

Broad Branch Farm, Ltd.
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Broad Branch Farm
Community Supported Agriculture Program
August 23, 2018
www.broadbranchfarm.com

Dates to Remember

Tuesday, September 4
Deadline to order extra items
Thursday, September 6
Next CSA Delivery

Vegetable Share

Tomatoes

Sweet Sungold cherry tomatoes and sweet slicers. The tomatoes are hitting their stride. Lucky to have such beautiful fruit this season.

Yellow Summer Squash

Fresh Basil

Our basil is abundant this year. We are harvesting the tips every week and the plants grow bigger and bushier. Easy to whirl the leaves up in a food processor with olive oil and a clove or two of garlic until the mixture is smooth. This simple pesto can be frozen for winter use, add to your homemade salad dressings, baste fish or chicken or spread over delicious tomatoes with a slice of fresh mozzarella.

Radishes

Salad Greens

Red leaf lettuce, green Escarole and Arugula.

Garlic var. 'German Extra Hardy'

Eggplant

We make a roasted supper by oven roasting tomato halves, diced zucchini, peppers, onions, whole garlic cloves and diced eggplant - all of these veggies get sweeter and more delicious by simply roasting them. We brush the veggies with our olive oil first and a light sprinkle of salt. Once removed from the oven, sprinkle with chopped fresh parsley or basil. Serve with your favorite protein and a salad. This is a fast, absolutely delicious dinner.

Peppers

All green peppers today. We hope to have colors soon!

Fresh Parsley

Summer Chickpea Salad

2 (14 ounce) cans of chickpeas (garbanzo beans), rinsed and drained
1/2 cup diced sweet peppers
1/4 cup sliced kalamata olives
1/2 cup sliced cherry tomatoes OR diced slicing tomatoes
1/2 cup sweet onion, diced
1 clove garlic, smashed with a little salt until smooth
2 T Lemon Juice and lemon zest if you using a fresh lemon
1/4 cup Olive oil
Fresh Herbs – basil, parsley, oregano, chives

In a small bowl, add smashed garlic/salt mix and lemon juice, combine. Whisk in the olive oil until combined. Add salt and pepper to taste. In a larger bowl, combine beans, peppers, olives and tomatoes. Drizzle the dressing and add chopped fresh herbs. Toss gently.

Serve over a bed of salad greens for a perfect take to work delicious lunch.

Farm News

At 45 days and counting with no rain, we had all but given up on our chance of moisture last week. By Thursday, nothing had come our way despite good chances. Each system seemed to just miss us and it left us feeling very disappointed and disgusted by the dry hot days.

After watching yet another system totally miss the farm last Thursday afternoon, Brian had had enough. The rain was not coming and that was that. He was not interested in hearing about any remaining possibilities. But myself, still fishing for rain, checked the radar about 10 p.m. that night before calling it a day. It has been a long delivery day, we were winding down and facing the reality the promising 60% chance of rain was quickly turning into 0%. I wasn't giving up hope.

Looking at the radar, I noticed there WAS a little splotch heading towards our new farm and it was growing. I announced this fabulous exciting news but it was like crying wolf. Nobody believed me. "You better come take a look - this thing is heading right towards our farm!" Nope. No one wanted to take even a glimpse.

But, the system did grow and I grew more excited about the prospect of rain until finally Brian couldn't stand it any longer and took a look at the radar image.

YES! That system went right on to hit the farm and the next day we just couldn't believe it until we saw the wet ground. We had received an inch of precious rain. An inch! Our little dry spell had finally broken and the farm just breathed a sigh of relief. Have you ever really noticed after a dry spell how the earth is so happy to receive the rain? On our farm, it's the plants, animals, insects and the people - all of us with a new outlook on life after one precious inch of rain.

We couldn't appreciate the joy of rain unless we had toughed it out during the dry spell. Going from deprivation to relief is humbling and makes this family appreciate the most basic things we need to get by - like rain.

Our days are long right now and our work is never done. The season begins to wear on us at this point. But, we can count ourselves lucky to have these experiences especially for our girls. They know where their food comes from, the work involved and the sweet reward of incredible food. Enjoy.