

I Heart Tomatillos

I was in the field the other day and noticed that my tomatillo plants were looking quite good. Now, I'm not bragging here, I promise. What's funny is I didn't plant half of them. In fact, my healthiest looking tomatillo plant is a volunteer – showed up on it's own, completely uninvited (though very welcome).

As I walked up and down the beds I realized there were squash bugs and cucumber beetles hanging out on several of the plants (even nibbling the leaves...jerks)! No worries. We knew these pests were going to make an appearance sooner or later. Though it was odd they were drawn to Tomatillo plants (from the Solanaceae, or nightshade, family) and not their preferred family (the Cucurbits). But we don't judge. Live and let live.

So my advice is to plant tomatillos in your garden! The benefits are many. First, they are prolific growers and seem to flourish no matter what (one to two plants for the typical home garden is *plenty*). Second, it was easy to 'remove' the pests from these plants. Knowing they're attracted to them you just need to be diligent about clearing them from the plant (and check the underside of the leaves for eggs). Finally, who doesn't like a good tomatillo salsa (and I have an excellent one I'll share with you later in the season)!

Here we grow~
Farmer Ric

Cilantro Pesto

This is a household favorite for Aimee and I (shoot, even the dog likes it)!

Ingredients

1/3 cup walnuts, pecans, almonds or hazelnuts
1-2 cloves garlic, to taste (more than 2 gets a bit intense)
1 large bunch cilantro, washed (smaller ones can be included, larger stems should be removed)
Squeeze of 1/2 lime
1/4-1/2 cup olive oil
1/4 cup freshly grated Parmigiano
Salt and pepper to taste
*Handful of Arugula (this is optional, but can be used to balance the flavor of the pesto)

Place nuts and garlic in a food processor and process until finely chopped. Add cilantro and lime, and pulverize. If using arugula, add now, and process until you've got a coarse-looking puree. Add oil, going gradually; stop machine and taste for herb/oil ratio. Add more if it feels "dry."

Scrape down sides of bowl as needed, transfer pesto to a small mixing bowl. Fold in cheese, and season with salt and pepper. Makes about 1 cup, maybe more.

HAPPY SOLSTICE!

**Volunteer Night
Reminder:**

Join us every Monday evening from 5:30 – 7 p.m. for our volunteer work party and potluck. Please bring food or drink to share.

We're there every Monday, rain or shine, and would love an extra hand pulling weeds, transplanting, etc. All ages welcome!



In the box this week

- Carrots
- Cilantro
- Bunching Onions
- Braising Mix
- Radishes
- Kohlrabi
- Summer Squash