

BUSH PRAIRIE FARM NEWS 9/11/17

From the Farm

We planted the last succession of lettuce – 350 heads and a bunch of fun Asian and winter greens. Succession planting is a science and a guess—this week’s lettuce is testament to that. We are at the end of one planting and the next one will be ready in one week for you. This is the peak of the corn and the main (slicing tomatoes). We do have kale and chard and will send later this season. If you want either of those in your box now, let us know.

What’s in the Box?

Tomatillos	Tatsoi	Potatoes
Lettuce	Sweet Peppers	Zucchini
Hot Peppers	Green Onions	Green Beans
Cucumbers	Elephant Garlic	Tomatoes & Cherry Tomatoes
Corn	Napa Cabbage	Bok Choy
Carrots		

Hot Peppers

Sweet Heat – Red bell shape; mild

Hot Portugal – Yellow to red; medium

Jalapeno – Red and Green. The red is suppose to be milder, but we think they are still a nice medium heat.

Lemon Drop – very yellow cone shaped. This is new to our CSA. It is a hot, citrus-like, lemon-flavored pepper which is a popular seasoning pepper in [Peru](#). We tried it and really liked it. Let us know what you think.

Chenzo – small, red. Hot.

Habenero – orange cone-shaped. Hot.

Napa Cabbage Salad

2 Tbsp. roasted slivered almonds

1 Tbsp. vegetable oil

2 tsp. rice vinegar

1 tsp. soy sauce

Pinch of sugar

Napa cabbage, chopped (1/3 lb.)

1-2 chopped green onions

1 Tbsp. chopped cilantro or parsley

Ground pepper

Roast slivered almonds in 350 degree oven until slightly brown. Mix vegetable oil, vinegar, soy sauce, and sugar together. Combine cabbage, onions, and parsley or cilantro. Toss with oil/vinegar mix. Add almonds and pepper. Serves 1-2. Double or triple if you have more cabbage.

Adapted from <http://www.foodandwine.com/recipes/napa-cabbage-salad>

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