

## BUSH PRAIRIE FARM NEWS 9/10/15

### From the Farm

The dry onion crop has taken its time to die back so we can harvest them. We wait until the greens turn a bit brown and flop over or we gently push them over. We turn the water off and let the greens die a little more, then pull the onions up and let them lie to dry a bit more. That is where we are with most of the crop. We will pick the dry onions up still with the stems on and put them in a room with a fan. When the greens are completely dead, we cut the stem off and they are ready for winter storage. Some varieties last longer than others. The crop this year is fantastic so we are sending one or two out weekly with the stems. Store in the refrigerator with the stem on until you are ready to use.

Note: If you would like more tomatoes or peppers, let us know

### What's in the Box

Cucumbers	Rose Finn Fingerling	Sweet peppers
Tomatoes	Hot peppers	Tomatillos
Basil	Corn	Green/Wax Beans
Tatsoi	Broccoli	Romaine Lettuce
Walla Walla Sweet Onion	Zucchini	Cabbage
Green onions	Yellow Crook Neck Squash	

### Hot Peppers

Super Thai (tiny and hot)  
Hot Inferno Banana (yellow-medium)  
Jalapeno  
Hot Portugal (red cayenne like-hot!)

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

Please return your box on the next delivery day.