



IN THIS BOX:

- 1/2# Not-So-Spicy Salad Mix
 2 Cucumber -Suyo Long & Lemon
 1 bulb Hardneck Garlic - Spanish Roja
 1 Summer Squash - Zephyr or Bennings Green
 3/4 # Beans - Dragon Tongue
 1 pint Cherry Tomatoes - Sun Gold
 2 Heirloom Tomatoes - Rose de Berne & Paul Robeson
 1 Sweet Pepper - Yellow Bell or Jolene Red or Golden Gopher

PRODUCE
FRESH

About This Week's Produce

Cucumber - Lemon is a fun new variety of cucumber in the box this week! Named lemon after its lemon shape, this is one of Michelle's favorite cucumbers that Larry grows just for her! Crispy and delicious... the yellow color adds beauty to the typical green cucumber salad. After you try this one it just might become your need favorite! Enjoy!

Beans - Dragon Tongue Bush is a famous Dutch heirloom bean with a unique look & flavor! Tender & admirable pods that are yellow with purple steaks make a tasty fresh bean with pods included... you can also allow these beans to mature on the plant & become an equally amazing shelling bean. When steamed they lose their purple streaks & become a solid pale yellow color. Excellent steamed, sautéed, added to soups & stews or even eaten fresh. The taste is similar to a green bean with a little extra meat on their bones...we hope you enjoy them in the recipe of the week!

Heirloom Tomatoes - Rose de Berne & Paul Robeson are the featured item in the box this week! Paul Robeson is a four tomato with an intense following among seed collectors and tomato connoisseurs. You will quickly understand why when you experience this varieties amazing flavor that is very distinctive, sweet and smoky. With its beautiful black-brick red color it will add color and flavor to your table this week. "Named in honor of the famous opera singer of 'King Solomon's Mines,' 1937 Paul Robeson was an equal rights advocate who stood up in the infamous McCarthy committee in the 1950s and had his career nearly destroyed as a result. He was idolized in Russia as well as all around the world." This Russian heirloom was lovingly named in his honor and we are excited to share it with you this week! Rose de Berne is the rose pink nicely-shaped red round in the box this week. This variety is from Historic Switzerland and is known for its blend of sweet and tart flavor and meaty flesh that makes it perfect for slicing. "Soft-skinned, but not overly fragile and holds up well against cracking." We hope you enjoy the tomato picks of the week!

LET US KNOW HOW THE RECIPE
WORKED FOR YOU!

Weekly Recipe



Dragon Tongue Beans w/ Olive Tapenade

modified from myrecipes.com

Ingredients

- 1 quart water
- 1 1/4 teaspoons sea salt, divided
- 3/4 # Dragon Tongue beans, trimmed & cut into 1-inch pieces
- 1/8-1/4 cup olives, pitted
- 1/2 teaspoon chopped fresh rosemary (1/8 teaspoon dried)
- 3/4 teaspoon grated lemon rind
- 3/4 teaspoon fresh lemon juice
- 3/4 teaspoon extra virgin olive oil
- 1 garlic clove, chopped
- 1/2-1 medium shallot, peeled & quartered

Directions

Bring 1 quart water and 1 teaspoon sea salt to a boil in a large saucepan. Add beans, cook for 10-15 minutes or until beans are tender (check beans with a fork, if you like them firm cook less or more soft cook longer). Drain. Place olives and remaining ingredients in a food processor, add remaining 1/4 teaspoon sea salt. Process until finely chopped, scraping sides of bowl occasionally. Combine beans and olive mixture in a large bowl, toss well.

Farm Happenings

We are so happy to share with you that it has been a very productive week on the farm! We have had two friends here helping, Jed & Chris, & when I say help I mean total dedicated help! Jed is here visiting from South Dakota & was an intern with us on the farm Larry ran for several years in SD, Battle Creek Gardens. Chris is a friend from Chattanooga TN that has come up to help us 10 days every month since June. God is so amazing to send the help & hold back the rain so that we could get all of the Fall plantings transplanted & the next round of salad mix seeded. After all the planting was completed Jed weeded the 120 foot green house & Chris has been busy tending to the okra, cilantro, basil & tomatillos in the field that we will be sharing with you in the next few weeks! We have started our 2nd farmers market in downtown Louisville in the NuLu district & are running full stream ahead. This has been an interesting season filled with many ups & downs & we look forward to what the Lord has in store for the weeks to come! We hope you are enjoying the farm fresh veggies & thank you so much for supporting local agriculture! Sincerely, Your Farmers the Leshers