

BUSH PRAIRIE FARM NEWS 9/8/2016

From the Farm

The question we get “Is the farm winding down?” This is HARVEST season!! Everything is ripe and ready to pick as you can see by your full, full boxes. We race to get everything picked before dark. But, the succession planting is done. Still to come are winter squash and dry onions. And, the dry onions show no sign of dying—we wait until the leaves start to yellow. The broccoli this week may be some of the best we have ever grown. As much broccoli as we plant, we-the farmers-rarely get a center flower. Tonight, we steamed some and wow!!-very mild and tender.

The Evergreen State College field school wrapped up last week with an exciting find of a burned book which turned out to be some kind of newsletter from the late 1800’s. The blog is well done—check out all that was found--<http://blogs.evergreen.edu/bushhomestead/>

What’s in the Box?

Lettuce	Broccoli	Green Beans
Zucchini	Fingerling Potatoes	Garlic
Tatsoi	Bok Choy	Cucumbers
Sweet Peppers	Tomatoes	Corn
Hot Peppers*	Cherry tomatoes	Basil
Salad Onions	Carrots	Asian Greens-Mustard and Mizuna

*Hot Peppers (in brown paper bag)

Sweet Heat – big bells (mild-medium)
Hole Mole –dark green long (Mild)
Hot Inferno Banana—yellow green (Hot)
Chezno – small purple (Hot)

Roasted Chunky Tomato Sauce

Tomatoes-cored and sliced in quarters or eights-depending on how large they are. Toss with olive oil and garlic to taste. Roast in a glass baking dish or line a jelly roll pan with foil. Heat oven to 350 degrees. Roast tomatoes turning once or twice, for about 2 hours, until all the juice has cooked off and the tomatoes begin to brown. Cool and use as is or freeze for sauce later.

Take a look at www.bushprairiefarm.com under the CSA tab for pictures of the vegetables in this week’s box.

Thank you for returning your empty box on next week’s delivery day.