



The Farm Stand

Our on-site farm stand is still open daily from 9am to 6pm, so stop by and pick up everything you need for a fabulous organic meal!

Until supplies last, you'll find:

Tomatoes	Potatoes	Sweet Potatoes
Chard	Squash	Eggplant
Hot Peppers	Tomatillos	Pears
Apples	Kohlrabi	Turnip
Beets	Carrots	Garlic
Ground Beef	Soup Chickens	Bacon
Pork Sausages	Pork Chops	Smoked hams
Pork Roasts	Eggs	
Kombucha	Herbal Teas	Ferments

We're Taking an e-Hiatus

It's been an amazing growing season and there is so much we have to be thankful for. Despite the harsh, hot, dry summer, our gardens produced consistently, thanks in no small part to the hard work of our garden manager Lana, and her crew of helpers. Our animals suffered through the drought, and made the best of a dry situation --- we will never forget the sight of our pigs running after Lana and Katie as they sprayed water into the pig pen -- it reminded us of those 1960s commercials for the Wiggly Water Sprinkler and the Silly Slip 'n' Slide!

It was great fun to sit down each week and send out a Newsletter about what we've been up to --- and it has become a great source of pride when we look back at all we have accomplished. Maybe we'll use these Newsletters as a basis for our memoirs -- hahaha -- like we have time for THAT!

It never ceases to amaze me how long it takes to put together one of these Newsletters. But we think it's time well spent, and hope that you enjoy them. We've decided, though, to take a break from most e-things. This is our last Newsletter for 2016 --- we expect to get back into writing in February.

We are also going to reduce our use of email for the winter. So please don't contact us by email (we'll likely only check it sporadically). Instead, use the cell number we've provided for farm orders (613-922-2226).

Tomatillo vs Tomato

I think the most asked question this summer at the market, was "what the heck is a Tomatillo?"

Most people think it is an under-ripe or green tomato, but they'd be wrong! Tomatillos may resemble green tomatoes slightly, but they're a completely different fruit. They do belong to the nightshade family -- the same family that is home to eggplant, tomatoes and potatoes -- but they have a very different flavor than tomatoes.

Tomatillos grow throughout the Western Hemisphere, and are a popular staple food in Mexico, where they are often called "tomato verde" or "green tomatoes" (no wonder people confuse them with under-ripe tomatoes).

Nutritionally, tomatillos are low in calories and rich in vitamin C, vitamin K, niacin, potassium, manganese, and healthy omega 6 fatty acids. Green tomatillos usually have a slightly tart flavor, though other colors (like purple and yellow) can be sweet enough to be used in jams. They can be eaten raw, either whole or chopped into salads, and are most popularly used to make a spicy green salsa -- try our fabulous Tomatillo Salsa -- available in either Mild or Hot, it's a great addition to any meal as an appetizer or a condiment!



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"NEWS FROM THYME AGAIN GARDENS"
WE'LL START PRODUCING E-NEWSLETTERS
AGAIN IN FEBRUARY 2017