

THE TIPI TIMES

September 2, 2010, week 17 (green EOW)

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

THIS WEEK'S BOX CONTAINS:

Musk- or watermelon
Lettuce
Carrots, 1.75 lb
Green or wax beans, 1.1 lb
Plum tomatoes, about 2.5 lb
Slicing tomatoes, about 2.5 lb
Yellow onions, 2-3
Garlic, 1
Lacinato kale
Bell pepper (red or yellow), 1
Anaheim chile, 1
Broccoli OR
1-2 heirloom tomatoes
OR pickles or a cuke

NEXT WEEK'S BOX WILL PROBABLY CONTAIN:*

Summer veggies

PUMPKIN U-PICK

Date: Sunday September 26, 1:00 to 4:00 p.m.

We are hosting the pumpkin u-pick a week earlier than usual. The pumpkins are ripening early this year. I'll send more info closer to the event.

MELONS ON THE SIDE

We will put watermelons on the side at several sites this week, instead of packing them in the CSA boxes. We will write a notice on the check-off sheet at any site that we do this. Look for boxes or crates of watermelons. If the melon box is empty, keep looking. There's another box nearby or underneath the empty box.

VEGGIE NOTES.

Lettuce - You'll receive either green Romaine or a red-tinged Summer Crisp variety. Both do well during the hot summer months (or at least better than other varieties.)

Beans - You will receive either yellow wax beans or green beans

Slicing and plum tomatoes - We will pack these together in one bag, about 5 lb total. Plum tomatoes will be on the bottom.

Yellow onions - We have finished with sweet onions and are now delivering yellow storage onions. Unlike the sweet onions earlier this season, these are pungent and will fry quite well.

Garlic - This garlic (and all the garlic we send) is from John Hendrickson of Stone Circle Farm. The garlic this year is truly beautiful. John has developed his own strain of hard-necked garlic, with large bulbs and cloves. It remains sensitive to weather, so the bulb size varies from year to year. For example, 2007 was a very wet growing season and the garlic bulbs were small. This year was a great growing season for garlic, resulting in large bulbs.

Lacinato kale (bundle of dark green leaves) - These leaves are the first picking from a fresh field of greens. Kale can be tough during the summer, but these new young plants have tender leaves.

Anaheim chile (long, slender, green or red) - These chiles usually have medium heat. They seem hotter than usual this year. Great chile flavor.

SALES OF EXTRA PRODUCE NEXT WEEK.

We expect to have extra PLUM TOMATOES to sell for the first time this coming week. I will send an email on Sunday or Monday night if we are offering them for sale.