

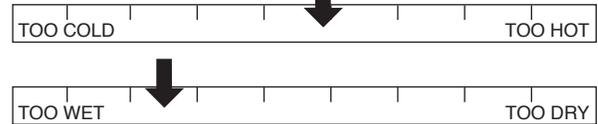


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	Sylvetta
Broccoli	Yes	Plastic	either or w/ cukes
Collards	Yes	Plastic	
Cucumbers	Yes	Plastic	either or w/ broccoli
Escarole	Yes	Plastic	
Lettuce	Yes	Plastic	Red leaf and butter
Scallions	Yes	Plastic	
Radishes	Yes	Plastic	Cherriette
Rapini	Yes	Plastic	
Spinach	Yes	Plastic	
Strawberries	Yes	No	Not all sites
Turnips	Yes	Plastic	Hakurei

Farm Report 6/23/11

Rainfall 3.41"
 High Temperature 78°
 Low Temperature 48°
 Farmer Complaint Indicators™:



grown any for a few years, so I was inspired to do so again. It's leaves are smaller and a little more pungent. I think it's a nice change from the regular arugula, and I like that the leaves are smaller, which makes for easier eating. The only thing keeping me from growing more and more of it is that the size of the seed is incredibly small. There's about 236,000 seeds per pound of regular arugula (which is quite a small seed) but this Sylvetta clocks in at over 1.8 million seeds per pound. That's why these bunches are very dense and leggy. The seed is actually small enough to get into all the inner workings of my seeder and gum it up. I'm not sure I can justify a special seeder just for the wild arugula.

Collards are in the box this week. The brassicas in the field are looking nice this year, although they're a bit brittle from all of the moisture this week. We've got a number of good collard recipes on the website, even a couple that don't involve bacon.

I was surprised to see some ripe strawberries when I finally looked at them last week. It's too bad that the wettest weather is coinciding with their ripening. Strawberries do not like to be wet when ripe. Due to the unevenness of our patch, we can't really manage to get all the shares this week. There will be some in the boxes for 18th Ave, Columbus, Colorado, Natchez and West 27th. We'll get the rest of you next week.

Also on the either or list this week are cukes and broccoli. The spring broccoli is a bit behind this year and the cloudy rainy weather has got it just trickling in. The cukes (wonderful to have them this early) are the first product of our 2000 square foot unheated greenhouse we put up this spring. Along with early tomatoes I put in one row of early cukes so that we could

Escarole

I've probably said this before, but if there's one thing we don't eat enough of in this country it's bitter greens. Escarole is one of the more accessible ones. It's the head in your box that looks kind of like a cross between green leaf lettuce and a dandelion plant. Technically escarole is a type of broad-leaved endive, unlike the curly endive that you see in many California salad mixes. If you happen to be in France you can get broad-leaved endives that have been tied up and blanched in the center so that you can eat the center as a salad green. We're not quite that fancy, so this escarole is really a better cooking green. The greener the leaves on the endives, the more bitterness they have.

Like arugula, bitter greens like escarole tend to be able to handle other strong flavors well. Quickly sautéing it with olive oil, garlic and some lemon juice is an easy way to get the full effect. If you happen to be roasting a chicken, sautéing it with the juices while making gravy is also a dynamite way to go. The only problem with it is that it cooks down so much that we end up fighting over it.

Speaking of Europe the arugula this week is the more slender 'wild' type. This is the only kind of arugula we saw on our trip across the pond last winter. I haven't

have some while the lettuce was in full swing. But the weather is keeping them from full production as well. Consequently you'll either have a small head of broccoli or a cucumber in your box this week.

Nice big, beefy bunches of spinach this week. It's a little beaten up from some of the storms, we actually had a fair amount of pea-sized hail on Saturday so you'll see some holes in the more brittle things, like spinach and lettuce. Because of this, they won't keep forever, eat 'em up.

The lettuces this week are butter and red leaf. Or should I say there's a couple of balls of mud in your box which may have some lettuce mixed in. OK, maybe that's an exaggeration, but this stuff is dirty. The butter is particularly dirty and is my new favorite farm-inspired potential band name, Dirty Butter. You can go ahead and use that if you want.

The turnips are a little smaller this week, I actually like them this size the best. Throw the greens in with the rapini or escarole when you make them. When I made some last week we ended up fighting over the greens more than the turnips.

The rapini this week has a few yellow flowers on it, but tastes just the same. The radishes are the red cherriettes and more scallions round out the box.

Farm News

It's been a wet and wild week of weather here at the farm. Besides the aforementioned hail and more moisture than I would've liked I can't complain. It does make everything brittle and dirty though. But some things are loving it, particularly the weeds. It barely dried out enough last Friday for me to get the potatoes hilled the first time, in the nick of time. I think they've doubled in size since then. Potatoes love lots of moisture and these 75° days. They're looking very nice this year.

A week like this tends to put us a bit behind in the field. It's lousy weather for trying to kill weeds with hoes and tractors, they just keep growing. So we give the weeds a week off to get back on their feet and hopefully it dries off enough to attack them next week. If it's wet all next week we'll start to enter emergency mode. It also puts us behind in planting. There's transplants waiting to go in the field and more beans to seed, but they'll have to wait until it dries up.

We also managed to spend some time cleaning up outside the packing shed on Friday and converting the old silo foundation into an herb garden, although

right now it's looking more like an herb pond or bird bath. Hopefully it dries out tomorrow or the little herb plants are going to croak.

What else do we do when it rains every day? I managed to get some of the real estate on my desk cleared off and get caught up on some of our field maps and record keeping, while the crew did some much needed cleaning and organizing in the packing shed.

In other bad weather news, for the second year in a row the rain has ruined my crop of rye straw. I've been on a quest to grow some nice straw for our garlic and strawberries since the straw I've been getting is full of seeds that become weeds. Once cut, it can get rained on once or twice, but a week of wet weather turns it into a gross moldy mess. Now I have to figure out how to chop it back onto the field when it does finally dry.

I've also been dealing with some equipment headaches. Now that we have a newer, more powerful tractor and addressed the weak link in our system I quickly realize where the new weak links are. Principally that some of our old, crappy equipment can't handle a tractor that actually has the amount of power it's supposed to. But with the equipment budget for the year blown on the tractor we'll have to wait until next year to upgrade any equipment. So our fallow vegetable fields that should be getting mowed and chopped are just sort of sitting there. I'm sure the bobolinks are happy that they're getting a full nesting season without us disturbing them.

Coming next week: Peas, arugula, turnips, broccoli, lettuces, chard, scallions, spinach, strawberries, cucumbers, garlic scapes?

Wilted Greens with Garlic and Anchovies

Epicurious | October 2007

- 1/4 cup extra-virgin olive oil
- 3 anchovy fillets, rinsed
- 4 cloves garlic, thinly sliced
- 1 head escarole or 1 head or bunch other sturdy leafy green, such as dandelions or turnip greens, cut crosswise into 1/2-inch-wide ribbons, washed and spun dry
- Salt and freshly ground black pepper
- 1/2 lemon

Heat a 10- to 12-inch sauté pan over medium-high heat until hot. Add the olive oil, anchovies, and garlic and cook just until the garlic is light golden brown, about 30 seconds. Add the greens and cook, stirring constantly, until wilted, about 5 minutes. Season with salt and pepper, squeeze the lemon juice over, and serve.