

Ripe Papaya! Perfect for Chutney

2017 CSA

Summer

September 2nd

Planet Earth Diversified

- Ripe Papaya
- Mint
- Collard Bunch
- Oregano Chef Box
- Chives
- Baby Tatsoi
- Yellow Squash
- Gold Zucchini
- Tomatoes *from set
- Lemon Verbena *
- Green Bell Peppers
- Anaheim Peppers

Please note: Tomatoes and Lemon Verbena kept out of your box to protect the flavor and longevity of your ingredients this week *
PICK FROM SET

Of course we will help you with these items, we just don't want to get distracted and forget your goodies.



Think candy, syrup, tea, stuffing, wrap, or other infusion for your lemon verbena. One of my all time favorite uplifting and fortifying ally teas. An essential ingredient in the "Rosey Outlook" line of recipes i use. Whether you go sweet, like a sweet and sour sauce, or savory, like a fish stuffed with leaves, you just cant go wrong with lemon verbena.

Very soon we will start having baby ginger harvest! Woot! Geaux team! Turmeric takes longer to mature, but we will be having continuous harvest throughout this season.

Papaya chutney would be a great way to keep your ripe papaya for weeks to come. If your are not fond of tomato or

pickling, per se, maybe make a preserve in your own style. I like to add pumpkin pie spice this time of year, and I don't mean some imitation flavoring. If you would like to add some FRESH ginger and FRESH turmeric to either a preserve or chutney or ...anything you like, just say the word if it's not listed/already in the box when you get to the market.

(PS: second harvest of fig on the way..all green)
To your health and your pleasure, always, leslie

