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Box #17
Odd Box
18 October 2023

Contents
Brussels Sprout Stalk
Garlic
Kohlrabi
Onions: Ailsa Craig or Torpedo
Peppers: Anaheim, Jalapeno, Red Carmen
Potatoes: Red Norland mostly and/or Superior
Tomatoes: Green
White Turnips
Winter Squash: Chuck's Special

New Stuff: none
Choice Box: peppers, sprouted onions, damaged turnips

The weather might have been cold and rainy, but the Brussels sprouts have definitely grown larger since last week.
The kohlrabi are small because we planted them pretty late in the season. They should be pretty sweet and tender. Some have a bit of slug damage on the sides, but since that gets cut away, we let it slide. A few have a crack—growth spurt, usually due to rain, doesn't affect the flavor.
These are the last tomatoes of the season. We moved the row cover, peered into the depths of the vines—and didn't find much. Mostly, tomatoes with a little color, some with more color, and a lot that were completely green. They will turn red eventually, but they won't taste as good as a vine-ripened tomato.
To ripen the green ones, put them into a paper bag and close the top. Put the bag on the counter or somewhere it's not in the way, and check it every other day or so. Use them when fully red.
Or, you could make that famous, Southern dish Fried Green Tomatoes:

Fried Green Tomatoes
Ingredients
2 large green tomatoes
1 cup all-purpose flour divided
3/4 cup self-rising yellow cornmeal
1 tsp seasoned salt
1/2 tsp granulated garlic or garlic powder
1/2 tsp onion powder
1/2 tsp smoked paprika
1/2 tsp freshly ground black pepper
2 large eggs
2 Tbsp whole buttermilk
1 tsp hot sauce, *optional*
4 Tbsp vegetable oil for frying use more as needed
Instructions
1. Slice tomatoes into ¼"- ½" inch thick slices. Arrange in a single layer on doubled paper towels. Gently press another paper towel on top. Let rest for 10 minutes.
2. To prepare the dredging station: Place 1/2 cup flour on a plate. On a second plate, whisk together remaining 1/2 cup flour, cornmeal, salt, garlic, onion powder, paprika and pepper until blended.
3. In a shallow bowl, whisk together eggs, buttermilk and hot sauce.
4. Dredge tomato slices first in plain flour, second into egg wash then into seasoned flour-cornmeal coating. Gently press breading onto tomato slices. Have nearby a pan to place breaded slices.
5. In a deep 12 inch skillet heat 1 inch vegetable oil to 350-360°F. Fry in batches to avoid over crowding the pan. Fry for 4-5 minutes total, gently turning as needed until golden.
6. Put fried tomatoes on a cooling rack placed over the top of paper towels.
The white, salad turnips will require some pruning: a little worm damage. It was hard to find very many without the little critters, so we've tried to keep it to a minimum. If you're a fan of these sweet turnips, there will be some in the Choice Boxes.

Field Notes
3 days of rain was gratefully received. Everything that's still green looks very perky.
We've got our eye on the cabbage, hoping it'll grow enough to put into the box #18.
We'd like to say a special "**Thank You**" to Sandy, Cindy and Leah, our Tuesday afternoon Worker Shares, who stayed late, especially Sandy and Cindy, to finish all the preparation for these last 2 boxes. What would we do without you?

Chuck and I are waiting to see what we have at the end of the season before we decide how we're going to put together the Winter Storage Box. We might offer a set Box with the option of ordering extra produce, or we might just put what we have in our WebStore and let you choose. We'll be emailing you with all this information soon, including the delivery date, which will likely be on a Wednesday. Watch your Inbox.
Enjoy the week!
Terry & Chuck