

## BUSH PRAIRIE FARM NEWS 08/27/18

### From the Farm

Lettuce, lettuce, lettuce! First we were barely getting enough for the boxes and now, CRAZY! So, that is why some of your boxes aren't even closed—we have too much good stuff to give, so please share with friends if it is too much. We are trying a something new to us for the tatsoi. It is a cut and grow again crop, but we have always cut the whole plant and sent it out to you. This week, the tatsoi is in a rubber band bundle and we will see if the plant grows more.

A reminder that the white dust you may see on the bok choy or tatsoi is diatomaceous earth—completely edible by humans. We are trying to keep the pests at bay, but you will see some pinholes and bites out of leaves.

This past weekend, we went to the Garlic Fest at the SWW Fairgrounds in Chehalis. We met some farmers from Twisp who use mules to grow garlic that is sold for seed. We are looking for garlic that is more local and hopefully less expensive than the garlic we purchase from a farm in California. We tasted four varieties and bought a little of each to try out for the next season. And speaking of garlic, we are putting the first garlic in your box—unfortunately, we learned a hard lesson this year—too much water is not good for garlic. So this year's crop is a bit smaller in size and quantity than in past years.

We make flower bouquets for our subscribers when we have an extra bit of time. If you would like cut flowers more often, please let us know and you can cut your own bouquet when you pick up your box. And, lastly, we have A LOT of paste tomatoes—let us know if you want some for salsa or sauce or canning.

### What's in the Box?

Salad Onions	Cherry tomatoes	Red Minastrel Onion	Zucchini
Mixed lettuce	Main tomatoes	Cucumbers	Eggplant
Corn	Hot Peppers	Tatsoi	Green Beans
Garlic	Zoey White Onion	Sweet Green Pepper	Fingerling Potatoes
Cilantro	Ovation (yellow) Onion	Broccoli	

### Hot Peppers

We did a taste test of several of our hot peppers to see if they matched the Scoville rating. We found that Mad Hatter and Biggie Chili are super mild. Ajo Rico is mild and sweet. Lemon Drop and Chenzo are every bit of their 45,000 – 50,000 Scoville rating—HOT!!!!

This week's peppers:

Biggie Chili – mild

Ajo Rico – a little kick and sweet

Mexibel – mild

Jalapeno – medium (Scoville rating is around 1,000)

Hungarian Hot Wax – hot

Lemon Drop – hotter

Chenzo – hottest in this week's batch

Go to [www.bushprairiefarm.com](http://www.bushprairiefarm.com) for a picture of each of these peppers.)

### **Fresh Salsa**

3 cups chopped tomatoes

½ c. chopped green pepper

1 c. chopped onion (Ovation would be good)

¼ c. minced cilantro

2 Tbsp. lime juice

1 ½ Tbsp. finely chopped jalapeno or serrano or any of the hot peppers you have on hand

½ tsp. cumin

½ tsp. kosher salt

Mix all ingredients together and serve. I left the black pepper off from the original recipe. Adjust ingredients to what you have on hand. Serve with chips; on fish or eggs; or with any dish that could use a jolt of flavor.

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