

## BUSH PRAIRIE FARM NEWS 9/2/2019

### From the Farm

This week, we picked up the nearly 1,000 yellow, white, and red onions which had been left in the field to dry. That plan was interrupted by a thunder storm and rain—they are finishing the drying process in our old chicken coop. We have started planting a little clover as a cover crop, but at the same time trying to clear beds for a few last plantings of lettuce and for the garlic later this fall. The green beans are coming on strong while the tomatoes are starting to wane.

### What's in the Box?

|                     |                            |                          |
|---------------------|----------------------------|--------------------------|
| Hot Peppers         | Tomatoes & Cherry Tomatoes | Red Burgundy Onion       |
| Plums               | Asian Greens               | Sweet Peppers            |
| Green Onions        | Lettuce                    | Parsley                  |
| Tomatillos          | Zucchini                   | Cucumbers                |
| Tatsoi              | Music Garlic               | Ailsa Craig Yellow Onion |
| Candy Onion (white) | Eggplant                   | Corn                     |

### Hot Peppers

Mad Hatter – looks like a hat. Spicy  
Hot Sunset – yellow/orange/red. Spicy  
Garden Salsa – red, long. Mild  
Jalapeno – smaller green/red cone. Mild to medium  
Cayenne – red cone shape. Hot!  
Peter Red – long w/blunt end. Excellent for chili powder. Hot.  
Chenzo – small, red cone shape. Our favorite. Hot

### Zoodles or Zucchini Noodles

We finally pulled out our zoodle maker and here is what we did with the zucchini noodles. First, we added a little salt, wrapped the zoodles in a dish towel, and wrung the water out of them. We chopped up red garden salsa and other mild or spicy peppers in small pieces along with a dry yellow onion. We browned the peppers and onion in olive oil, then added the zoodles\* with a little more olive oil and salt, stir frying until the desired texture. We melted butter and at least three cloves crushed garlic and poured it over the peppers and zucchini. Then, we added grated parmesan, chopped parsley, and a squirt or two of fresh lemon juice. We served the zoodles with veggie burgers, corn, and sliced tomatoes.

\*Tip: Our zoodles are sooooo long because we use a pretty big zucchini and it is almost impossible to mix the peppers and onions into the zoodle mass. So, we took a sharp-edged spatula and cut the zoodles in the pan for a more well-dispersed pepper/onion mix throughout the dish.

Take a look at [www.bushprairiefarm.com](http://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.