and left whole*

*1 T. olive oil*

*1 lb. ground beef or pork*

*½ tsp. salt*

*¼ tsp. ground cumin*

*¼ tsp. ground cayenne pepper*

*½ light beer*

*1 T. lime juice*

*Sour cream, for serving*

*Diced onions, for serving*

Preheat oven to 500° F. Line a baking sheet with foil. Place leeks, cleaned whole tomatillos and cleaned whole peppers on foil. Roast in the oven until charred (10-15 min.). Remove the leeks and tomatillos and set aside. Place peppers in a small bowl, cover with a cloth or plate, and allow the skins to steam off (~10 min.). Heat oil in a large pot over med-high heat. Add ground meat and cook until no longer pink (~8 min.). Reduce heat to medium; add salt, cumin, cayenne, and beer. Bring to a simmer. Peel skins off peppers, slice off heads and remove some seeds. Puree leeks, tomatillos and peppers until a paste is formed. Add to meat; stir to combine. Cook chili over medium heat for ~30 min. until the beer has reduced. Add lime juice and stir. Taste and adjust seasoning as needed. Serve with sour cream and diced onions.

**Tips:** Leeks: Refrigerate unwashed for up to 2 weeks. To prepare, remove green tops to within 2 inches of the white section. Eat raw or in salads, steam, sauté with other veggies, or use in soups, casseroles, egg dishes, mashed potatoes, etc.

Banana pepper: Store in the hydrator drawer of the refrigerator for 1-2 weeks. Try pickling the banana peppers to use on salads, sandwiches, or pizza.