



## IN THIS BOX:

- 1/2 # Not-So-Spicy Salad Mix
- 1 Microgreen - Sunflower
- 1 Winter Squash - Tromboncino
- 2 Bell Pepper - California Wonder
- 1 Watermelon - Sugar Baby
- 1 # Sweet Potatoes - Covington
- 1 Herb - Marjoram

PRODUCE



FRESH

## About This Week's Produce

**Salad Mix** is our speciality salad mix & we are so thankful to have been able to include it, ALMOST, every week this CSA season. Larry learned how to grow salad mix when he farmed in Seattle WA area & it has become a favorite for us here on the farm. At the farmers market each week we sell 2 types of salad mix, one we call Not-So-Spicy Salad Mix, the other Spicy Salad Mix. We always give the CSA box the Not-So-Spicy mix d/t the years of feedback that most families have children & they prefer the milder greens. We add four varieties of mustard greens & cress to the spicy mix to give it an extra spicy bite! The salad mixes are our best sellers at farmers market & we have a loyal following of customers that come to market every week for this yummy, unique blend of greens. We are also one of the only farms that supplies salad greens all season long, even during the hotter months in the summer when salad greens can be more changing to grow. Because we have 8 new CSA members this year, I thought a quick review from last year of the lettuce varieties in your mix would be something that our new members would enjoy. Larry methodically chooses each type of lettuce for it's flavor, color & shape. **Mascara**-is an heirloom oak leaf with a darker red oak leaf color with extra frills around its edges. **Samantha**-is our personal favorite lettuce. An oak leaf variety with a brick red color & delicious flavor. I describe it as a cross of oak leaf & butter head due to its's soft butter head like center. **Merlot Lollo Rossa**- is the deep purple variety that has slightly fuzzy to wavy edges. Darkest of red & richest in antioxidant anthocyanins. **Royal Oak Leaf**-a green lettuce with larger, fancier leaves & sweet flavor. **Brown Goldring**- is the long thin bronze-cherry color romaine leaf with lots of green contrasts. **Plato II**-an exciting new variety to our mix that brings the hearty romaine flavor & darkest green color. **Outredgeous** a beautiful deep red romaine. **Flashy Trout Back**- a speckled leaf that is green with red splashes & crisp texture. **Frisee**- is the chicory in the mix that is green & white & frizzy. Lastly, a small amount of **Arugula & Tat Soi** are added to the mix making it a Not-So-Spicy delight! We hope you enjoy your salad greens this week!

LET US KNOW HOW THE RECIPE  
WORKED FOR YOU!

## Weekly Recipe



## Roasted Red Pepper Hummus

### Ingredients

- 1 Red Bell pepper
- 5 cloves garlic
- 6 cups garbanzo beans cooked
- 1/2 cup sesame tahini
- 1/2 cup lemon juice
- 1/2 Tablespoon sea salt
- 1/2 cup olive oil

### Directions

Turn oven on broil and place pepper on an oiled cookie sheet. Broil the pepper on one side until you see blistering, then turn it until it blisters on both sides. Remove the pepper from oven and set aside in a bowl. Cover the bowl so the steam will help to loosen the skin off the pepper. After about 5 minutes peel the skin off the pepper and set aside. While the pepper is broiling you can peel the garlic and add it to a food processor to chop. Then add the remaining ingredients, including the roasted pepper, and process until smooth about 5 minutes. We love this recipe ...the key is to blend until smooth not runny!

## Farm Happenings

Larry and I have been very busy planning for next season. There is so much that goes into farming and we are always trying to figure out ways to extend our season as winter approaches. We will be putting hoop houses over all of our winter hardy greens, which we hope to be able to share with you as they size up before the end of the CSA season. We also have a lot of speciality spring flower bulbs that will be plated in the next few weeks and covered with a hoop house. We are planning to plant radishes and turnips in the green house that housed all of our cucumbers this summer and said mix will go into the tomato house. We are hoping to have salad greens, radishes and turnips and hardy green all winter long this year. This is a work in progress as we work out the outdoor irrigation system and how it can work in freezing temperatures. Thank you for helping to make all of this happen! We appreciate all of your support! Your Farmers the Leshers