

Broad Branch Farm, Ltd.  
15848 Twp. Rd 500N  
Wyoming, IL 61491  
Anita: 309-231-9290  
Brian: 309-231-9280

**Broad Branch Farm**  
Community Supported Agriculture Program  
August 2, 2018  
[www.broadbranchfarm.com](http://www.broadbranchfarm.com)

## Dates to Remember

**Tuesday, August 14**  
Deadline to order extra items

**Thursday, August 16**  
Next CSA Delivery

## Vegetable Share

### **Tomatoes**

Beautiful bounty of tomatoes today including an array of slicing tomatoes along with incredibly sweet Sungolds and Black Cherry. Thanks to Lucy, we tried a few new varieties for the slicing tomatoes this year including Cherokee Green, Cherokee Purple, Striped German, Carmello and Nepal. We love them all! We make sure when we distribute the tomatoes to break up the varieties as much as possible even among the red slicers. You should see and taste subtle differences in the tomatoes you receive. All varieties are extremely good right now and there is plenty to share.

### **Fresh Basil**

Brand new crop of basil for this week. See recipe below.

### **Green Cabbage**

### **Cucumber**

### **Carrots**

### **Salad Mix**

Lots of flavor in this blend today. You have new crop Arugula, Escarole and Scarlet Red Kale along with late summer red lettuce that has a bit more flavor. If you want to lessen the flavor, use a creamy dressing combining real ingredients like organic sour cream, buttermilk and fresh herbs. If you love all these bold flavors, go for the vinaigrette.

### **Fresh Parsley**

### **Garlic var. 'Chesnok Red'**

All of our garlic is harvested and hanging in our beautiful old corn crib to cure. This hardneck garlic variety originates from the country of Georgia.

### **Grab Bag**

One more delicious item in your box today.

## **Farm News**

### *Nature Rules.*

That was the comment made by a customer when comparing gardening notes about this year's tomato and pepper plants.

Nature definitely does rule and it's been high farm drama the last few days watching the radar and the rain missing our Chillicothe farm. Painful! We're dry and we need rain. Our turn will come but the last couple systems seem within an arm's reach and yet, each has been a little too south (this morning) or break up once they get close. We've had customers say, "Well, we got rain at our house!" Good to hear but it doesn't mean the same happened on our farm. The rain is so incredibly spotty that even the 12 miles between our Wyoming homestead and our new farm is a dramatic difference. We've received timely rains at the home place but we're begging for moisture at the new farm. Got so close on Tuesday. Brian could hear it, see it, even smell it but just a mere sprinkle fell. Although it's not the same as rain, we're glad we can irrigate our garden either from our deep well or the pond. But, our pastures are another thing altogether. We have roughly 40 acres of pasture at the new farm that could use a slow steady inch or two that will slowly seep into the soil and reach deep down to the roots. Seems that request is going to be hard to fill.

Fortunately, the pastures are going into this dry period in relatively good shape. That means not overgrazed which exposes the soil, heats it up, dries it out and compromises the biological activity of the soil. There is an art and science to rotational grazing that requires constant attention to the livestock, weather, soil health and the forage. The livestock are allowed to graze just enough and then moved on to the next paddock. If we can do that successfully, it helps preserve the pasture in times of heat or lack of moisture stress. This requires a lot more management than throwing a bucket of feed into a trough. It's time, effort and a commitment to grass feeding/pasturing livestock. We believe in it 100%.

We do have good news! Happy to announce the birth of two healthy heifer calves. What a joy to watch these young ones go from just a few days old, sleeping their days away to lively, tails in the air, running circles around the herd, toddlers.

With a backdrop of thick timber and green forage, it's an idyllic life for our beautiful grassfed beef herd.

## Grilled Stuffed Tomatoes

Here is an easy way to use up some tomatoes if you are getting behind. These go together very quickly. Great project for the young cook. Feel free to sub your favorite cheese. Definitely creamy goat cheese or herbed ricotta would be excellent.

Slicing Tomatoes

Fresh Basil

Fresh Garlic

Olive Oil

Cheese

Bread Crumbs

Herbs – Parsley, Oregano, Thyme, etc

Cut open the tops of tomatoes and gently remove the seed cavities and most of juice reserving for another use. Or, just drink it – so sweet and good.

With mortar and pestle, smash a clove of garlic and sprinkle of salt into a paste. Add fresh basil and little olive oil and continue with pestle until basil is pulverized.

Coat the insides of the tomatoes with the basil/garlic paste. Add favorite cheese leaving room for bread crumbs. Prepare bread crumbs by heating with a little olive oil and finely chopped herbs just until coated and combined. Spoon over the tomatoes.

Place tomatoes on a slow grill and allow to heat through. It's a little tricky to remove these from the grill and may require a spatula and large spoon.