

BUSH PRAIRIE FARM NEWS 07/09/18

From the Farm

Deer, Oh dear! We rarely have issues with deer, but every now and then, one wanders onto the property. We have 2 sightings of a very large doe --- once walking up the driveway and the next day well into the pasture near our very old apple trees. Daisy herded her down to the lower pasture and she thankfully jumped the fence to wander off on the prairie next door. We probably have not seen the last of her.

The Fourth of July is a nice catch-up time for us. We took a few days off and managed to string the pole beans; plant more salad onions; fertilize tomatoes; harvest elephant garlic; and mow the orchard.

Our farm help—Wendy and Kate—work on the farm on Mondays. They deliver boxes to our close neighbors and unfortunately, were rear-ended turning back onto our street from Old Highway 99. PLEASE check your rear view mirror when you are turning onto our street. Wendy did just that and started moving her car off to the side of the road as an old white van was not going to stop. They are thankfully okay other than the hassle of a car that needs to be repaired.

What's in the Box?

Sugar Snap Peas	Green Onions	Napa Cabbage	Asian Greens
Lettuce	Sweet Green Pepper	Hot Peppers	
Bok Choy	Swiss Chard	Zucchini	
Tomatillos	Basil	Cucumber	

Napa Cabbage

We put some early heads of red or green napa cabbage which can easily serve as a substitute for lettuce in salads. Also, we found eggplant at the last minute, so will tell you more about it next time.

Hot Peppers

Large Red Cherry – round red - mild
Large red cayenne – red, long slim cone – hot
Hungarian yellow – hot, but less than red cayenne
Jalapeno – mild to medium
Italico – long thick green cone – mild

Creamy Zucchini-Lime Dressing

Combine 1 chopped medium zucchini, ½ cup olive oil, 1 small garlic clove, ¼ c. lime juice (2 limes), 2 Tbsp. water, 4 tsp. tahini (sesame butter), ¼ tsp. kosher salt, and ¼ tsp. sugar in a food processor or blender. Process until smooth. Try it with grilled chicken or fish or eggplant. Cooking Light. 07/2018.

Green Onion 'Cubes'

If the green salad onions get ahead of you, try putting them in the blender with a little oil and salt. Freeze in ice cube trays and use with ANYTHING that needs an extra flavor burst—salad dressing; stir fry; soup, etc.

www.bushprairiefarm.com under the CSA tab for pictures of the vegetables in this week's box.