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This Week's Box

Green Lettuce
Summer Squash or
Zucchini
Dill
Turnips
Beets
Bunching Onions
Red Potatoes
Cilantro
Beans
Broccoli or Cauli-
flower
Radishes

**Bunching on-
ions are also
known as scal-
lions. Store
them wrapped
in a damp
towel in the
drawer of
your refriger-
ator.**

Week 2

Things are looking good out in the fields.. The beans have arrived and are putting on quite a show.

The potato plants are flowering and reaching maturity. We've been battling potato bugs. Mike and I spend lots of time walking through the field and picking the bugs off. The quiet of the evening and the setting sun help to ease the ickiness of the job. Although— it's not icky for everyone. Jonas

loves to find "tato" bugs and squish them. We've been spraying with an organic spray, but it hasn't done quite the job we'd like.

A big part of this business relies on timing. The timing of planting, the timing of the rain, the timing of the harvesting. When plants mature at the same time, it's really nice for us. Sometimes though, nature's timing is different than what we'd prefer. Our Broccoli and

Cauliflower did not mature at the same time as the rest of their row-mates. We don't know why, it just happens that way sometimes.

As a result, some of you are getting broccoli and some of you are getting cauliflower.

Enjoy!

Post Harvest Handling

Almost all produce is dunked in ice cold water immediately after picking. This helps to cool the produce quickly, ensuring that it stays fresher, crisper, longer. After a

few minutes of drip drying, the produce is packed into the boxes and/or the cooler. Our washing helps to remove much of the dirt, but you will likely want to give it a second

rinse when you get it home. Use cold water, and your produce will refresh nicely.

Herbed new potatoes, onions and beans

1 pound new potatoes	Trim stems from onions, leave a little of root end on. Combine with potatoes in pot with water to cover. Bring to low boil; cook until nearly tender, 10-12 minutes. Add peas; boil until just tender. Drain and	toss with herbs, butter and salt and pepper to taste. Makes 4-6 servings.
2/3 pound green beans, cut into thirds		
Onions to taste		
1-3 Tablespoons chopped cilantro and/or dill		
Butter		
Salt and pepper		

Cilantro

Add fresh leaves to soups, stews and stir fries. Toss fresh leaves into a green salad, pasta or potato salad.

Try adding fresh salsa to your favorite canned salsa or any Mexican dish.

What to do if you can't get your produce

If you are unable to pick up your produce, please make arrangements with a friend to pick it up for you. If you cannot, you may make arrangements with us to pick it up at a later day or time at the farm.

Any produce not claimed at the end of the day, (and with no known alternative plan) will be given to someone who can use it at the discretion of the Site Manager.

Thanks for making this a smooth operation for Jay at Somerset Rental and Rudy at Soderberg's Hardware store.

Phone Numbers

Somerset Rental:

247-2800

Soderberg Hardware

755-2474

Kids Corner!

Knock-Knock.
Who's There?

Cows go.

Cows go who?

Cows don't go who, cows go Moo!

The next time you are looking for a snack, take out your favorite dip and your Threshing Table Farm produce!

Broccoli, Cauliflower, Radishes and bunching onions are all wonderful

with dip. So are raw green beans. Try it! So good and so good for you!