

Potatoes  
Tomatoes  
Cilantro  
Bell Peppers  
Hot Peppers  
Bunching Onions  
Basil  
Acorn Squash  
Swiss Chard  
Cabbage  
Cherry Tomatoes  
Beans

We'll still have the newsletter on the website, but this way we're sure that everyone gets a copy. After our 9 week trial of having it only on the website, we're pretty sure about ½ of you are not reading it. We feel that the newsletter is an extremely important piece that connects us to you, so we want to make sure you get the farm news. In the future, we may have an e-mail option through our website as well.

For those of you who remember (or saw on our website), our previous paper newsletters were much cuter. I no longer have Microsoft publisher on my computer, so until something changes in that department, this is as cute as it gets!

Some things, as we know, are priceless. At the top of this list is great friends. Our friends Junior, (Bob) and Si (Wayne) spent labor day weekend with us, helping to clean out our large "straw" shed and taking down the greenhouse. What a horrid, messy, stinky job. The straw in it was more than 30 years old, rotten and a home to many unidentifiable, deceased critters. It was a job that we've been dreading since we bought this place. Yuck! With Jr. and Si's help, we now have a shed that is on its way to being ready to be transformed into a "farm machinery" shed. Within the next two weeks, the barn will be buried and we'll be ready to put up our new, permanent greenhouse. Another big job, but one that good friends will likely make more fun.

I spent a good deal of time this weekend weeding the fall broccoli. It's looking good. We hope to see a lot more nice heads of broccoli. The lettuce is looking good too. We're hoping that there will be lettuce in the boxes in a couple of weeks. The spinach is germinating very slowly. It's a cold-hardy crop, but it doesn't like to have temperature changes while it's germinating. We've definitely had those. Last Tuesday I picked beans in 90 +degrees and high humidity/mosquito conditions. This Tuesday, I was in my rain gear, winter coat and stocking cap. I love September, it's as unpredictable as April.

The cabbage you are getting in your box is a storage cabbage. This means it will store a long, long time in your refrigerator. The outer leaves may wither, but leave them on until you are ready to use it. Then, peel them off and the inner layers should be just fine. We picked them last week, because we didn't want them to soak up too much rain and split. We stored them one week, now it's your turn.

#### Harvest Party and PotLuck

We're hoping to see many of you here for the harvest party and potluck. Some things to look forward to are:

Pony rides 3:30-4:30  
Gourd hunt  
Pot-luck craft table (Bring any craft supplies you'd like to share)  
Face Painting  
Farm Tours  
Visiting with other members  
Honey for sale  
Meal at 5:00  
And more!

Things to bring:  
Flatware and Silverware  
Dish to pass  
LawnChairs  
Jackets if the weather is cool  
\*Beverages of your choice. We will have water and lemonade available.

We like to call this our Salsa box, as all the main ingredients needed for Salsa can be found in this box.

Here are two recipes to try:

#### Mild Salsa

8 c. peeled, seeded and chopped tomatoes  
2 T. minced Cilantro  
2 c. seeded and chopped bell peppers\*\*  
1 tsp. salt  
1 c. chopped onion  
½ c. vinegar  
2 cloves Garlic, minced  
½ tsp. cumin

Combine all ingredients in a large kettle. Bring mixture to a boil; reduce heat and simmer 10 min. Carefully ladle hot salsa into hot jars, leaving ¼ inch headspace. Adjust lids. Process in a boiling water canner for 15 minutes. Makes about 7 half pints.

\*\*You can add seeded, chopped, hot peppers to your liking to change the flavor. You do not need to change the canning time when you do this.

#### Mango Salsa

1 cup mango\*\*, cubed and peeled  
2 T. chopped cilantro  
1 cup tomato, cubed and seeded  
2 T. olive oil  
½ cup onion, finely chopped  
2 T. fresh lime juice  
¼ cup green onion, finely chopped  
1 pepper, seeded and minced

Combine all ingredients in a small bowl. Season to taste with salt and pepper. Can be prepared 2 hours ahead; cover. Serve with grilled chicken, fish or shrimp.

\*\*Try this with peaches instead of the mango.

Have a great week and hope to see you this Sunday  
Jody, Mike, Claudia, Malcolm & Jonas Lenz