

BUSH PRAIRIE FARM NEWS 8/26/2019

From the Farm

The corn is FINALLY ripe! We have three varieties in you box – see which one you like best. We pulled up the rest of the onions to dry – had to wait until last week’s rain passed. Our winter squash crop is great; however, we think there may be voles in the vicinity as we are finding some squash with bite marks. Hopefully, we planted enough for the pests and the humans. The plums this week come from our orchard which is about five years old and maturing into productive trees. They may be a bit green (hard), so leave out of the refrigerator until a little softer.

What’s in the Box?

Hot Peppers	Tomatoes & Cherry Tomatoes	Red Mountain Onion
Plums	Asian Greens	Sweet Peppers
Green Onions	Lettuce	Bok Choy
Tomatillos	Zucchini	Cucumbers
Tatsoi	Inchelium Red Garlic	Walla Walla Onions
Parsely		

Hot Peppers

Long red cherry - bell shaped. Mild to medium
Hot sunset – yellow/orange/red. Spicy
Hot Portugal – thin, glossy, red/green. Hot
Jalapeno – smaller green/red cone. Mild to medium
Thick cayenne – red cone shape. Hot!

Corn Varieties

Strong Start – bicolored ears
Northern Xtra Sweet – looser wrapped husk
Café – tightest wrapped

Cooking Corn

We cook it either in boiling water or on the Traeger (smoker/cooker). For highest quality, bring water to a boil—enough to cover all of the corn. Put the corn in (husked) and when the water starts to boil again, cook for eight minutes. Drain and take the lid off to stop the cooking. For the Traeger (and probably the grill), we have two ways – one with the husk left on and one with the husk removed. For husk left on, remove all of the silk and slip oil, salt, and pepper under the husk. Cook at 425 degrees for about 15-20 minutes turning frequently. The second way is to husk the corn, baste it with butter, lime, salt, and pepper. Cook for about 15 minutes—turn frequently and baste with each turn. So, so, so good!!!!

Take a look at www.bushprairiefarm.com under the CSA tab for labelled pictures of the vegetables in this week’s box.

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