

Hillside Prairie Gardens



The heirlooms are in! We have around 30 different heirloom varieties this year, and of course a few hybrids, too, for your slicing delight – and for those of you who are convinced tomatoes ought to be **red** (Mom). So far the ones that are ready in most abundance are the *pink/purples* and *yellow/oranges*. These will be very sweet; and because they are so extra delicate and juicy, won't keep as long as the reds, so eat 'em up! Our favorite for tasting so far this year has been a pink variety called *Crnkovic Yugoslavian* (any help with pronunciation would be appreciated — according to the description in the seed catalog, the phenomenal taste of this tomato would make up for any difficulty with its name – so far we've found this to be the case!) Other varieties you may have taken home this week include *Trucker's Favorite* (pink), *Goldie* (deep yellow/pale orange), *Azoychka* (yellow w/ orange stripes), and *Cherokee Purple* (deep purple/dusky red w/ green shoulders).

CUCUMBER — very low in sodium, high in potassium, and 95% water, cukes can help lower your blood pressure. try slicing into your ice water or lemonade for a refreshing twist (or mixing into spirits if you're so inclined)

EGGPLANT — long, skinny Asian variety is called Swallow, and standard Italian bell- or egg-shaped is Galine; can use either in this week's featured recipe: Shakshuka!

GARLIC — just harvested our ½ acre last weekend, and the majority of it is now curing in the barn (quite the sight to behold, not to mention the smell...); the bulbs we're giving this week haven't had time to dry out yet, so go ahead and use them up! there will be plenty more for storing throughout the season...all in good time

KALE — try in a smoothie this week! blend w/ frozen berries, banana, + a touch of honey

ONIONS — the tops have died back now, so these may have a bit more of a bite. since we grew these from sets, they will never be a true storing onion, but will still keep just fine for a few weeks or so (we have literally thousands more out in the field we started from seed that will be perfect for storing long into the winter months)

RED CABBAGE — smaller and more mild than its green cousin, though perhaps more aesthetically pleasing; shred and toss with blue cheese, walnuts, olive oil and balsamic vinegar for a simple, savory salad

SANDERSON'S SWEET CORN — we worked out a trade with Sanderson Gardens again this year. Jan likes to sell tomatoes with his corn, and we like to keep our CSA members happy ☺ kernals are still quite young and tender – see what they taste like raw!

TOMATOES — OH YEAH. (see above)

ON DECK: BELL PEPPERS, CAULIFLOWER, AND GREEN BEANS

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