



LOON ORGANICS

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What's in the box 9/14-15:

Broccoli: Nice heads for everyone this week! Save the stalk for stock.

Head Lettuce: Assorted green and red varieties.

Yellow Potatoes: A variety called Satina, excellent boiled and mashed.

Green Beans: Big and crunchy.

Beets: Mostly red, maybe some candy striped.

Onion: Red or yellow freshly harvested onions. Keep either in fridge or on counter.

Sweet Peppers: Jimmy Nardello Sweet Italian Pepper is the long, skinny red pepper that looks like it might be hot, but it is SWEET and fruity! Your box also has: sweet Italian red or orange peppers and bell pepper(s).

Jalapeno Pepper: Big and spicy, perfect to use in the salsa recipe on the back.

Tomatoes: An assortment of slicers, heirlooms, and cherries.

Cucumbers: They're back for a limited time! Nice snacking size.

Garlic: Keep on the counter out of sunlight to store.

Cilantro: You either love it or think it tastes like soap (it's genetic!) Use in the fresh salsa recipe on the back.

CSA: Week Fourteen (*Group B Half Shares*)

A reminder that CSA deliveries go until week 18: October 12/13. The last Group A half share box is on October 5/6.

This week's newsletter is taken over by farm manager Sophie while Laura, Adam, Eli, and Willie take a much deserved off-farm family vacation. We've enjoyed some nice days so far this week-- meaning mosquito free! The cooler mornings and wind are finally pushing those annoying whiners out of our ears, eyes, and noses. I never thought that of all the stressful things about farming that a bug smaller than my pinky toe nail would be the thing that nearly drove me crazy. Last week Colton and I played a game called "Would you rather: mosquitoes or..." Fire ants? Killer African bees? A swarm of non-biting black flies? And yep, he'd rather face killer African bees (and he has!) than mosquitoes. I put out an invisible jar to collect invisible nickels every time we talk about mosquitoes and it overfloweth. Am I jinxing it?

We had some harvest help from neighbor farmers Aimee and Andy of Rebel Soil in Litchfield. It was fun to have fresh faces on the crew and we powered through picking 200lbs of green beans for the CSA boxes. Tuesday night's chilly forecast called for rolling down the hoop house sides for the first time in what seems like forever! Keeping the sides down at night keeps the heat in and protects our precious tomatoes and peppers from an early demise. Last week we also tore out some hoop house tomato plants, prepped new beds, and planted some kale and spinach. If the bunnies will stop hittin' up the salad bar and let that kale grow, we'll be able to harvest it well after it gets crisp outside.

Year after year, September surprises me with its sudden gateway to Autumn. The sunlight has changed as the Earth tilts, taking on that Autumn spackled brightness. The black walnuts fall from the tree above the employee shower and hit the tin roof with cracks like lightning. My favorite vegetable, winter squash, is on the horizon; this is the real sign of Fall to me, not the return of pumpkin spice lattes to coffee shops. I think we're enjoying wearing sweaters again, but also enjoying summer's pickings while they're still around.

Fall Harvest Festival on Sunday, September 25th from 1-3 p.m.: Electric tractor wagon ride, pick out a pumpkin to bring home, apple cider, and u-pick flowers (if they have not yet been frosted!). We hope to see you here! RSVP if you plan to attend.

Next week's box: Carrots, first winter squash! (delicata variety), kale or salad greens, leeks, beets, sweet peppers, tomatoes, cucumbers, and more.

Produce Storage: How and Where to Store Your Produce for Maximum Freshness

Everything in your box should be stored in PLASTIC BAGS in your fridge to keep everything crisp EXCEPT FOR TOMATOES AND POTATOES. Keep those on your counter out of the sun. Potatoes should be kept in a paper bag to prevent greening of the skin. Garlic and onion can be in or out of the fridge. If stored properly, everything should last at least 7-10 days.

What is this veggie: Cilantro

Yes, you might be one of those folks who cannot stand even the slightest whiff of this pungent herb... (go to [this](#) podcast from GASTROPOD if you're wondering what we're talking about) but if you aren't in that realm of the population, try any of the recipes below or at the right. We really want you to make the most of this delightful herb so please don't let it rot in the refrigerator. It can add so much depth and flavor to any dish so go on and give er' a try this week!

More On-Line Recipes (links in our on-line newsletter):

[Coconut Cilantro Chutney](#)

[Avocado Mashed Potatoes w/ Cilantro](#)

[Spicy Red Pasta w/ Lentils](#)

[Cilantro Salad](#)

[Pan Fried Chickpea Salad w/ Cilantro](#)

[Patatas Bravas \(Potato Wedges w/ Spicy Tomato Sauce\)](#)

[Cilantro Noodle Bowl](#)

[Food 52's 6 Weekday Suppers w/ Cilantro](#)

[Deconstructed Panzanella Salad](#)

Many more recipes on our website's [recipe](#) page.

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Recipe Corner

Green Chorizo & Potato Corn Tacos

This recipe is a little complicated but it's a great way to use up the CSA box! ©Potatoes, green beans or kale...you can leave out the kale and/or green beans and just add lettuce at the end...the possibilities are endless! And if you are vegetarian just use tofu or beans! From Food & Wine Magazine...ENJOY!

CHORIZO

1/8 tsp black peppercorns, 1/8 tsp coriander seeds, 1/8 tsp dried oregano, 1 bay leaf, crushed, 1 clove, 2 unpeeled garlic cloves, 1 small poblano chile (or 1 jalapeño & 1 sweet pepper), 1 cup lightly packed cilantro leaves, 2 tbs sherry vinegar, Kosher salt, 3/4 pound ground pork shoulder or tofu.

FILLING

1 lbs potatoes, sliced crosswise into 1/2-inch rounds

1/4 cup extra-virgin olive oil

Kosher salt

Freshly ground pepper

2 garlic cloves, minced

3/4 lbs kale, stems discarded and leaves chopped or green beans cut into 1 inch dice

12 warm corn tortillas

Crumbled queso fresco and Mexican crema (or sour cream/yogurt), for serving

MAKE THE CHORIZO In a small skillet, toast the peppercorns, coriander seeds, oregano, bay leaf and clove over moderate heat until fragrant, about 2 minutes. Transfer the spices to a spice grinder and let cool completely, then finely grind them.

In the same skillet, roast the garlic cloves over high heat, turning, until tender and charred in spots, about 10 minutes. Let the garlic cool, then peel and transfer the cloves to a blender.

Roast the poblano (or jalapeño and sweet pepper) directly over a gas flame or under a preheated broiler, turning, until charred all over. Let cool, then peel, stem and seed the chile. Add the chile, cilantro, sherry vinegar and 1 1/2 teaspoons of salt to the blender and puree until smooth.

In a medium bowl, mix the ground pork with the puree and the spices. Press a piece of plastic wrap directly onto the green chorizo and refrigerate overnight.

MAKE THE FILLING Preheat the oven to 350°. On a rimmed baking sheet, toss the potatoes with 1 tablespoon of the olive oil and season with salt and pepper. Roast for about 30 minutes, tossing once, until golden and tender.

In a large skillet, heat the remaining 3 tablespoons of olive oil. Add the garlic and the green chorizo and cook over moderately high heat, breaking up the chorizo (or tofu) with a spoon, until it is just starting to brown, about 10 minutes. Add the kale or beans and toss until just wilted, then add cup of water. Cook over moderately low heat, stirring occasionally, until the kale or beans are tender and the chorizo is cooked, about 5-10 minutes. Fold in the potatoes and season with salt and pepper.

Spoon the filling onto the tortillas and serve with queso fresco and crema.

Jamie Oliver's Quick Tomato Salsa

Easy peazy- add this to eggs, tacos or some scrambled tofu or beans. Simple, quick and no fussing required!

6 ripe tomatoes, 1 large bunch of fresh cilantro, 1 onion, 2 fresh jalapeño or green chiles, 1 large clove of garlic, 1-2 limes juiced, extra virgin olive oil, sea salt, freshly ground pepper

Finely chop the tomatoes and cilantro (stalks and all) and place into a large bowl. Peel and finely chop the onion, deseed and finely chop the chiles, then add it all to the bowl.

Peel and finely grate in the garlic. Add the juice from 1 lime and 2 tablespoons of extra virgin olive oil. Mix well, then season to taste with salt, pepper and lime juice. Serve straightaway or cover and set aside for a few hours to let all those flavors develop.

Enjoy your box and thanks again from all of us at Loon Organics Farm!
Your farmers, Adam, Laura, Eli, Willie + Crew