

September 3rd & 4th, 2024

# THE BOUNTY BUGLE

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## WHAT'S IN YOUR LOCAL BOUNTY

- Cilantro | Big Mesa Farm, Comptche
- Onions | Black Dog Farm, Willits
- Cucumber | Nye Ranch, Fort Bragg
- Carrots | Big Mesa Farm, Comptche
- Tomatillos | Black Dog Farm, Willits
- Mixed Greens | Nye Ranch, Fort Bragg
- Basil | HappyDay Farms, Laytonville

### BOX ONLY

Gravenstein Apples | Gowan's Cider Orchard, Philo

# KEEP SUPPORTING YOUR FARMERS

Cut and Share ✂️



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IG: @bigmesafarm



gowansheirloomcider.com  
IG: @gowanscider



blackdogfarmcatering.wordpress.com  
IG: @blackdogfarmcatering



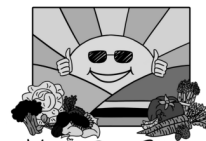
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# GRAVENSTEIN APPLE & CARROT SLAW

WITH CILANTRO AND RED ONION

## Ingredients:

- 2 Gravenstein apples, julienned
- 2 carrots, julienned
- 1/2 red onion, thinly sliced
- 1/4 cup cilantro, chopped
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey
- 2 tablespoons olive oil
- Salt and pepper to taste

## Directions:

- In a large bowl, combine the julienned apples, carrots, and sliced red onion.
- In a small bowl, whisk together the apple cider vinegar, honey, olive oil, salt, and pepper.
- Pour the dressing over the slaw and toss to combine.
- Sprinkle with chopped cilantro before serving. Enjoy!

## ENJOYING LOCAL BOUNTY? TELL YOUR NEIGHBORS

### ***Did You Know...?***

FUN FACTS ABOUT YOUR FOOD

**Q:** While I know they make for excellent salsas, but can I use Tomatillos for anything else?

*Absolutely! **Tomatillos** can be roasted and added to soups or stews for a tangy depth of flavor. They can also be chopped and tossed into salads for a crisp, citrusy bite.*

*Additionally, you can use **Tomatillos** in a marinade for meats, where their acidity helps tenderize and infuse a bright, fresh taste.*



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