



# Weekly Newsletter

Volume 12 Issue 6

July 11, 2022

## In the Box

Red & Green Lettuce  
Chard  
Collard Greens  
Green Onions  
Cilantro  
Tatsoi  
Bok Choy  
Summer Squash  
Tomatillos  
Sugar Snap or Shell Peas  
Napa or regular cabbage  
Sweet Pepper  
Spicy/hot Peppers\*

\*Jalapeno, Ancho, Garden Salsa, Griller Hybrid, Red Ember, Chenzo

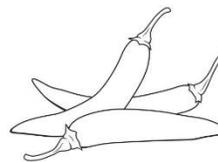
Take a look at

[www.bushprairiefarm.com](http://www.bushprairiefarm.com)

under the CSA tab for labelled pictures of the vegetables in this week's box.

## Around the Farm

We have been very fortunate to not have a lot of deer traffic over the years. That seems to be changing—we have a herd of 4-6 deer hanging out in the field next to us. The grass is always greener on the other side so we are chasing them off our property once or twice per week. This prompted us to put up an extra fence that will hopefully keep them out of the section where the vegetables grow. We are also having our pasture mowed. This week, we finished the second round of tying up tomatillos/tomatoes in the middle and super tunnels. We transplanted lettuce from ½" soil blocks to 2" soil blocks. We use a special press to make soil blocks right in plastic flats. We prefer this seeding method because it cuts down on waste from plastic seed plugs and we think the plants do better because they are less prone to becoming root bound. Other farm fun tasks were thinning carrots and weeding onions. New this week is the addition of spicy and hot peppers. We put these peppers in a paper bag to distinguish them from the sweet peppers which are loose in your box.



## Working on a Farm

Here is a slice of the conversations that go on between us on any given week----

*'I'm going out to open the greenhouses' 'How many eggs did we get today?' 'The T-tape is leaking in the kale' 'The onions need water' 'Let's take the agribond off of the parsley' 'The gophers got six squash plants' 'I killed 10 cucumber beetles in the zucchini' 'The tomatoes and tomatillos need anti-fungal treatment' 'We need to plant the green onions' 'The carrots are getting too much water' 'Have you checked the garlic lately?' 'The beans need weeding' 'It's time to fertilize the corn' 'How many zucchini do we have ready to go?' 'The lettuce is ripening all at once' 'Did you check to see if the subscribers picked up their boxes?' 'I'm going out to shut down the greenhouses'* Now you too can talk like a farmer.



## Recipe Corner

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Salsa verde is typically made with tomatillos. There are several versions—raw, boiled, or broiled/pan seared. Cooking the tomatillos releases a sweeter flavor. This is a very simple recipe—you will probably need to combine two weeks worth of tomatillos because they are pretty small.

### Salsa Verde

5 Tomatillos

1/4 - 1/2 bunch fresh Cilantro finely chopped

2 Cloves of Garlic

1/4 Onion (could use green onions)

Jalapenos or other spicy/hot peppers 1-3 depending on how spicy you want it

Salt to taste

Olive Oil

Slowly saute the tomatillos, the onion, and the jalapenos in a preheated frying pan with some olive oil for 5 minutes.

After 5 minutes, add the garlic cloves and continue cooking until the tomatillos are slightly browned.

Remove from the heat and blend the ingredients with the cilantro and salt in a blender.

If you want a thinner consistency, add a small amount of water.

<https://www.mylatinatable.com/authentic-mexican-salsa-verde/>

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

