

## BUSH PRAIRIE FARM NEWS 08/20/18

### From the Farm

This weekend was dry onion harvesting. We cut the water 2 weeks ago and pulled up onions to dry where they lay for about 10 days. We picked the onions up and placed them in a single layer in trays. They are finishing their drying phase inside our old chicken coop with a fan blowing 24-7. Dry onions have differing lengths of storage. This week, we are putting Walla Walla Sweets in the box because they have no storage life.

We moved here nine years ago from Ken Lake where we raised our kids. As a way of maintaining a connection with our neighbors and other friends, we started the annual Bush Prairie Farm Bocci Ball Tournament. We held the ninth annual event on Sunday with 15 very good friends. The winners take a cast iron chicken trophy home for the year.

Congratulations to two subscribers who took this honor---Steve McCulloch and Celia Nightingale—both subscribers who have also been with us for the eight years of our CSA.

### What's in the Box?

Salad Onions	Cherry tomatoes	Red Cabernet Onion	Zucchini
Mixed lettuce	Main tomatoes	Cucumbers	Tomatillos
Corn	Hot Peppers	Tatsoi	Green Beans
Elephant Garlic	Walla Walla Sweet Onion		Sweet Green Pepper
Parsley	Candy White Onion		

### Hot Peppers

Italico – mild – long green

Lemon Drop – yellow - hot

Kung Pao – thin red – mild (Chinese)

Siracho – looks like Jalapeno - mild

Aji Rico – red - mild

Ancho – mild- dark green- part of the pablano family

### Green Beans

Cut ends off and break in bite size pieces or leave whole. Boil about 1" water and add beans. Boil for 5-10 minutes until crisp tender (purple beans will turn green!) and drain off water. Sautee 2 Tbsp. finely chopped parsley and 2 Tbsp. elephant garlic. Add the green beans. Salt and pepper to taste. Sprinkle with juice of one lemon and serve.

### Roasted Parmesan Green Beans

¾-1 lb. green beans, trimmed (make sure they are dry)

1 Tbsp. olive oil

Kosher salt + fresh cracked pepper to taste

2 Tbsp. finely chopped elephant garlic (or regular garlic)

3 tbsps shredded parmesan

Preheat the oven to 425°F. Line a baking sheet with aluminum for easy clean-up. Lay green beans out on the baking sheet and drizzle oil over them. Season with salt, pepper and toss to evenly coat. Spread them out on the sheet so that they all lay flat and place on the lower third section of your oven. Bake 10 minutes, shake the pan to turn; add elephant garlic; and bake 5 additional minutes. Remove from the oven and sprinkle with grated cheese.

**Please return your box at the next pick-up. Thank you!**