



What's in the box today?

Basil
 Beans, Green
 Carrots
 Cucumbers, Pickling
 Garlic
 Cucumbers, Pickling
 Tomatoes, Romas & cherries
 Peppers, Assorted Sweet
 Watermelon, Certified organic Yellow doll from the Norman Miller farm in Pardeeville, Wisconsin
 Swiss Chard
 Patty Pan Squash
 Zucchini Summer Squash



Patrick Whalen, Ellie Hrlevich, and Frances Hrlevich complete the first step in our fall onion harvest. The onions will lay in the field for the next couple weeks to let the tops dry down in preparation for storage. A staple vegetable in every household the harvest this year should keep us all well stocked on onions perhaps even into the winter months.

Sautéed Swiss Chard With Garlic and Lemon

2 tablespoons olive oil
 4 garlic cloves, thinly sliced
 1 teaspoon crushed red pepper flakes
 2 large bunches Swiss chard, ribs and stems removed and reserved, leaves torn into 2" pieces (about 12 cups)
 Kosher salt and freshly ground black pepper
 2 tablespoons fresh lemon juice

Heat oil in a large skillet over medium heat. Cook garlic, stirring occasionally, until golden brown, about 2 minutes. Add red pepper flakes and half of Swiss chard, season with salt and pepper, and cook, tossing often, until wilted, about 4 minutes. Add lemon juice and remaining chard and cook, tossing, just until all chard is wilted, about 1 minute; season with salt and pepper.

'Farmers only worry during the growing season, but towns people worry all the time.'

Edgar Watson Howe—American Novelist

Creamy Cucumber Salad

3 to 4 **pickling cucumbers**
2½ tsp. kosher salt, divided
1 cup sour cream
3 Tbsp. white vinegar
½ tsp. sugar
1 small clove **garlic**, minced
1 Tbsp. chopped fresh dill

Peel and thinly slice cucumbers. Sprinkle them with 2 teaspoons of kosher salt and place them in a colander in the sink. Allow the salt to draw out the excess moisture for about 30 minutes.

Make the dressing by combining, the sour cream, remaining ½ teaspoon salt, vinegar, sugar, garlic, and fresh dill and mix well.

Once the cucumbers have drained, shake off the excess moisture and combine them with the dressing in a large bowl. Refrigerate until serving.

Chard and Potato Terrine

5 medium-sized potatoes
7 large **Swiss Chard** leaves, midribs removed
1 clove **garlic**, bruised
4+ Tbsp. butter
¾ tsp. salt
½ tsp. black pepper
2 to 3 ounces cheese, such as Cantal, Brie or Gruyere
cut into small pieces
¼ cup heavy cream (or less whole milk)

Preheat oven to 350F. Slice potatoes as thinly as possible. Coarsely chop chard leaves. Rub a standard loaf pan with garlic and + butter. Arrange one-third of the potatoes in a layer in the pan. Sprinkle with one-third each salt and pepper. Dot layer with one tablespoon butter and cover with one-third of chard leaves—the chard may seem bulky but will cook down. Sprinkle one-third of cheese over the chard. Repeat two more layers, ending with cheese. Dot the top surface with remaining tablespoon of butter and pour the cream over the top. Cover with aluminum foil and bake until the potatoes are easily pierced with a knife, about an hour fifteen minutes.

Bake uncovered for an additional 10 minutes to brown the surface.

Capri Salad

3 medium ripe **fresh tomatoes**, about 400 g
2 Tbsp. extra-virgin olive oil
3-4 Tbsp. balsamic vinegar
7 fresh **basil** leaves
1/2 cup black olives, sliced
1/2 cup mozzarella cheese, grated
salt & black pepper to taste

Using a sharp knife cut the tomatoes into thin slices (1/4 inch thick). Take one slice of tomato; layer grated cheese, olives and basil. Top with second tomato slice, and repeat layering process. Top with third tomato slice and sprinkle with more cheese.

Place each stack under preheated hot broiler until cheese is melted. Drizzle over the balsamic vinegar and olive oil. Season to taste with salt and black pepper. Transfer to serving dishes and garnish with basil leaves. Serve immediately.

Baked Parmesan Green Bean Fries

1 cup Italian or Panko style bread crumbs
1/4 cup grated Parmesan cheese
1/2 tsp garlic powder
1/2 tsp onion powder
Salt and pepper to taste
1/2 cup all purpose wheat flour or Chickpea flour for gluten free
2 eggs
1 lb fresh **green beans** ends trimmed.

Preheat oven to 425F. Lightly grease a large baking pan with non-stick cooking spray, or cover with parchment paper. Set aside.

In a medium bowl, stir together the bread crumbs, Parmesan cheese, garlic powder, onion powder, salt and pepper

In a shallow baking dish or small bowl, whisk eggs.

Dredge beans in flour mixture, then dunk in egg mixture, and then coat in the bread crumb mixture.

Place beans in a single layer on prepared baking pan. Repeat with rest of beans until all are coated in bread crumb mixture.

Bake for 10-12 minutes, or until coating turns golden brown and starts to crisp.

Remove from oven and let cool for 5 minutes. Serve with ranch dressing or ketchup if desired.