



My basket this week may include

- ❖ **Kale**- This delicious green is coming to you again. It likes the cooler weather so is starting to grow great again! Kale chips, greens smoothies, put it in your spaghetti sauce or use it as a lettuce in your tacos or sandwiches. Plus it is so good for you!
- ❖ **Tomatoes** – I know a lot of you are making salsa. Enjoy the tomatoes now while you can! If you get too many tomatoes throw them in the freezer and use them for sauce later!
- ❖ **Hot Peppers** – We will be sending the spicy jalapenos or the milder but still a bit hot Anaheim's. I put in a recipe for atomic buffalo turds if you feel like a fun appetizer!
- ❖ **Orange Blaze Peppers** – I think we will have enough orange blaze peppers for everyone to get these delicious sweet peppers this week. My kids eat them like candy! Hope you love them as much too!
- ❖ **Green Bell Peppers** – The are so delicious and if you saute them with the colored peppers they make such a beautiful mix! We are hoping these continue for a long time too. They are so pretty and wonderfully tasty!
- ❖ **Cucumbers** – We are trying very hard to get these cucumbers before they get too big. It has become much easier now that the weather has cooled off a bit. The hotter it gets the faster these grow!

- ❖ **Tomatoes** – Here is a great recipe I put together. I whip up some bread dough, roll it flat and cover it with garlic, tomatoes and basil. Then I fold it in half like a calzone and baked it for 20 minutes. This is easy and wonderful. I think it would have been just as good flat like a pizza. This was loved by all in my family.
- ❖ **Garlic** – Garlic is such a great addition to soups, stews, breads or sautés. This is also great in refrigerator pickles. Remember if you need 6 inch cukes let us know we have a good amount of cucumbers still!
- ❖ **Red Cabbage** – We are sending out red cabbage in full shares this week. Hopefully we will have enough that all half shares will be able to get it next week but I want to make sure it is done growing before I send it out. This is great boiled or steamed with butter and salt. Also cabbage soup with spicy sausage is a must in cabbage season. Delicious!
- ❖ **Yellow Onions** – Saute these and put them on a hamburger and you will have such a treat. I think onions and treat can be used in the same sentence right? ☺

Next Week's Box

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

- Green Beans For some
- Bunching onions if we have enough
- Tomatillos if we don't get them in this week
- Onions
- Tomatoes
- Cucumbers
- Potatoes if it gets dry enough to dig
- Cantaloupe in the next couple weeks

Farm News

All the recipes in the newsletters have limited my space for farm news so here is an update!

The kids had a blast with their cows, sheep, chickens, vegetables and rabbits at the county fair. They got lots of blue ribbons and even 3 Champion and Reserved Champion Ribbons. Abby and Dean have been at the State Fair with her award winning rabbits. It will be so nice to have them home again on Sunday! It has been a very busy learning experience for Abby!

Our cows are doing great! There is one pasture where the grass is getting too short so they will be joining our home herd soon. We have had 15 new calves this year. They are so cute and just starting to get bigger.

Our turkeys are out on pasture and loving scrounging around in the grass for bugs and other fun treats. The turkeys are growing well and will be ready for fresh Thanksgiving deliciousness! Gobble, gobble!

We got a new ram from a neighboring sheep farmer. He is thick like a barrel and so adorable. He isn't so friendly but I am working on taming him. He is a bit nervous but if the kids can take a shy cow and train it to walk around a show ring on a halter I think encouraging a ram to like treats and petting from his owners isn't so far-fetched!

The tomatoes, cucumbers, summer squash, zucchini and peppers are growing amazingly! Our eggplant looked wonderful after it was weeded but then the potato bugs found it. They took about ¼ of the patch and ate off all the leaves. The kids and I have smooshed a bunch of bugs (like thousands) but they are still out there. Hopefully we can get ahead of them so we can send out eggplant. Eggplant parmesan is the best.



Schedule change next Monday because of Labor Day!

Because Monday is a holiday we are going to deliver all of our Monday deliveries on Tuesday. I know it will make our week more interesting with two deliveries back to back but we can swing it. I am assuming this is going to work better for you too! Let me know if you have a conflict. You can always come down to the farm and help with farm work and labor on Labor day! Then you could pick up your box and a few extras too. ☺ Have a happy holiday!



Atomic Buffalo Turds (Not for the Mild Eater)

- 4 jalapenos
- 4 little smokey sausages
- Cheddar Cheese
- Cream cheese
- 4 slices of bacon

Cut the jalapenos in half. Scoop out the seeds and compost. Spread cream cheese in the two halves of the jalapeno leaving enough room for the little smokey and the halves to be put together without too much gap. Sprinkle cheddar cheese on cream cheese. Place little smokey on cheese and put jalapeno back together. Wrap in raw bacon. If needed place a toothpick through the entire thing to keep it all together.

Bake at 350degrees for about 20 minutes or until bacon is crisp and jalapenos are getting soft.

These are delicious but don't lack kick. If you are making them for people who like more mild things use the longer Anaheim peppers. Both the anaheims and jalapenos will have more kick when they are red.