



Box contents

Small share:

½ pint cherry tomatoes
1 zucchini
3 cucumbers
1 bunch dill
1 bunch collard greens
(Tues. this week, Thurs. next week)
1 bag carrots
1 ½ lb. All Red potatoes
2 red onions (1 medium + 1 small)
1 head garlic

(**Next up**...lettuce, parsley, green beans, tomatoes, cucumbers, carrots, collard greens)

**Regular share
additional items:**
2 tomatoes
1 bunch basil

Farm News

Hooray – tomatoes are here! We should be picking more and more in coming weeks and we're excited to share lots of tomato medleys with you all for snacking, slicing, saucing, and more. We have now updated our 2018 Tomato Guide which we're sending out along with this week's newsletter and is also available on the [tomato page](#) of our website.

We're growing 14 varieties of tomatoes this year – a mix of beefsteak and medium-sized slicers, paste, and cherry tomatoes. We're also growing tomatillos again, which are great for salsa verde (a green salsa often used in Mexican cooking). Note that we put tomatoes in plastic bags in your shares to keep them from getting wet or squashed, but they will store best if you take them out of the plastic bag and set them in a bowl or on a counter. Optimum storage temperature for tomatoes is 55°F, which is what we set our tomato cooler to, but they store well enough at room temperature.

With more cucumbers, dill, onions, and garlic, this is another good refrigerator pickle week. We made up a few batches last weekend – there's nothing like a homemade pickle!

We were glad to get a little rain this week since it has been pretty dry and Scott was doing a lot of watering over the weekend. Cooler temps are transitioning back to heat by the end of the week, so tomatoes and other night shades will be happy!

Recipes & Storage Tips

Tomato Cucumber Olive Salad

Slicing tomatoes cut into wedges or ½ pint cherry tomatoes

2 cucumbers, sliced

½ onion, diced

½ cup Kalamata olives

1 T. fresh dill, chopped (&/or basil)

1 T. rosemary

¼ cup olive oil

3 T. red wine vinegar

Salt and pepper, to taste

Combine ingredients from tomatoes through rosemary in a bowl. Whisk together olive oil, vinegar, salt and pepper in a separate bowl. Drizzle over salad. Can be served immediately, but it's best if you can prepare ahead and refrigerate to allow flavors to combine.

Braised Collard Greens

1 T. butter

1 T. olive oil

½ onion, chopped

2 garlic cloves, chopped

1 bunch collard greens, stems removed & leaves coarsely chopped

1 cup chicken broth

1 T. red wine vinegar

Salt and pepper, to taste

Add butter and oil to a large, heavy pot over medium-high heat. Add onion and garlic. Sauté until tender (~6 minutes). Add greens and sauté until they begin to wilt. Add broth and bring to boil. Reduce heat & cover. Simmer, stirring occasionally, until greens are very tender (~45 minutes). Stir in vinegar. Season with salt and pepper.

Tips: *Tomatoes:* Store at room temperature in a ventilated space. Wash just before eating. Remember to check the [2018 Tomato Guide](#) for descriptions of the specific varieties. *Dill:* Place stems in a cup of water (like a bouquet of flowers) in the fridge, or store in a damp towel and refrigerate. Best used fresh, but will last for up to a week; can be dried for long-term storage.