



Box contents

Small share:

Large tomato medley
1 head garlic
1 shallot
1 pint shishito peppers
1 red or yellow bell pepper
1 bunch collards or kale
1 bunch parsley
½ lb. green beans
1 baby (decorative) pumpkin
(Next up...tomatoes, potatoes, beets, leeks)

Regular share additional items:

Extra tomatoes
1 yellow onion
1 green bell pepper

Farm News

We had a fun, sweet, love-filled, and eventful wedding weekend at the farm. Our family and friends came together from near and far to help get things ready all week, and when the sudden rain chased us inside on Saturday, we were in awe of how many people pitched in to set up for a joyous ceremony in the barn. All weekend we were reminded of how grateful we are for our community, and how rain or shine, we take care of each other. With a meal planned around our veggies, lots of Scott's grandma's cherry pie, a surprise dance routine from friends, and lots of loved ones gathered together, we had a magical time breaking in the barn and celebrating our marriage. We hope you all enjoyed the honey last week (and continue to do so for many weeks to come). In honor of it starting to feel a little more like fall, we thought we would share a baby pumpkin with you all this week. More (edible) winter squash will be on its way soon – we'll be checking our delicata, pie pumpkins, acorn squash, spaghetti squash, and butternut squash soon for harvesting and curing. Our fall planting of broccoli, cabbage, cauliflower, and rutabaga are looking nice, though as the days grow shorter and cooler, it's always a race against time for these later plantings. The Brussels sprouts are looking great too. Leaves are starting to turn, and the walk down the path to the house is getting riskier with increasing numbers of walnuts crashing down out of the tree. We're starting to bundle up for our morning harvests. Fall is definitely on its way.

Recipes & Storage Tips

Pa amb tomàquet

Day old crusty bread

1 medium tomato

Olive oil

Sea salt

1 clove garlic

Toast slices of bread. Slice a clove of garlic in half and rub over the surface of the bread. Slice a tomato in half. Using a cheese grater, grate tomato, cut side down, into a bowl until only the skin remains. Stir pulp and seeds with a fork until well mixed. Spread liberally across the bread, drizzle with olive oil, and sprinkle with salt.

Blistered Green Beans & Shishito Peppers with Crispy Bacon

1 pint shishito peppers

½ T. olive oil

1 tsp. + 1 T. lemon juice

Pinch salt

¼ tsp. black pepper, divided

5 slices smoked bacon

2 garlic cloves, crushed

½ lb. green beans

1/8 tsp. chili flakes (optional)

¼ T. butter

1/8 tsp. smoked paprika

Toss shishito peppers, oil, 1 tsp. lemon juice, salt and 1/8 tsp. pepper in a small bowl. Heat a skillet over med.-high heat, add peppers, and cook until skin is blistered and charred (3-4 min.), tossing to avoid burning. Set aside. Fry bacon in a skillet (cook over med-low for 3-4 min. per side). Set bacon aside. Dispose of some bacon fat, retaining at least 2 T. of grease. Add garlic and green beans. Cook for 4-5 min., tossing occasionally. Season with remaining pepper and chili flakes. Add shishito peppers and cook for 2 minutes. In the meantime, cut bacon into bite sized pieces and add to skillet. Add butter, let melt, and toss. Remove from heat, transfer to a bowl, sprinkle with 1 T. lemon juice and paprika. Serve warm.

Tips: Shallots: Shallots are a member of the allium family (which includes garlic, onions, and leeks). Shallots can be substituted for other alliums, but are especially well suited to dishes where a slightly milder taste is preferred. Raw shallots are great in salad dressings. Use in sautés, curries, soups, pizza, and more.