



Weekly Newsletter

Volume 12 Issue 5

July 4, 2022

In the Box

Red & Green Lettuce
Kale
Green Onions
Cilantro
Tatsoi
Bok Choy
Garlic Scapes
Fingerling Potatoes
Summer Squash
Tomatillos
Sugar Snap Peas

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

Around the Farm

We are nearly done planting the 'one and done' crops like winter squash and corn. This allows for some breathing room to catch up on a few things that we let go of during the busy spring. Projects last week included tying up raspberries, mowing around the blueberries, whacking back tall grass from the fruit trees, and rescuing the chicken yard before it was swallowed by blackberries. Work on the vegetables we grow for you included planting the last batch of corn, adjusting the water schedule for the cooler temperatures; and fertilizing the first batch of corn. From this property's historical perspective, we met the archeologist who is assessing the property next door before a warehouse is built in 2023. We were hoping that they would find artifacts from where we thought George and Isabella Bush's house was. They found a watch that might fit the timeframe (1845-1865) and some broken pottery—not enough evidence for a full on dig. The heritage butternut tree on the Capitol grounds (from our property 11 years ago) is doing well, but our arborist, Ray Gleason, noticed that one of the roots had been exposed. Together, we worked with the Capitol grounds crew to bring some soil from this property to cover the root.

Farm Jokes

A farmer had 752 sheep and he used one shot to get them all. How did he do it?

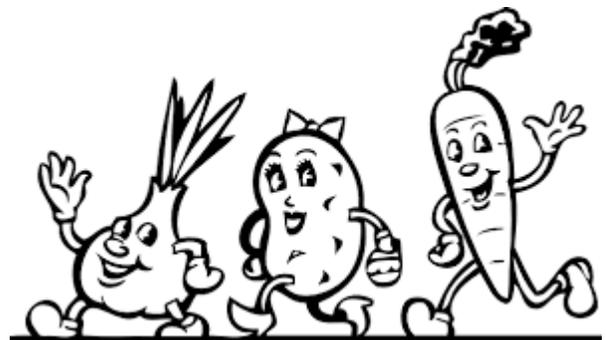
I have thousands of ears, but I'm a terrible listener. What am I?

Why do dentists like potatoes?

What did the daddy tomato say to the baby tomato?

Why did the cabbage win the race?

Answers on the other side



Recipe Corner

The march of summer squash is s l o w l y ramping up. The heat event last week was not too kind to the blossoms. That said, here is one of MANY ways to use this gentle-flavored vegetable.

Roasted Zucchini (ala <https://www.allrecipes.com/recipe/280900/roasted-zucchini/>)

Zucchini (about 1 lb. for two servings) cut into 2-inch strips

1-1/2 Tbsp. olive oil

Pinch of salt & pepper

Pinch of garlic powder

Pinch of cayenne pepper

½ lemon

1 Tbsp. fresh parsley, basil, or cilantro

Preheat oven to 400 degrees. Put an oiled rimmed baking pan in the oven to heat up. Place zucchini in a bowl and toss with the oil, salt, pepper, garlic powder, and cayenne pepper. Remove the hot baking sheet from the oven and spread the zucchini in a single layer. Roast in the preheated oven until browned, turning halfway, about 20 minutes. Squeeze lemon juice on top and garnish with the fresh herb. Sprinkle sea salt on top.

Answers

With a camera

A cornfield

Because they are so filling

Catch up!

Because it was ahead



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

