

THE TIPI TIMES

August 12, 2010, week 14 (purple EOW)

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THIS WEEK'S BOX CONTAINS:

Orange watermelon
Walla walla onions
Beets, 1 lb.
Red, yellow or orange bell peppers, 3,
#1 or #2 grade
Red frying peppers, 2
Tomatoes, 2.5 lb
slicing OR plum tomatoes
Cherry tomatoes, 1 pt.
Pickling or slicing cucumbers
Zucchini/squash
Basil
Jalapeno pepper (hot!)

NEXT WEEK'S BOX WILL PROBABLY CONTAIN:*

Sweet corn, melon, tomatoes,
green beans, peppers, and
more

I AM BACK FROM VACATION, and ready to answer emails again.
Thank you for your patience while I was gone.

#2 GRADE RED BELL PEPPERS -

Many of the red bell peppers we send in the CSA boxes will be our #2 grade. We do this to avoid waste and to deliver good value to the CSA members. The #2 grade peppers are excellent eating quality, but are not quite pretty enough to sell to stores. As a result, we place a much lower value on these peppers. This allows us to provide generous amounts of red bell peppers over the course of the season, far more than we could provide if we only gave #1 grade. We feel this is a good exchange, even if it means you occasionally open a pepper and find that it needs trimming. Here are the reasons that peppers are downgraded from #1 grade to #2 grade:

1. They may have a minor blemish, or
2. They may have minor insect damage, or
3. They may be very ripe and beginning to wrinkle. (These are especially sweet and delicious as they are fully ripe, yet they can't be sold to stores because their shelf life is short. You will find that the texture is less crisp than a #1 grade pepper, but the flavor more than makes up for it.)
4. They might be partially red and partially green.
5. Others are just too small.
6. (***Epecially this week***) The stem may have some superficial rot that does not extend into the pepper.

The eating quality is fine (or excellent) for all these #2 peppers, as long as you are willing to cut out the blemished parts. We throw away all peppers that we suspect have rot inside (although one may occasionally slip through in either #1 or #2 grade.)

Today's peppers are a mix of the #1 and #2 grades.

VEGGIE NOTES.

Watermelon - We are sending everyone an orange 'Orchid' watermelon this week.

Pickling cucumbers - Most members will receive a few pickling cucumbers this week. The pickles are excellent eaten raw in salads like regular cukes. A few members will receive a slicing cucumber instead.

Slicing or plum tomatoes - We continue to rotate who receives slicing tomatoes vs. plum tomatoes. Most of you will receive slicing tomatoes this week.

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