



IN THIS BOX:

1/2 # Not-So-Spicy Salad Mix
 1 # Potatoes - Magic Molly
 1 # Carrots - Scarlet Nantes
 1-2 Patty Pan Squash - Golden Marbre
 1-2 Cucumbers - Market More
 1 p Tomatillos
 1 p Cherry Tomatoes - Pink Princess
 1 Heirloom Tomato - Ox Heart

PRODUCE
 FRESH

About This Week's Produce

Potatoes - Magic Molly have the most beautiful deep purple skin & flesh of any potatoes variety we have grown! Fedco Seeds calls them the "rockstar of potatoes," though relatively new to the potato scene. Winning taste awards from their picking crew we knew this would be a nice purple variety to try this year. Unfortunately the harvest was much smaller than we had hoped for so this will probably be the one and only time you will them in your CSA box this season... so savor the flavor of this beautiful speciality potato!

Carrot- Scarlet Nantes is my personal favorite variety of carrots! We are praising God for the carrots this year & know that every carrot that comes out of the ground is a blessing from above. Originally from France but grown in the USA for many decades now. Known for their "sweet, brilliant orange, blunt & cylindrical roots," I taste a subtle floral flavor when eating them raw...this carrot variety is a win!

Cherry Tomatoes - Pink Princess are making their first appearance in your box this week. According to Fedco Seeds, "in blind taste tests performed by Tom Vigue, most people have preferred it to Sun Gold." This is a open-pollinated variety recessive pink-fruited off-type of the Honeydrop. "I have never tasted a pink cherry as deliciously sweet." Pink Princess could become a classic soon!

Tomato - Ox Heart are easy to identify because they are shaped like a heart! Baker Creek seeds describes them as a, "good all purpose tomato." Popular with old timers this oval, pointed tomato has a sweet "old time flavor." Especially nice on sandwiches due to its nice shape & firmness. We hope you enjoy the tomato pick of the week with many more varieties to come!

LET US KNOW HOW THE RECIPE
 WORKED FOR YOU!

Weekly Recipe



Cucumber Dressing

Ingredients

1 large cucumber
 1 Tablespoon lemon juice
 1/8 tsp sea salt
 1/4 cup green onion top, chopped
 2 Tablespoons onion granules
 1/2 cup toasted, unsalted, sunflower seeds

Directions

Blend all ingredients until smooth.

Water can be added for thinner dressing. Enjoy!

Farm Happenings

We are very thankful for the beautiful August weather we have had this season...not too hot! The last 2 weeks we have had record sales at our farmers markets in Louisville. For any new CSA members who may not know we do a market in the NuLu district downtown at the Fresh Start Growers Supply on Tuesdays from 3-6PM and Sundays we are in St. Mathews at the Rainbow Blossom farmers market from 12-4PM. We are so grateful for the bounty God is providing this year! We have had to expand this year and are now using 2 tent spaces at the Sunday market. This week will be our biggest week there. Rainbow Blossom host a "Farmers Market Appreciation Day" every year and this brings many more customers...we are excited to have so much produce to share, including flower bouquets and micrograms! The Lord also sent us some help this week...our new friend Daniel helped to harvest potatoes, carrots and more just when we needed it most! August truly is peak season around here and the help was much appreciated! Today I harvested 60 pints of cherry tomatoes...this was another record breaker for us and we can't wait to see what the next few weeks will bring. Melons are ripening and peppers are looking great. We are farming full steam ahead and are so thankful for all of your love, prayers and support! Sincerely, Your Farmers the Leshers & Daniel