

# The Acorn Angle...

September 11, 2018



## WHAT'S FRESH THIS WEEK?

Tomatillos, Beets, Eggplant, Kohlrabi, Pears, Radish, Celery, Green Onions, Peppers, Squash, Pie Pumpkins, Carrots, Kale, Onions, Shallots, Herbs (Cilantro, Basil, Italian Parsley, Curly Parsley, Mint, Dill, Comfrey)

Find our order link at: [www.oldoakfamilyfarm.com/direct-orders](http://www.oldoakfamilyfarm.com/direct-orders) - Additional information and prices will be detailed.

Hello!

Looking at our list of produce this week, you can definitely tell the seasons are changing. We are transitioning out of our classic summer veggies and moving into squash and pumpkin season.

It has been a very interesting summer this year. Most of it has been great - wonderful growing conditions. Now we are too wet. Just like many people in our area. Fortunately we aren't faced with the disaster that a flood brings. Our fields are just over saturated. The soil can only hold so much. The excessive rain washed out many of our fall plantings like radishes, carrots, and spinach. Wet conditions are also causing some of our vegetables to spoil in the field before they are ripe to pick.

We just wanted to give you an update. Things aren't perfect, but our farm is doing great in comparison to many of the farms in the driftless region who have lost entire fields, equipment, buildings, and livestock. Please keep those farms and families in your thoughts.

Happy eating! ~Kyle, CSA Manager, 608.386.8066

### Meal ideas for the week:

Breakfast - Western Omelet (pepper, onion, ham, cheese).

Lunch - Rice, beans and salsa in a tortilla.

Snack - Tomatillo salsa nachos.

Dinner - Pork chops with roasted tomatillos.

Dessert - Pear crumble.

Your current **CSA CREDIT** will be printed off next week (if you order) or emailed to you. Please contact Kyle at any point if you have questions or want to check your balance.

If you are missing anything from your **CSA ORDER** or if your total is incorrect, please let us know. Kyle: 608.386.8066

## RECIPE IDEAS

### Creamy Tomatillo Avocado Salsa Verde

1 ¼ lb. **tomatillos**, husked and rinsed  
1 large **onion**  
5 cloves garlic  
2 **jalapenos**  
1 TBS vegetable oil  
2 tsp ground cumin  
1 tsp salt  
½ cup packed cilantro  
1 ½ avocados  
½ lime (optional)

Preheat the oven to 450 degrees. Peel and chop the onions into quarters. Place the tomatillos, onions, garlic and jalapenos on a rimmed baking sheet. Drizzle with oil. Roast in the oven for 15 minutes or until the exteriors are blistered but the insides are still slightly raw.

Meanwhile, scoop the flesh out of the avocados. Cut the jalapenos in half and scrape out the seeds. Discard seeds. Place the tomatillos, onions, jalapenos and garlic in a food processor. Pulse until mostly smooth. Add the cumin, salt, cilantro and avocado. Pulse until the avocado is pureed into the mixture.

Taste for salt. If you desire an extra tart quality, add a bit of lime juice at the end. Yields 2 quarts.