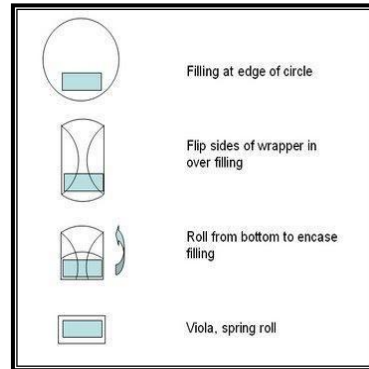
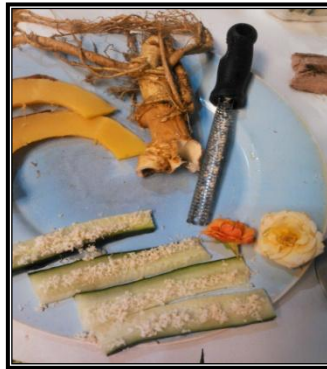


Remember, you can sign up for a share anytime!

2015 CSA Summer September 19th Planet Earth Diversified

- Eggplant Medley
- Mixed Field Greens
- Collard Greens
- Pepper Medley
- Baby Ginger
- Potatoes
- Lemon Verbena
- Rose Geranium
- Poultry Herb Blend
- Dill
- Tarragon
- Thai Basil
- Squash/Zucchini
- Squash Blossoms
- Gourmet Cucumber
- Butternut Squash



Today's corresponding photos are for further development on previous recipe suggestions for your CSA goods. The photos above refer back to ideas last week for spring rolls; image at top right is courtesy of lavatnus.blogspot.com. Ingredients at lower left are butternut squash, cucumber planks with shredded horseradish, rose petal slivers, mixed salad greens, micro color mix, a ghost pepper bar-b-que sauce, plum sauce, grilled beef and a ribbon of seaweed. The metal lunch box came from C'ville Oriental. With the first harvest of baby ginger, consider using a microplane, as shown with the horseradish root at upper left, to add fresh flavor to these spring roll recipes. Whether sliced thin into vinegar for pickles, into sugars for a jam, into tea for brewing, or into the skillet for stir-fry,



these moments of baby ginger are sure to enrich your culinary experiences. Also revisited in imagery are illustrations regarding the rose geranium, which can be applied to the lemon verbena, Thai basil, tarragon and dill. Tarragon may not be your cup of tea, but you may find it in ours. The dill pairs wonderfully in yogurt dressings; chop finely and stir into your favorite non-sweetened yogurt. Try this with your cucumber for a classic combo. In the case of rose geranium, after steeping the whole leaves in the yogurt, they are removed so as to not over flavor the dressing. Similarly, whereas lemon verbena may be left in the pot to meld further or even be re-brewed, rose geranium is removed once the leaves turn a tan color. Pictured left is black tea with geranium added to enhance after the core brew had cooled down. For best result, boiling this herb is not recommended. Now baking it into a cake is another matter... Rosey Outlook coffee cake can be found at our blog, address below. Enjoy! <3