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Contents

Basil
Beets: Red
Cucumbers
Green Beans: Roma
Sweet Corn
Swiss Chard
Zucchini: Green and Yellow (Zephyr)

Roma green beans were in last week's choice box, but inside this week's CSA box. You'll notice they are generally bigger and flatter than the usual green bean. This bean is best picked when it's flattened out and a little curvy (the younger beans are round down the length). It has great green bean flavor and, despite its size, isn't tough.
Leave these in their plastic bag in the vegetable drawer of your frig until you use them. Give them a little wash, just in case there's some dirt on any of the beans.

Green Beans, New Potatoes and Olives

In a saucepan, put: 1 lb. new potatoes, washed and cut into similar-sized pieces
1 tsp. salt
water to cover
-Bring to a boil, then simmer until tender. About 2-3 minutes before the potatoes are done, add:
a generous handful of green beans, washed and cut into easy-to-eat pieces
-When done, drain well, and return potatoes and green beans to the hot pan.
Meanwhile, in a small skillet over low heat, put:
2 Tbsp. olive oil
2 lg. garlic cloves, slivered
-Cook gently for a few minutes.
Add: 2 oz. pitted olives, coarsely chopped
-Cook another minute, to warm the olives. Put contents of skillet into pan with potatoes.
Add: ¼ cup basil, cut into shreds
About 1 Tbsp. fresh lemon juice
Salt and freshly-ground pepper to taste
-Toss together and serve.

A variation on this dish would be to chop some chard leaves into ½" slivers and add that to the potatoes at the same time as the green beans
If there are any leftovers, this would be good cold with a little feta cheese.
One of our Worker Shares, Nancy, has suggested we put some storage suggestions in our newsletter. Sounds good to me.

Storage Suggestions by Nancy:

-**Basil**: cut stems, put bunch in a small glass with an inch of water, change it every other day, room temperature.

-**Beets:** cut off the tops, leaving an inch or two on the top of the beets to prevent "bleeding". Store tops and roots separately. Eat tops ASAP. Roots will store for months. Wash just before using.

-Green beans, Swiss chard: in a plastic bag in the frig.

-**Cucumbers:** in the crisper drawer in your frig. DO NOT PUT INTO A PLASTIC BAG.

-**Sweet Corn:** leave the husks on, put into a plastic bag in crisper drawer. Cook corn ASAP to enjoy its best flavor, since the sugars turn to starch as time passes. Your corn was picked Tuesday, 8-6.

-**Zucchini:** In the vegetable drawer, in or out of a plastic bag: both work. Wash just before using.
Anything you put into a plastic bag should have as much air as possible squeezed out of it before storing—without damaging what's inside, of course.

Field Notes

With this drier weather, Chuck has been tilling up ground so he can plant the crops we're going to harvest in the fall. He's grabbing the crew for transplanting whenever he can because there're lots of plants to get into the ground. So far this week, they've put in broccoli, lettuce, cabbage, broccoli raab, beets, rutabagas and cilantro.
Last week, we harvested our garlic crop. Now comes the drying period. Usually, garlic is dug up, the worst of the dirt shaken off, then loosely grouped in boxes and set in the barn with lots of space between them to dry. Before we sell it, we peel off a few outer layers to get rid of the rest of the dirt. We'll be putting this garlic in your boxes from time to time during this process. You'll see how different it will look from the first garlic you got.
I perused the peppers Monday evening, and they're coming along great: lots of blossoms on the plants, small-to-medium sized fruit and getting bigger all the time. Chuck says he's planted 3, different kinds of bell peppers, our sweet Italian: Carmen, Jalapeño and Anaheim for hot peppers. It'll probably be a few weeks before any are big enough and numerous

enough to put them into your boxes. Carmen is best after it's turned from green to red. Jalapeños also turn from green to red, so expect some red ones in your boxes.
The eggplant is still small, but the plants have numerous fruit that will only get bigger.
The pear crop is more abundant than last year. They haven't started to drop yet, so it could be a few weeks before we can start picking. We may be able to give you pears a few times.

Enjoy this cooler weather!
Terry & Chuck