

**News from the farm:** Goodbye summer & hello fall! Actually, we're straddled somewhere in between. Kids are back in school, leaves are beginning to turn, the nights are getting cooler; but the days are still filled with summer warmth. What a great way to transition.

As you've heard me say before, this was a big year for us with a ton of growth. It hasn't been perfectly smooth sailing, but I'm proud that we've kept our sanity and that we continue putting one foot in front of the other. I can't help but liken the growing season to a marathon and so it seems to me that we are just approaching the final leg of this race. We've crossed a few milestones: we're done transplanting, done direct seeding, and we will receive our last batch of broiler chicks next week. We're starting to clean up the field and sow cover crop for the winter in anticipation of our first killing frost mid October.

But, we still have three months of uphill climb to go before we can hang up the shovels. Our three kids each go to different schools which means three different driving schedules--that makes me dizzy. There's club soccer for the boys with two games each weekend and lots of dirty laundry to follow. Full slaughter schedules on Fridays and Saturdays. And of course plenty of vegetable harvest left during the midweek.

We're very close and I keep repeating to myself that we can and we will! I'll just need to remember to breath.

**Here's what's in your box:** Carrots, Rainbow Chard, Tomatillo, Jalapeno, White Onion, Hungarian Hot Wax Pepper, Garlic, Lemon Cucumber, Braising Mix, & Parsley

**Did you know?** Tomatillos are one of the best tasting, most versatile, and underutilized vegetables (or fruits I suppose) that grow well in this little corner of the world. The husks must be removed before preparing. Wash the fruit to remove the film left by the husk. Tomatillos may be used raw in salsas or salads. Cooking enhances the flavor and softens its skin so the result is a softer consistency. Great in soups & sauces.

**Quote:**

*I don't like it when people tell me to slow down. It's just not going to happen. But this--I love the simplicity of this idea. Have faith in your ability to cope. Choose confidence not defeat.*

**The greatest weapon against stress is our ability to choose one thought over another.**

**~William James**

**Recipe: Roasted Apple & Tomatillo Salsa**

*This is a perfect complement to tostadas - chicken, refried beans, avocado, and salsa.*

**Ingredients**

- 1 pound tomatillos, husked and rinsed
- 3 green apples, such as Granny Smith, quartered
- 1/2 medium white onion
- 3 garlic cloves, unpeeled
- 1 jalapeño chile, stemmed
- 2 tablespoons olive oil
- Salt and freshly ground black pepper

**Preparation**

1 Preheat the oven to 375°F.

2 Put the tomatillos, 2 of the apples, the onion, garlic, and jalapeño chile on a rimmed baking sheet. Toss with the olive oil and season with salt and pepper. Roast until tomatillos are softened and slightly charred, about 20 minutes.

3 Peel the garlic, then transfer all of the ingredients to a blender and puree until smooth. Season with salt and pepper.

4 Chop the remaining apple into 1/4-inch cubes and stir into the salsa before serving.

**Some other ideas for using tomatillos:**

- Top your next scramble (eggs, tofu) with sautéed tomatillos, cumin & cotija cheese. Seriously, try this.
- Slice fresh tomatillos into salsa to add color and a zesty flavor
- Add diced tomatillo to guacamole for an extra zingy crunch
- Top tacos with sliced tomatillos & mexican crema
- Liven up your soup with some chopped tomatillos