



Weekly Newsletter

Volume 11 Issue 7

July 12, 2021

In the Box

Lettuce
Kale
Green Onions
Parsley
Red Tatsoi
Bok Choy
Sweet Peppers
Hot Peppers*
Cucumber
Zucchini
Tomato
Eggplant
Garlic
Fingerling Potatoes
Tomatillos

**Griller (mild), Italico (spicy),
Chenzo (hot), Jalapeno (med.)*

Around the Farm

We are introducing red tatsoi this week thanks to our farmer friends from Urban Futures Farm who told us about this new tatsoi. It is the same as green tatsoi, but offers a nice color contrast—great raw or cooked. A reminder that we use Sluggo which is a pellet and diatomaceous earth (white powder) on our bok choy and tatsoi to slow pests. We do rinse the vegetables before putting them in your box, but you may see some powder or pellets—they are organic-- just rinse them off. We waited to see if the zucchini would start growing again after stalling due to the heat wave. They did not, so we removed over 150 zucchini to allow new ones to grow. On the flip side, the garlic dried out nicely with the heat wave. We dug it up last week and one of our subscribers (Gail Tracy aka 'Mom') tied the garlic in bundles. We hung it in our old chicken coop to continue drying. The crop did well and we will have garlic in every box from here on out. Mark says tomatoes are on the way – the cherries will be ripe for next week's box.

KIRO News did a nice story about George and Isabella Bush and the butternut tree they planted here on the property. Check it out online – it aired on Friday, July 9.

About Thurston Conservation District

Our main reason for farming is to preserve soil for future generations. We have appreciated support from several nonprofits and government organizations to accomplish this goal. One of these organizations is the Thurston Conservation District (TCD). The mission of Thurston Conservation District is to educate and assist the citizens of Thurston County in the management of natural resources for the benefit of present and future generations, **inspiring voluntary, incentive-based conservation practices**. We have used their expertise in soil testing, selection of pollinator habitat, and farmland preservation. Philosophically, we appreciate the approach of voluntary, incentive-based action. To offset high cost to individual small farms, TCD also rents equipment including poultry processing equipment. This organization is run by a Board of Supervisors who are from our community and elected by the community – on-the-ground democracy in action. Check their website out at thurstoncd.com



Recipe Corner

Roasted Fingerling Potatoes

We have been binging on the fingerling potatoes this year. The flavor and texture is so much more than storage potatoes like russet.

Ingredients

Fingerling potatoes

Olive or other vegetable oil

Salt and pepper

Grated parmesan cheese

Cut the potatoes in half lengthwise and then crosswise into 1 – 2” sections. Dry the potatoes. Put them in a bowl with a lid. Pour a little oil over the potatoes, put the lid on the bowl, and shake to coat all of the potatoes with oil. Lay them out in a single layer, cut side down on an oiled baking sheet or roasting pan. Salt and pepper to taste. Roast for 15 minutes or until done in a 400 degree oven or Traeger. Turn the potatoes over about halfway through the roasting time. Shake parmesan over the potatoes and roast a few minutes longer to slightly brown the cheese.

From the box this week, other vegetables easily added: sweet peppers, garlic, zucchini, eggplant, tomatillos.

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

