

THE TIPI TIMES

October 13, 2011, week 22 (green EOW)

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THIS WEEK'S BOX CONTAINS:

Green cabbage
Winter squash
Purple broccoli OR
green broccoli
Carrots, 2 lb
Peppers
'Yummy' peppers, a few
Poblano chiles, about 3
Yellow onions
Garlic

NEXT WEEK'S BOX WILL PROBABLY CONTAIN:*

Yellow potatoes, Brussels
sprouts, peppers, leeks,
cauliflower and more.

Farm and Veggie Notes. We have enjoyed the Indian summer. It makes our fall chores much more pleasant. Things are quieter on the farm right now. We are cleaning up the fields that were planted to summer crops, and getting ready for our big harvests in November. That's when we will harvest all our cabbage, carrots and other root crops for storage. For now, Steve is getting the equipment ready. We are making repairs to our greenhouses so they are ready to use in February. Crew members are repairing wooden bins so we can store all the winter produce. It's a nice moment on the farm.

Green cabbage - These heads are pretty big. Cabbage stores for weeks in the refrigerator. Cut off chunks as you need them.

Winter squash - We are sending a variety of squashes this week. You will receive ONE of these types: buttercup (dark green) OR Sunshine kabocha type (orange exterior) OR Sweet Dumpling (round, speckled green and white) OR delicata (oblong, speckled green and white) OR acorn (round, ridged, dark green) OR butternut (oblong, tan).

Poblano chiles (dark green or red chiles) - These have medium heat and excellent flavor. You can distinguish them from the sweet Yummy peppers by color (dark green or red for poblanos, orange or orange and green for Yummies). The chile size is a bit smaller than other years, probably because of the hot weather earlier this season.

Peppers - We expect to pack two peppers per box, mostly red or purple or green bell peppers. We are also sending a handful of small orange 'Yummy' peppers.

They are sweet and good as a snack pepper. They are also excellent cooked.

Garlic - You may notice that the garlic heads are getting smaller. Our garlic grower John Hendrickson had a difficult year, and the heads did not reach their normal size. He sent the larger heads in the earlier deliveries, now he's sending the smaller ones. John asked us if we want to continue to buy the small heads. We pre-order garlic from him each year, and are his biggest customer. He assured us that the flavor, cooking and storing qualities are normal. We told him "Of course we are going to buy the garlic." Just like CSA members make a commitment to us for the season, we have made a commitment to John. The garlic still tastes great, and has good clove size. There's just not much to each head.

Grilled Pepper and Onion Salad with Minced Olives

This is a favorite salad in our house. I prefer to cut the peppers before grilling, rather than grilling the peppers whole, then peeling and chopping. It saves the time spent peeling the peppers.

1 or 2 bell peppers (or substitute Italian frying peppers)
1 onion
1 clove garlic
1 small handful black olives, chopped (or substitute green olives)
1 Tbsp. olive oil
1 Tbsp. balsamic vinegar
black pepper
salt (add to taste at end)

1. Finely mince the garlic clove. Place in medium serving bowl and stir together with the olive oil.
2. Cut the peppers into bite-sized pieces. Thread onto skewers.
3. Slice onion into wedges. Separate into chunks, but not into individual layers. Each chunk should have about three layers. Thread onto skewers.
4. Grill peppers and onions over medium flame until lightly charred.
5. Add to bowl with garlic. Add remaining ingredients and stir together. Adjust salt and vinegar to taste. Serve.

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