

# THE TIPI TIMES

July 28, 2011, week 11 (purple EOW)

Tipi Produce, 14706 W. Ahara Rd., Evansville, WI 53536, 608-882-6196, csa@tipiproduce.com, www.tipiproduce.com

## **THIS WEEK'S BOX CONTAINS:**

Sweet corn, 6 or 7  
Water- OR muskmelon  
Snap peas, 0.5 lb  
Snow peas, 1/4 lb  
Carrots, 2 lb  
Zucchini/squash  
Walla Walla onions, 2  
Garlic

We have small harvests  
of the veggies below.  
You will receive one  
(or maybe two) items  
from this list:  
Eggplant OR  
Tomatoes OR  
Cherry tomatoes OR  
Cucumbers

## **NEXT WEEK'S BOX WILL PROBABLY CONTAIN:\***

Carrots, melons,  
peppers, tomatoes and  
more

## **August 1 checks.**

Many of you paid us with checks post-dated to August 1. I plan to deposit the checks on August 1. Please double-check your account balance. Thank you.

## **REMINDER: From August 5 through 13, please limit your communication with us to the essentials.**

I am taking our children to visit family. That leaves Steve to run the CSA in addition to his other responsibilities. Please email me no later than noon on August 4 if you have questions, want to cancel a box, etc. If problems arise, go ahead and call Steve. Thank you. *Beth*

## **Ripped boxes.**

One day, farmhand Kerry Devlin approached me and asked "Can I show you something?" Kerry has helped me with every CSA pack for the last five years. She is smart and on the ball, and I rely on her enormously. If she wants to show me something, then I will look. We walked to the barn where we store boxes. She showed me three seven-foot stacks of ripped CSA boxes. That's a lot of boxes. The bottom tab of each box was ripped, rendering the box useless. The boxes are costly and we expect to use each box many times.

"Does this represent our year-end bonuses?" she asked.

"I'll make sure that doesn't happen," I replied. What else could I say?

It is my job to educate you folks about how to handle the boxes properly. We have prepared a YouTube video of Steve demonstrating how to flatten a box. We shot the video in spring inside our smallest greenhouse. Here is the link:

<http://www.youtube.com/watch?v=ykUjnZZHY6o>

Please watch the video, and take gentle care of your CSA boxes. Does everyone who returns CSA boxes for your household know how to properly flatten them? We appreciate your help in getting the most out of this resource. *Beth*

**Veggie Notes.** **Snap and snow peas** - These are the last peas of the season. This has been a very productive pea season for us. We packed peas in the CSA boxes for seven weeks. That sets a record for us. In other years, we've sent peas for three to five weeks. The plantings this year were lush and productive.

**Watermelon** - Some members will receive a Yellow Doll watermelon this week, others will receive muskmelon. The Yellow Dolls are extremely sweet, with a softer texture than red melons. Watermelons can be stored at room temperature while uncut. Refrigerate once cut. Muskmelons should be refrigerated.

**Walla Walla onions** - Please refrigerate your Walla Wallas if you don't plan to use them within a few days. Unlike storage onions, they will spoil during warm weather.

**Sweet corn** - Enjoy the first corn of the season. We have 6 or 7 ears for everyone. Some ears have ragged tips and will need to be trimmed. We've trimmed some ears already.

**Storage.** Sweet corn is best when fresh, so we encourage you to eat it ASAP. Store in the refrigerator, in the husks if you have the room.

**Steamed sweet corn.** It is quicker to steam sweet corn than to boil it.

1.) Stand ears of corn upright in a tall pot. Put one inch of water in the pot.

2.) Bring the water to a boil. If the corn is cold when you begin cooking, steam for 5 - 6 minutes. If the corn starts at room temperature, steam for 4 - 5 minutes. The cooking time will vary somewhat depending on how many ears are in the pot. Pay attention to how the corn smells. The scent changes once the corn is ready. Another clue: water will bead on the corn until it is cooked. Don't overcook it.