

BUSH PRAIRIE FARM NEWS 9/25/17

From the Farm

Four weeks left of the season and there is a gentle slowing down around the farm—the vegetables are growing more slowly, some are done for the season, and the farmers can relax a bit with less to harvest. This week's corn is smaller and on the very ripe side—it's the last of the season. We are planting garlic for next year's season. And, speaking of garlic, we have A LOT—so if you would like some extra, let us know. We are hopeful that this week's surge of warmer weather will bring the final crop of lettuce along.

What's in the Box?

Chard	Potatoes	Tatsoi
Lettuce	Zucchini	Cilantro
Hot Peppers	Bok Choy	Mustard and Mizuna (Asian greens)
Garlic	Tomatoes & Cherry Tomatoes	
Corn	Napa Cabbage	

Hot Peppers

Fatali – Yellow lattern shape; habanero like; hot

Chenzo – small, red. Hot.

Garden Salsa – smooth red or green. Mild

Serrano – red smooth (our new favorite—such a great medium heat)

Jalapeno – red. Mild to medium

Cayenne – long red wrinkled. Hot.

What we did with chard.....

We sliced it crosswise, stem and all, into about 3/8" ribbons. Thinly slice a sweet pepper and chop finely a fatali or other hot pepper. Heat olive oil in an iron skillet and toss all in on medium heat. Add ¼ to ½ tsp. salt. When the liquid from the chard disappears, add just a little water and put the lid on for a few minutes. Add minced garlic. And here's the best part---add gorgonzola cheese and lemon juice. YUM!!!!

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