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On the way to your table...

Threshing Table Farm

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Presenting...

What a difference a week makes. Your box is packed full with:

Swiss Chard

Green Beans

Radishes

Onions

Bunching Onions

Dill

Baby Potatoes

Green Cabbage

Broccoli

Enjoy!

DILL

The dill you have in your box is mature, so you can use both the leaves and the seeds— And it's not just for pickles!

Make an easy dill butter by combining minced fresh dill leaves with half a cup of softened butter. Chill for at least 2 hours to allow flavors to blend. Use on bread or broiled sea food.

Use dill seeds to season vegetables like carrots while cooking. Or stir them with butter into veggies after cooking.

Dill seeds can be substituted for caraway in breads. Dill also complements sour cream, cream cheese,

dips and spreads, meats, eggs and potato salad.

If you find that you can't use all your dill, you may want to freeze it. .

Simply place it in an air tight container and stick it in the freezer. When you want to use it, take it out, snip off the amount you need and put the rest back into the freezer.

Interested in reading more about eating local? Check out the book:

Animal, Vegetable, Miracle

By: Barbara Kingsolver

COMPOST

We have a compost pile here on the farm that we throw our food scraps into. With the addition of water, time and nature, the scraps will turn into "black gold". This is used as a mulch to add nutrients to the soil. If you would like to keep scraps out of your garbage, feel free to bring them to the farm. We will have a plastic bucket near the Packing Shed. (The building where you find your produce.) Please dump your scraps in there and we will see to it that it gets to the compost pile.

You may include: Any fruit or vegetable scraps, egg shells or coffee grounds.

Do not include: Meat scraps, dairy products, Eggs (other than the shells) or bread.

If you're not sure, please ask.

What happens if I can't pick up my produce?

If you are going to be out of town or otherwise unable to pick up your produce, you are encouraged to find a friend to do so.

You may also ask Jay at Somerset Rental, Mike or Jody at the farm, or Rudy or Sandy at Soderberg's

Hardware to hold your box until Friday.

Unless other arrangements have been made, any produce not picked up on Thursday, will be donated to someone who can use it.

Did you know?

12 million barrels of oil are used to produce the 88 billion plastic bags used in the United States each year.

Source: Delicious Living, November '07