



# Weekly Newsletter

Volume 11 Issue 12

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## In the Box

Lettuce  
Green Beans  
Red Tatsoi  
Bok Choy  
Green Onions  
Sweet Peppers  
Hot Peppers\*  
Cabbage  
Fingerling Potatoes  
Cherry & Main Tomatoes  
Eggplant  
Garlic  
Cucumbers  
Zucchini  
Yellow & Red Onions  
Walla Walla Sweet Onion  
Corn

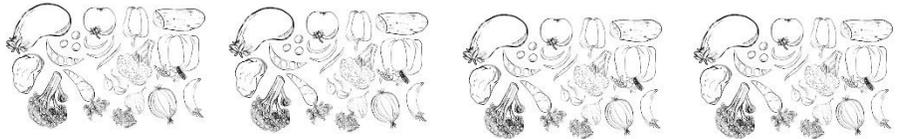
\*Biggie chili, griller hybrid, poblano (mild); Jalapeno, Burning Bush (med.); Lemon Drop, Red Ember, Chenzo (hot)

## Around the Farm

We want to take a moment to thank you again for your commitment to supporting locally grown food. In most years, we overproduce vegetables to make sure we have enough for your weekly box. This year seems crazier in the overproduction (or maybe I'm just paying more attention since I am now full time on the farm). The boxes are STUFFED! We have checked in with a few of you and for the most part, you report that you are keeping up with what is sent. We are happy to share what we grow; however, if you are feeling a bit overwhelmed by the quantity, please do not hesitate to let us know if you would like a little less of something on any given week.

A shout out to subscriber, Tim Stampfli, who is recently retired and volunteering as an extra farm hand. He helped pick beans, harvest more dry onions, and clear a row of weeds in preparation for planting a cover crop.

We planted another round of bok choy, tatsoi, and lettuce last week. Mark says we have one more succession to go. Whew!



## Szechuan Green Beans

½ pound green beans, trimmed and cut into 1-inch pieces

¼ cup water

1 tablespoon minced ginger

2 cloves garlic, minced

1 teaspoon sesame oil

2 tablespoons soy sauce

1 tablespoon rice vinegar

½ teaspoon white sugar

¼ teaspoon red pepper flakes

Combine green beans and water in a skillet over medium-high heat. Cover and cook, stirring occasionally, until beans are tender crisp, 4 to 5 minutes. Add ginger, garlic, and sesame oil; cook, stirring frequently, until garlic is lightly browned, 1 to 2 minutes.

Mix soy sauce, rice vinegar, sugar, and red pepper flakes together in a small bowl. Pour over beans and cook until sauce thickens enough to coat beans, 3 to 5 minutes.

2 servings. Taken from allrecipes.com