

## BUSH PRAIRIE FARM NEWS 6/23/14

### From the Farm

Summer solstice has come and gone and all of our 'one and done' crops are in – this week, we planted the last of the tomatoes and finally found a little time to plant some gallon container blueberries. One of the best parts of farming is harvesting and packing your boxes. It is still early enough in the season that we get excited about what we will find to put in the box. We are trying a little different approach this year with the boxes—we pack them the night before they go out. We are finding that the greens do well with this method. So, we have a packing party on Sunday and Wednesday evenings—usually after the sun goes down. We know many of you and what you like so it's a bit like wrapping a present that you know the person you are giving it to really wants. Makes for a lovely evening 😊

### What's in the Box?

Carrots	Bok choy	Cabbage
Broccoli	Green onions	Swiss chard
Red romaine	Garlic scapes	Rosemary
Buttercrunch lettuce	Zucchini	Snow or sugar peas

### Rosemary

We put a sprig in—you'll know it by the fragrant smell. Store it in a plastic bag in the refrigerator. Cut the 'needles' into tiny pieces and sprinkle on potatoes, chicken, or the swiss chard from the box.

### Quick Cabbage Pickles (or, yikes! What do I do with all of this cabbage?)

2 cups white vinegar

2 cups water

½ cup sugar

2 Tbsp. salt

1 small head or ½ large head of cabbage, chopped into 2-inch pieces

2 carrots, peeled and cut into ¼ inch coins

Bring vinegar, water, sugar, and salt to a boil in a large pan. Add the cabbage and carrots and return to a boil. Turn the heat off and cool to room temperature. Pack the pickles into jars and cover with brine. Refrigerate for at least 2 days and up to a month.

*Taken in part from Put 'em up! By Sherri Brooks Vinton.*

Pictures of vegetables are on the CSA tab at [www.bushprairefarm.com](http://www.bushprairefarm.com)

**Return your box on delivery/pick-up day. Thank you!**