

BUSH PRAIRIE FARM NEWS 8/06/15

From the Farm

This week's box features the first of the pole beans and more sweet corn which will last for the next couple of weeks. The tomatoes are coming on strong—we send them a little underripe to prevent bruising. The Evergreen State College has begun its archeological dig as of last Wednesday. We have around 15 students and their professor here on Tuesdays, Wednesdays, and Thursdays until the end of August. They are conducting tours on Wednesday and Thursdays from 12:30 – 3:00 at the farm. You are most welcome.

If you want more tomatillos or zucchini, please let us know.

What's in the Box

Cucumbers	Thai basil (purple)	Sweet peppers
Green lettuce	Zucchini	Hot peppers
Red butter lettuce	Bok Choy	Carrots
Tomatillos	Yukon gem potatoes	Broccoli
Green onions	Eggplant	Garlic
Cabbage	Tomatoes	Corn

Hot Peppers (all VERY hot this week)

Purple cayenne (BEAUTIFUL!)

Hungarian yellow

Red jalapeno

Chenzo

Storage Tips

Per the June issue of Cooking Light—

- Store **cucumbers** at room temperature. When chilled below 50 degrees (refrigerator is usually at 35-38 degrees), cukes develop pits outside and wateriness inside. Store them in a cool place on your kitchen counter, but not near tomatoes, melons, or bananas.
- Store **basil** with stems in a glass of water in a shady place in the kitchen. Place a plastic bag loosely over the top. Basil turns black when stored below 40 degrees (like in the refrigerator).
- Store **corn** unshucked in the refrigerator until ready to eat. The sooner eaten, the sweeter the corn. (We pick the night before you get your box.)

And from www.fruitsandveggiesmorematters.org

- Store **tomatoes** at room temperature unless you cannot use them before they spoil. Their flavor is better when stored at room temperature.

Pictures of vegetables are on the CSA tab at www.bushprairiefarm.com

Please return your box on the next delivery day.