

FARMLOG

CSA | FARM NEWS | RECIPES

WEEK 25

SHARE CONTENTS

BRAISING MIX GREENS

RADISHES

ZUCCHINI

ZEPHYR SQUASH

CANDY ONIONS

GREEN OR RED BELL PEPPER

ITALIAN FLAT BEANS

HALF-RUNNER STRING BEANS

CONTACT INFORMATION

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It's Sunday and it's raining! Things had gotten pretty dry here, and we've had to set up drip irrigation for many of the fall crops. But now, we're enjoying a slow and steady rain that is giving the veggies a much needed drink of water. Fall crops that will benefit from the rain include kale, braising mix, lettuces, and a variety of radishes. In the next five weeks, we're hoping all of these items show up in your box before the 2017 season ends. This is week 25 of 30 with your last share being delivered during the week of 13th November.

We love to hear from you and look forward to actually meeting many of you at our CSA Farm Festival on Sunday, October 15th, 2:00-4:30. Everyone is welcome to this family-focused gathering on the farm. We will have a loosely organized event that includes kid-friendly activities, along with munchies and a farm walk for those who are so inclined.

You might want to combine your farm visit with a visit to the Fall Fair of the KY Guild of Artists and Craftsmen held at Indian Fort Theater on the east side of Berea. This long-running event has been bringing talented artists and craft folks to Berea from across Kentucky for over 40 years. In another life, Lothar was a member of the Guild as a woodworker. Bryce has picked up the building bug as he brings his talents to bear on farm building projects; the most recent project is designing and building the skids for the hoop houses that will be constructed before the end of the year.

I really enjoy reading cookbooks. The following recipes come from Ree Drummond's [The Pioneer Woman Cooks Dinnertime](#). Drummond lives on a working cattle ranch in Oklahoma with her family. The first recipe is a variation on the theme of zucchini zoodles that I shared in the first half of the season. The second is a chipotle dip recipe that I'll be using for our Farm Festival.

Zucchini Noodles

2 medium zucchini

1 tablespoon butter

1 tablespoon olive oil

2 garlic cloves, minced

Kosher salt and black pepper to taste

2 or 3 Roma tomatoes, diced

2 to 3 tablespoons shredded parmesan cheese

2 or 3 basil leaves, cut into chiffonade (or sliced lengthwise)

Using a vegetable peeler, cut zucchini into long, thin ribbons. Heat the butter and olive oil in a large skillet over medium heat. Add garlic to melted butter and cook for one minute, stirring. Drop zucchini ribbons into the skillet separately so that don't stick together. Sprinkle salt and pepper to taste. Toss gently to lightly cook for

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about 1 minutes. Add tomatoes and toss gently. Add Parmesan and toss. Serve with a handful of tomatoes on top and a sprinkle of basil. (Or use noodles as you would any pasta and serve with your favorite sauce).

Creamy Chipotle Dip

2 cups mayonnaise (or 1 cup mayo plus 1 cup sour cream or substitute plain nonfat Greek yogurt for the mayo and/or sour cream))

2 to 3 chipotle peppers in adobo sauce, minced

Place the mayo and chipotle in a bowl and stir until smooth. Add a little more adobo sauce from the chipotle can if you like more spice.

Braising Mix

The fresh tender mix of young greens can be used as a salad served with a light vinaigrette or lightly sautéed with the red onions for a pleasing side. Either way, we hope you enjoy them. To keep them fresh, store in a new plastic bag with a dry paper towel to absorb the moisture, or in a salad keeper.

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Please mark you calendars for our CSA Fall Festival, Sunday, October 15th, 2:00-4:30. Note the earlier hours. Bring the family for an afternoon on the farm! (THE FORECAST ISN'T LOOKING GOOD FOR SUNDAY - WE WILL EMAIL A CANCELLATION NOTICE IF NECESSARY)
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