



MUDDY PUMPKIN FARMS

Oacoma, South Dakota

July 23, 2011



Weekly Recipe:

Boiled Potatoes with Herb Vinaigrette

Harry Potter was in town this week so we were busy cooking recipes from our Unofficial Harry Potter Cookbook. Glazed carrots, rock cakes and Scotch collops were some highlights of the magical meals. Inspired by the first Hogwarts feast, here's a simple recipe for boiled potatoes.

2 lbs. new potatoes
2 TB dill
¼ cup olive oil
2 TB vinegar
Salt and pepper to taste

Scrub the potatoes and place in pot. Add water and bring to boil for about 25 minutes, until tender. Drain potatoes Then add the oil, vinegar, salt, pepper and dill. Toss to combine.



Read more about our zucchini harvest on the blog:
www.muddypumpkin.com/blog

Farmer update

The heat wave has been a challenge this week. The moisture in the soil has completely disappeared save for the strips under our drip irrigation lines. We've been able to stay ahead of the watering – but just barely. Many of our crops like tomatoes and melons could have benefitted from a few more of those perfect 80 degree growing days. But instead of ideal weather, we continue to get stretches of unusual weather.

But tomatoes have arrived nonetheless. Enough for the CSA shareholders at least. The peppers are coming along well. And sweet corn is close behind.

Perhaps some **eggplant** in the shares next week. Maybe an heirloom tomato or two as well.

This week's CSA share includes:

- Tomatoes!
- Bell Peppers
- Carrots
- Salad mix
- Onions
- Potatoes
- Beets
- Dill

"Fresh food from the heart... of South Dakota"

www.muddypumpkin.com