



For the week of Aug 15, 2016

Beans  
Beets  
Celery  
Green Onions

Lettuce  
Strawberries  
Tomatoes  
Basil

The celery is back! We had success for the first time last year growing celery and we're hooked. If you never knew that celery could have such flavour, no one could blame you, because this stuff is nothing like the grocery store. Make sure to put it in a recipe to highlight it, and save the leaves. They are amazing in a Bloody Mary - or a snappy smoothy.

### Roasted Beet Salad

1 lb red beets, quartered with stems and roots trimmed  
2 tablespoons plus 1/4 cup extra-virgin olive oil  
Coarse salt and freshly ground pepper  
1 1/2 tablespoons red-wine vinegar  
2 fresh scallions, finely chopped

Preheat oven to 450 degrees. Place beets on aluminum foil; toss with 2 tablespoons oil, and season with salt and pepper. Seal foil, and place on a baking sheet. Roast until tender when pierced with a paring knife, about 45 minutes. Let cool slightly, then peel and cut into quarters.

Place vinegar in a medium bowl. Whisking constantly, pour remaining 1/4 cup oil in a steady stream until emulsified. Season with salt and pepper. Add beets and chives; gently toss to combine. Serve chilled or at room temperature.

### Potato Salad with Crisp Celery

1 1/2 pounds Yukon gold potatoes, scrubbed and cut into 3/4-inch cubes  
2 tablespoons olive oil  
1 tablespoon Dijon mustard  
1 tablespoon white-wine vinegar  
4 celery stalks, halved lengthwise and thinly sliced  
2 scallions, thinly sliced  
Coarse salt and ground pepper

Boil potatoes in salted water until just tender. Meanwhile, in a large bowl, whisk together oil, mustard, and vinegar. Add celery, scallions, and hot potatoes, and season with salt and pepper; toss to combine. Cool to room temperature, tossing occasionally, about 1 hour.

### News From the Farm

We've been saying August is the new September for a while now and its proving more and more true. Chrystal and Ilya have dry beans that are ready (in the past we've been hauling them in as late as mid October), Rachel has winter squash ready to harvest, and Robin's heirloom tomatoes are all done. The saying gives us a bit of hope that September won't be as brutal because some of the workload will be done when fall comes. We're all looking for light at the end of the tunnel this time of year!

Contact us: [boxcoordinator@saanichorganics.com](mailto:boxcoordinator@saanichorganics.com) or 250-818-5807

Website and webstore: [www.saanichorganics.com](http://www.saanichorganics.com)

Mailing Address: 1438 Mt Newton Cross Road, Saanichton V8M 1S1