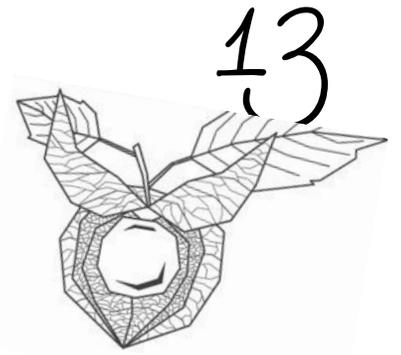




This Week's Basket:

Tomatoes
Cherry Tomatoes
Ground Cherries
Tomatillos
Hot Peppers
Bell Peppers
Garlic
Scallions

Onions
Potatoes
Basil
Herbs
Beets
Carrots
Fennel
Beans
Lettuce Mix



Week 13! It has been down right chilly these past few nights, really driving the point home that fall is rushing in. It's the end of August somehow, so we're racing to get our fresh winter greens started and planted. The hakurei salad turnips were started in the greenhouse this week, along with winter lettuce, pac choy, and some other winter treats that'll keep us freshly fed through the winter CSA.

Our new mower still hasn't arrived yet, we've been waiting to harvest more potatoes until it comes in, but we couldn't wait any longer. Today we harvested one 150' bed of red skinned potatoes that weighed in around 500 pounds! The potatoes have had a great year, so as long as they store well (which they should), we should have plenty to share throughout winter. Without the mower to take down the weeds and potato plants, our potato digger is a little rougher on the potatoes and chips the skins pretty good. Because of the damaged skin, we're choosing not to wash them and peel more of the skins away.

The star of the CSA share this week, and we hope you'll agree, is the ground cherry! These wonderful little treats are cousins to tomatoes and tomatillos and are perfect snacks. Just peel off the husk, pop them in your mouth, and try to describe the flavor. They're unique!

And one last tip: have you ever frozen whole tomatoes? It's an easy way to preserve them for winter stews or sauces. Just freeze them whole and when they thaw, the skins come right off!

Roasted Tomato Sauce w/Garlic

Olive oil
2 pounds fresh tomatoes
8 cloves garlic, peeled and minced
4 Tbs unsalted butter
Salt & Pepper

(Or similarly, slice cherry tomatoes in half and roast cut side up with same instructions. I omit the butter and preserve the cherry tomatoes by stuffing them in a jar and topping with extra olive oil- it makes a delicious spread on bread!)

- Preheat oven to 350° and line a shallow rimmed baking dish (like a cookie sheet) with parchment paper or aluminum foil (optional).
- Slice tomatoes evenly and spread them on the baking dish. Top with minced garlic, a drizzle of olive oil, and salt and pepper to taste. Cut butter into small cubes and scatter evenly (they say the fat in the butter helps carry the tomatoes' flavor)
- Bake for 2-3 hours, either until the tomatoes begin to break down and release juices or until their edges start to blacken and the juices are reduced.
- Leave chunky or run through a food processor and enjoy!