

## BUSH PRAIRIE FARM NEWS 7/22/17

### From the Farm

We took the weekend away from the farm—flew to Reno to participate in a wedding of a friend's daughter. It was lovely and reminded us of the importance of taking a couple of days away from the farm. While we were enjoying sitting on a warm rock at Lake Tahoe, our goal of preserving this 5 acres as a farm forever finally came true. The development rights of 'light industrial' have been removed from this beautiful historic property forever. The excellent sandy loam soil will be preserved and we will continue proving that farmland and the endangered mazama pocket gopher can co-exist into the future. You, as subscribers, are part of this monumental moment and we thank you so much.

### What's in the Box?

Kale	Tomatillos	Red French or Russian Fingerling Potatoes
Flashy Trout Back Lettuce	Sweet Peppers	Zucchini
Hot Peppers	Green Onions	Bok Choy
Cilantro	Tatsoi	Garlic
Broccoli	Cucumber	

### Hot Peppers

Chichimeca – gigantic, thick-walled fruits – ideal for stuffing, but great in salsas, salads, vegetable dishes and when pickled. (Mild)

Hot Portugal-very hot, yellow cone-like pepper.

Sweet Heat-mild, spicy flavor—like a pepperoncini, but with smoky undertones. A perfect choice for grilling and salsa. Small bell shaped. (One of Kathleen's favorites☺)

### Storing Garlic

We have an incredible crop of garlic hanging to dry in our old chicken coop. We are sending it out weekly as long as it lasts. The best way to store garlic is in a dark, dry place—not the refrigerator.

### Kale & Garlic

1 bunch kale

1 minced clove of garlic

1 Tbsp. olive oil

Heat olive oil in a skillet. Add kale and heat for 3-4 minutes with lid on. Add garlic and stir. Cook with lid off for another 4-6 minutes until kale is tender to your desire.

If the garlic we send starts to stack up, here is a way to preserve

**Store garlic in wine or vinegar.** Peeled garlic cloves can be pickled in wine or vinegar and stored in the refrigerator for up to four months. You can use a dry red or white wine, or a white or white wine vinegar. To store garlic in this way, fill a glass jar with peeled garlic cloves, then pour in your chosen wine or vinegar to fill up the available space. Seal the jar tightly and place in the refrigerator. To add extra flavor to your pickled garlic, you may add a tablespoon of salt (per cup of liquid) along with any dried herbs, such as red pepper flakes, oregano, rosemary or bay leaves. Shake the jar well to mix the contents. Wiki how to do anything