



What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Garlic Scapes	Yes	Plastic	
Kohlrabi	Yes	Plastic	
Lettuce	Yes	Plastic	Butter, Red or Green Leaf
Scallions	Yes	Plastic	
Peas	Yes	Plastic	Sugar Snap
Spinach	Yes	Plastic	
Strawberries	Yes	No	Jewel or Cavendish
Turnips	Yes	Plastic	Hakurei

Peas

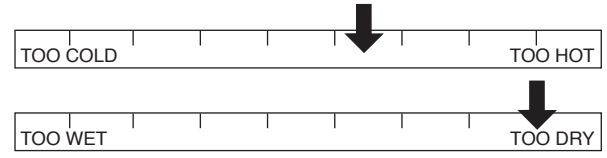
Well I said we weren't going to get many peas this year and unfortunately it looks like I was right. We'll get a few this week and a few next week and that'll be it. I know how much everyone likes them but it was just not to be this year. We're fortunate to have otherwise bountiful boxes in this year of tumultuous weather. Several other CSA farms have had a very rough beginning of the season because of being hit more directly by wind and water.

There's probably not much point in giving you a recipe for the peas since most of you will probably eat them right when you pick up your box. These are the standard sugar snap type that I grow, just snap off the stem end and pull away the string at the same time. Kids love them, our daughter can eat her weight in them. Sugar snaps are my favorite of the pea types. Snow peas have very little flavor and shell peas taste great but by the time you get done shelling a pound of them you have half a cup of peas.

Also new in the box this week are the garlic scapes. The garlic scape is the flower stem of the hardneck garlic plant. It comes up from the center of the plant this time of year and we pick them off so that the garlic plant can concentrate on putting energy into the bulb. They're a tasty spring treat that we like to saute and add to dishes as a garlic replacement, but their garlic flavor is quite mild. We'll use them in scrambled eggs, on top of pizza or make garlic scape pesto.

Farm Report 7/3/08

Rainfall0.15"
 High Temperature 86°
 Low Temperature 51°
 Farmer Complaint Indicators™:



More strawberries this week but this will be the last of them. They really ripened fast in the heat this week. I do think these later ones taste better but we've enjoyed them all.

This will also be it on the spring spinach, but it goes out with a rubber band-busting big bunch of lovely leaves.

We were picking the lovely hakurei turnips again this week and I found myself wondering aloud that if we have turnips this good do we really need kohlrabi? Let me know what you think. This is the last week on the kohlrabi, which comes topless this week. We'll have one more week of the turnips either next week or the week after until they show up in the fall.

The lettuce is all hurrying up to mature before it gets too hot. It's butter lettuce a-go-go this week with a couple heads. These are the last of the early lettuce varieties, with the next couple weeks of lettuce switching over to the heat-tolerant summer lettuce types. It's a good week for lettuce as big as your head.

The same goes for the broccoli, with some nice big heads this week. We should have one more round of spring broccoli but it may be two weeks away.

Scallions and some nice arugula round out the box this week. Check out the arugula pesto recipe at the end of the newsletter.

Farm News

It seems like the first bit of news is always about the weather. We've moved into a dry spell and have only received less than a half an inch of rain in the last three weeks. We had six inches four weeks ago but

unfortunately it doesn't really go into reserve for a dry time. Vegetables want about an inch of water per week and when we have to provide it all it gets very tricky. We've had too much wind the last few days to irrigate effectively so we've gotten behind. It looks like we've got some calmer weather coming up starting Thursday, so we should make some progress.

Projects this week included the first of the fall carrot seedings. I did get a chance to irrigate those so they should be doing nicely. I also seeded the rutabagas, the first row of cilantro for the year, and a couple more rows of green beans. We've got several nice looking rows of green beans, but they'll be later than usual because I had to hold off planting them until the soil warmed. It looks like we'll have green beans most of the month of August.

The cucumber beetles showed up in full force this week which was disappointing since I thought maybe the colder winter would've knocked them back a little bit. They don't overwinter here, they come in on warm southern winds each year. They were doing a number on the winter squash seedlings so we had to knock them back with Pyganic, an organically-approved pyrethrum-based insecticide. After which we covered most of the winter squash with row cover. Putting on a quarter-acre of row cover is not my favorite thing to do, but squash is an important crop. The zucchini, cucumbers and cantaloupe are all susceptible to the beetles too but we plant them on shiny silver mulch to deter them. It helped last year but doesn't seem to be making much difference this year. The best thing that can happen is nice warm weather to get the plants ahead of the bugs.

Monday morning I was out at 5am turning on some irrigation since it's much less windy then, when I overheard panic in the corn crib chicken pen. There was a skunk in the pen with the chickens and he couldn't figure out how to get back out. He had eaten a couple of them and killed a few more for good measure.

While I stood there trying to figure out what to do, he squeezed himself back out through the corn crib wire, which is about 2 inches wide. If I hadn't seen him go through it I never would've believed a skunk could get through it. Oscar, our huge dog, watched the skunk waddle away with disinterest. He's either really dumb or really smart.

Quick reminders: Farm field day a week from Saturday on July 12th. Let us know if you're coming. Be at the farm at 10am if you want to get your hands dirty, or come for the pot-luck lunch at 1pm. We'll have some

special projects for the kids and some for the adults.

We have lots of tote bags, so if you split a share and haven't spoken to each other since the bag came, maybe it's best to just purchase another one. They're \$12 and you can pick them up at the pickup site, let me know you want one via email, or just drop a check in the mail. You can also buy them at the field days.

Coming next week: Arugula, parsley, scapes, scalions, lettuce, peas, chard (really!)

Arugula Pesto from *epicurious.com*

- 4 cups (packed) arugula leaves (about 6 ounces)
- 1/4 cup pine nuts, toasted
- 1/4 cup (packed) freshly grated Parmesan cheese
- 1/4 cup olive oil

Blend arugula, pine nuts and Parmesan cheese in processor until almost smooth. With machine running, gradually add olive oil; process until well blended. Season pesto to taste with salt and pepper. (Can be made ahead. Cover and let stand up to 2 hours at room temperature or refrigerate up to 1 day. Bring to room temperature before using.)

Garlic Scape Pesto

- 6-7 garlic scapes, bud removed and chopped
- 1 cup olive oil
- 1 cup grated parmesan or asiago cheese*
(The latter tastes best.)
- 1/2 cup toasted pine nuts

Pulse the scapes and olive oil in a food processor and mix in the grated cheese. Toss with pasta and sprinkle the toasted pine nuts on the top.

Spinach Pesto from *grouprecipes.com*

- 2 cups rough chopped fresh spinach
- 3 spoonfuls of fresh parsley
- 1/2 cup grated Parmesan cheese
- 1/2 cup walnuts
- 1 tablespoon minced garlic
- 1 teaspoon coarse salt
- 1/2 cup olive oil
- 1/5 cup of wine vinegar

In a food processor, pulse parsley, parmesan, walnuts, garlic, salt and vinegar until combined. Add olive oil, and half of the spinach to mixture, process until smooth. Add remaining half of the spinach and blend until smooth.

This recipe makes 2 cups of pesto. Toss with fresh pasta or refrigerate remaining pesto in a glass jar. Pour a thin layer of olive oil over the top.