



LOON ORGANICS

Laura Frerichs & Adam Cullip

23229 200th St Hutchinson, MN 55350

Phone: 320.587.0140

loonorganics@hotmail.com

www.loonorganics.com

What's in the box 8/11:

Red Sweet Italian Pepper:

This looks hot, but it's not!! Very sweet—great for fresh eating or cooking. It's our favorite.

Celery: Is wonderful sautéed up with garlic, onions, zucchini and corn. Also good w/ p-nut butter!

Bi-Color Sweet Corn: You may want to trim off the tip before peeling. Some worms beat us to the ear tips.

Red "Starlite" Watermelon:

The first pick. Hope you get a ripe one! Read more to right.

Tomatoes: Combo of cherry tomatoes, slicing tomatoes and heirloom tomatoes. All should be ripe and ready to eat.

Globe and/or Japanese

Eggplant: Recipe on page 2.

Garlic: Nice and spicy.

Red Fresh Onions

Jalapeño Peppers: Hot peppers perfect for a small batch of salsa.

Green Bell Pepper: Nice in a salsa with the jalapeno pepper.

Red Potatoes: Typically red potatoes are best boiled, steamed or roasted in lieu of baking.

Assorted Zucchini/Summer

Squash: This is winding down—you'll see just a little in your box each week.

Thyme: Add to salad dressing, fresh tomatoes, or corn chowder. It dries very nicely—hang upside down in a bunch out of the sun in your kitchen for a couple weeks. Store in a jar when dry.

Cucumbers: Recipe on page 2.

Week 9: At the Season Midpoint

Can you believe that we are half way through the CSA deliveries this week? My oh my how the season just flies on by. For being at the half way point, we sure do find ourselves with a lot of produce that usually doesn't ripen up until mid-August. It's been some hot days to contend with the past weeks and this week's weather looks to be more of the same. The hot, humid weather does funny things to our crop planning. Last week the heat pushed our first big planting of corn into ripeness literally overnight. The corn was perfect on Monday through Wednesday and then by Thursday it was hard to find an ear that wasn't over ripe. That corn got disked in by the tractor immediately on Friday so that we could get rid of any more habitat for the corn ear worms. The 2nd planting of corn is Providence and this is in your box today. They are skinnier ears with fewer rows on an ear, but we grow it because it is our favorite! It is SO tender, milky and sweet. For best eating, boil the ears for only a couple minutes. Luckily, it was at about the perfect ripeness today, but do keep an eye out again for the worms on the tip of the ear.

Other crops that appreciate a bit milder weather, like the broccoli and salad mix are having a hard time with the heat. They are on hiatus for a bit even though we usually plan to have salad mix in our summer boxes. Welcome to the world of vegetable farming—it's unpredictable, sometimes frustrating, but never boring and there's always something glorious to cheer you up, like great sweet corn or an especially delicious watermelon. We've also had other unexpected small joys, like Adam successfully finishing up a nagging tractor repair last week (yay!) or our dog, Toblerone, prancing across the farm with an ear of corn in his mouth and a sweet onion hanging off his collar (the dog loves produce).

You've also received the first watermelons of the season, hand-picked by us and our fantastic employees, Lars, Chris & Joan. Watermelons are also something that take a bit of time, luck and hope during the harvesting process. We grow watermelons pretty much just for the CSA, so we are thinking a lot about you dear members as we meticulously check each melon for signs of ripeness. There are 3 tendrils on the melon stem to be checked for browning, then we check to see if the melon has a yellow spot, and finally there is the watermelon tap. We want a low thud, but not too thuddy because that may mean it is rotten! So, we have to crack a few melons open during the process and check the sweetness and ripeness. Every melon is another mystery to be cracked (excuse the bad pun) and once you cut open your melon, you can be the judge of how we did. Thank goodness that most of the rest of the crops aren't so tricky! A reminder that our fall farm tour will be on: **Sunday, September 19th 3 p.m.**

