

Remember, you can sign up for a share anytime!

2015 CSA Summer September 12th Planet Earth Diversified

- **Eggplant Medley**
- **Watercress Box**
- **Red Ribbed Sorrel**
- **Pepper Medley**
- **Garden Tomatoes**
- **Potatoes**
- **Lemon Verbena**
- **Rose Geranium**
- **Poultry Herb Blend**
- **Tarragon**
- **Thai Basil**
- **Squash/Zucchini**
- **Squash Blossoms**
- **Gourmet Cucumber**
- **Butternut Squash**

Something new to try this week as well as some new twists on flavors you are familiar with. Starting with the red ribbed sorrel: it has a tangy and earthy flavor, a slight blend between green sorrel and dandelion greens. It stands out nicely when added to a salad that includes cuts of your cucumber. The Thai basil, red ribbed sorrel, and rose geranium are highlighted in pictures this week because they have all had a spotlight when included in a spring roll, which is a rice paper wrap around some greens and herbs, sometimes including meat like chicken, pork or shrimp, which is not fried like an "egg roll" but served fresh with raw greens, vegetables and herbs. Traditionally here at the farm these are vegan with an addition of edible flowers...even the squash blossoms can be cut into the roll up. Thai basil and red ribbed sorrel do well in generous amounts but when using the rose geranium (and really, you must try this!) scissor cut the geranium thin and use sparingly throughout the roll. Rice paper wraps are easy to use...slip into heated water for just a few



seconds, place on a moistened bamboo cutting board, and fill with the fresh ingredients of your choice. Roll up like you would a burrito, tucking in the sides for a classic presentation. When using the smaller rounds, often times the ends are left un-tucked with nice tufts of greens showing at each end. For a dipping sauce, we like to combine flavors of plum sauce, pepper sauce, sometimes fish sauce, rice vinegar, and honey. Pictured to the left is an expression of the squash blossoms and rose geranium being served as tempura, lovingly prepared for us at the Thai Cuisine and Noodle House. The zucchini squash, eggplant, and peppers also lend well to this kind of preparation.



This is a gentle reminder that October means frost and canning time is now for many folks. Pickled peppers and cucumber slices can be easily made for future use and try any number of the herbs as an accent. Have a beautiful week! <3