



## State Fair Time

The Great Minnesota Get-Together starts tomorrow and it seems like the weather is what stands out the most in our Fair memories. Even though I always remember those hot as heck trips to the Fair, this year should be slightly cooler. It is also back to school time, and Labor Day is only a couple weeks away. It's a transitional time in our community and on the farm. This cooler weather has been perfect for seeding fall greens and transplanting broccoli and cauliflower. Most of the onions have reached maturity so we were able to blanket harvest and start curing them for fall and winter storage. It is exciting to see some of the fall crops we have been waiting for all season close to ready like winter squash, dry beans, leeks celery, and more. Summer fruiting crops like tomatoes and cucumbers are still producing and will surely see more warm ripening weather before the frost. It is a good time of year to reflect on the summer and how to make the most of the picture perfect weather that is left.

## CSA Reminders

Thank you for continuing to bring your boxes back and meet me at the pick ups. My goal is to make the deliveries as convenient as possible for you.

Are you interested in helping on the farm? This is a very busy time of year and I would like to share the bounty by

continuing to do food shelf donations. Volunteers on the farm to help harvest, process and/or deliver are welcome! There is also a need for weeding and general projects. Let me know if you or someone you know would be interested.

## Box 12 Items

**Sweet Corn:** Summer is still here as long as there is sweet corn.

**Rainbow Carrots:** Carrots are back! Rainbow carrots are great for both snacking and cooking but will turn orange when cooked. Delicious roasted or in soups or stock.

**Beans (full shares):** Mix of green and yellow beans

**Cucumber:** Slicers and English seedless in the full shares.

**Green Tomatoes:** Try fried green tomatoes or green tomato pie

**Red Slicer:** Good for BLTs or salads.

**White Onion:** This large onion is good for at least two recipes.

**Yukon Gold Potatoes:** Try lightly coating in oil and salt, wrapping in foil and roasting on the grill.

**Red Cabbage:** Red cabbage is higher in nutrients than the green

## Recipes

### Fried Green Tomatoes

2 green tomatoes, cut into 1/4-inch rings  
Kosher salt and freshly ground black pepper  
3/4 cup all-purpose flour  
1 tablespoon garlic powder  
4 eggs

2 tablespoons milk  
1 1/2 cups panko bread crumbs  
Pinch cayenne pepper  
Pinch paprika

In a dutch oven preheat oil to 350 degrees F. Season tomatoes, on both sides, with salt and pepper. Place flour and garlic powder in a shallow dish. In another shallow dish, beat eggs with the milk. In another dish, mix bread crumbs with cayenne and paprika. Dredge tomatoes through the flour, then the eggs, and then through the bread crumbs. Add only a few pieces to the fryer at a time, so they can cook evenly, about 2 to 3 minutes. Drain on paper towels and serve immediately.

### Green Tomato Pie

1-1/2 cups sugar  
5 tablespoons all-purpose flour  
1 teaspoon ground cinnamon  
Pinch salt

3 cups thinly sliced green tomatoes  
1 tablespoon cider vinegar  
Pastry for double-crust pie (9 inches)  
1 tablespoon butter

In a bowl, combine the sugar, flour, cinnamon and salt. Add tomatoes and vinegar; toss to coat.

Line a pie plate with bottom crust. Add filling; dot with butter. Roll out remaining pastry; make a lattice crust. Trim, seal and flute edges. Bake at 350° for 1 hour or until tomatoes are tender. Cool on a wire rack to room temperature. Store in the refrigerator. Yield: 6-8 servings.