

DELIVERY
11

IN THIS BOX:

1/2 # Not-So-Spicy Salad Mix
 1-2 Cucumbers - Lemon
 2 p Cherry Tomatoes - Sun Gold &
 Black Cherry
 -2 # Heirloom Tomatoes - Cherokee
 Purple
 1/8# Fresh Basil
 2 Onions - Walla Walla Sweet
 1 Muskmelon - Rocky Ford

PRODUCE
FRESH

About This Week's Produce

Cucumber - Lemon are a fun addition to the box this week. These cucumbers are called lemon NOT because they taste like a lemon but because they have the shape, size and color of a lemon. With its sweet and mild flavor this heirloom that was introduced in 1894 is still a favorite among many...I like to use it in cucumber salad to add a yellow burst of color to the salad! We hope you enjoy this rare cucumber variety!

Cherry Tomatoes - Black Cherry is the new cherry tomato variety of the week. This is Farmer Larry's personal favorite cherry tomato variety and like the black tomatoes it has a rich savory flavor that is so delicious! With their beautiful large shape and dusky purple- brown skin these beauties will be an amazing addition to any dish!

Tomato - Cherokee Purple are a classic heirloom tomato variety with a real "old-time" tomato flavor. According to Baker Creek Heirloom Seeds this is an "old Cherokee Indian heirloom, pre-1890 variety." With its deep, dusky purple-pink color, larger fruit and savory flavor you can't go wrong when using this tomato for salsa, sandwiches or cooking!

Muskmelon - Rocky Ford is the featured item in the box this week! This old heirloom variety is from 1881 and boy is it unique. It looks like a cantaloupe with heavy netted, ribbed skin on the outside, but inside it has a juicy green flesh that is super sweet. AKA Eden's Gem, we hope you find this sweet treat a gem with your family this week! PLEASE NOTE: MELONS SHOULD BE SWEET, IF EVER YOU RECEIVE A MEION FROM US THAT IS NOT SWEET OR THAT IS BAD IN ANY WAY PLEASE LET ME KNOW AND WE WILL MAKE SURE TO BRING AN EXCHANGE THE NEXT WEEK!!

LET US KNOW HOW THE RECIPE
WORKED FOR YOU!

Weekly Recipe



Gazpacho

This soup is refreshing on a hot day, made with fresh vegetables and traditionally served chilled. Gazpacho is popular in Spain and Mexico.

Ingredients

6 medium tomatoes, quartered
 2 cucumbers, coarsely chopped
 1 green or red bell pepper, seeded & coarsely chopped
 1/2 cup coarsely chopped fresh basil
 1/4 cup chopped fresh parsley
 2 Tb freshly squeezed lemon juice
 2 garlic cloves, minced
 1/2 tsp ground cumin
 1/2 tsp fine sea salt
 2 cups tomato-vegetable juice (preferable fresh homemade)
 2 green onions, with tops, chopped

Directions

In a food processor combine tomatoes, cucumbers, bell pepper, basil, parsley, lemon juice, garlic, cumin and salt. Pulse until coarsely chopped. Transfer to a large bowl, stir in fresh tomato-vegetable juice and refrigerate for at least 1 hour before serving. Serve the gazpacho in individual bowls, with the green onion in a separate bowl on the side.

Farm Happenings

Well it seems we are breaking records around here week after week...Praise the Lord for this! We had another record breaking market and we are officially harvesting more tomatoes out of the green house then ever before! The harvest is plenty and it has been challenging keeping up with it. However, this is a sure sign that all of the work that has been done over the last 4 years to nurture the land and improve the health of the soil is working!!! This sure has been a lesson in patience, honestly I was not sure if this day would ever come, which really shows my lack of faith. We are so thankful to God and His promises. We have always claimed the promise in Ezekiel 36:34-35 that says the desolate land can become like the garden of Eden again ...to God be the glory! Thank you for supporting this journey in faith! Sincerely, Your Farmers the Leshers