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**Broad Branch Farm**  
Community Supported Agriculture Program  
August 30, 2018  
[www.broadbranchfarm.com](http://www.broadbranchfarm.com)

### Dates to Remember

**Tuesday, September 11**  
Deadline to order extra items  
**Thursday, September 13**  
Next CSA Delivery

## Vegetable Share

### **Tomatoes**

The fruit is beautiful and abundant right now. All the tomatoes come out of 2 of our hoopouses. When the weather is cooler and wet, our tomatoes are dry and warm under cover. And, that will keep them sweet and delicious for several more weeks.



### **Yellow Summer Squash**

### **Fresh Basil**

### **Roots**

### **Salad Greens**

Red leaf lettuce, green Escarole, French Sorrel and Arugula.

Check out the recipes from Chef Kathy Gunst who is a regular on NPR's Here and Now segment. She loves eating seasonally. Her recipe for [Harvest Linguine with Roasted Tomatoes, Zucchini and Arugula](#) caught our attention.

### **Peppers**

All sweet peppers today. Colors are ripening but slowly. You will find our green peppers quite delicious if seared in hot cast iron or roasted in the oven.

### **Green Cabbage**

## **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**

### **Rain!**

Wonderful, replenishing rain has come our way since our last delivery to Peoria.

In fact, after it tried to avoid us over and over, it was actually the night of the last delivery that broke the dry spell. We had all but given up hope that day. Those 60% chances all passing us to the north or south. But, we got lucky and a system developed late on the last delivery and gave us a precious inch of rain. It was the first rain beyond a sprinkle for 45 mostly hot days. It was a beautiful sight to see the garden and pastures looking revived on Friday morning. It is truly one of the best things in our business - to experience deficit and then be replenished. You almost forget how good rain can be for your plants.

And, to top it all off, we've received an additional 2+ inches since August 13 in two lovely, well timed rain storms. There is plenty to worry about and tend to on this farm without dealing with dry conditions. We don't need the perfect 1" of rain per week but we sure need it more often than every 45 days!

Our pace is not slowing. There are not enough hours in the day right now to finish all we want to accomplish. Have you noticed how dark it is by 8 p.m.? The days truly are getting shorter and nature's clock is ticking away. We're working to get fall and winter veggies in the ground. We want plenty of roots and greens off and running to finish your CSA shares and provide some fresh food over the winter beyond the CSA. Amazingly, there are just 5 deliveries left in your Vegetable CSA with the last delivery on November 8. In terms of growing veggies, that's not very long. We're hoping the extreme heat is done as the high temps really make seeding fall loving veggies a challenge.

With the season on the verge of changing, now is the time to savor the flavors of summer. Tomatoes, basil, summer squash - they are only here for a short time and then we have to wait for their return. Even something as simple and rather unexciting as summer squash has extraordinary flavor compared to the wimpy fruit offered in the store. It's just forewarning as we move into September - enjoy this food! It won't last forever!