



My basket this week may include

- ❖ **Red Potatoes** – It is always fun to hear all the comments we get about the potatoes we grow. I forget how different they must taste than the typical store bought potatoes since we rarely eat any potatoes we don't grow. More reds this week with different varieties coming soon! We have Yukon gold, white and a few colored potatoes too!
- ❖ **Cucumbers** – I put in a recipe for cucumbers again this week. These are so delicious but thought I would give you more options. I just talked to a member who cuts their cucumbers and zucchini up in squares and makes a 'lettuce salad' with it. I haven't tried it yet but it sounds pretty good.
- ❖ **Basil** – Great on tomatoes like a caprese salad. It is very good with lots of dishes. I just talked to a member that said it is even really good with chocolate! Thanks for the tip Lisa! ☺
- ❖ **Short Storage Onions** – We are sending out onions again this week. We have trimmed off the ends and they are ready to use. Watch out! They make me cry. ☺ Sauté them up though and even my little kiddos love them! Hopefully you will too! There are yellow sweet onions but we will be sending long storage yellow onions, red and white onions soon too!
- ❖ **Garlic** – We finished harvesting all our garlic for this year. Yeah! It feels good to have one crop finished. It is not nearly as large as it was two years ago but it is still delicious. Enjoy!
- ❖ **Red Romaine** – Sorry! This looked great but then bolted right at the end and is very bitter. We try to never send out things that taste as gross as this did. This will definitely not be in your boxes this week. We have more planted so hopefully it will turn out better than this did! We are trying to keep lots of water on it to prevent it from bolting.
- ❖ **Eggplant (Full Shares)** – The eggplant is a tropical fruit that loves hot weather. They are just starting. We will get them out to full shares this week and will get them out to the rest of you later. We planted a lot of plants so everyone should get them once or twice if they produce like they should.
- ❖ **Green and/or Sweet peppers** – We have lots of peppers now! Yeah. I am still debating letting them hang on the plant and try and turn into a colored pepper or just pick them green because some of them are just so big! Do you pick the pepper as thick as a softball or let it turn color? We are still debating. Maybe we will do some of both. Hopefully more colored peppers coming soon!
- ❖ **Tomatoes** – There are so many tomatoes. Let me know if you want bushels. ☺

Summer Sauté

- Zucchini
- Tomatoes
- Onions
- Olive Oil
- Salt
- Pepper
- Garlic
- Oregano
- Thyme (or other optional seasonings)

Cut zucchini into bite sized pieces. Cut up fresh tomatoes. Chop fresh onions. Coat the bottom of pan with olive oil. Put all ingredients together in a frying pan (I use cast iron) and add salt, pepper, fresh squeezed garlic, oregano, thyme, or whatever seasonings you like.

Fry on medium heat for about 10 minutes.

It's so simple and tastes so good.

Might be good on pasta, too, with a little tomato sauce added?

Member submitted recipe:
Thanks Wink! ☺

Cucumber Side Salad

- 3 large cucumbers
- 1 tsp salt
- 1/4 cup white sugar
- 1/8 cup water
- 1/4 cup distilled white vinegar
- 1/2 tsp celery seed
- 1/4 cup chopped onion

Slice cucumbers very thin. Sprinkle with salt and let stand 30 minutes if desired. Squeeze the cucumbers to release moisture. Mix the sugar, water, vinegar, celery seed, and onions. Add the cucumber to the mixture and refrigerate. This is best if left in refrigerator for an hour or more. I might add that dill you got in your box too to add a great dilly flavor. ☺

Next Week's Box

Here's our best guess for next week...

- ❖ Onions
- ❖ Tomatoes
- ❖ Cucumbers
- ❖ Red Potatoes
- ❖ Peppers
- ❖ Parsley
- ❖ Sweet corn in next couple weeks
- ❖ More Eggplant

Prepping for the Fair!

The children (and dad) have been working hard getting all of their animals ready for the fair. With a family of 7 kids we don't just bring one project to the fair we bring 3 cows, 4 sheep, 4 chickens, vegetable baskets and 4 rabbits. That is a lot of trimming, shearing, picking, watering, brushing, haltering, shampooing, leading, running (to build the animal's muscles) and just a lot of work. We are super excited about it though, and the kids are having a blast and a good learning experience. The fair is the weekend of the 17th through the 21st. Then maybe we will be at the state fair the next weekend. We will see what happens!

Work Super Hard, and Relax a Tiny

Our crew is amazing! We all work so hard for most all the time. It is nice to take a break at least once in a while. That is what we did Friday night. We sat around a bonfire and just relaxed. Some people even caught and cooked grasshoppers. Too weird for me! But most of the crew said they were really good. I love these crazy people. ☺

Having all this fun made 4:45 seem so much earlier than normal on Saturday morning but it was so worth it. We are blessed but if you know anyone looking for work we will be losing two amazing people soon and it will be hard to replace the!