



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

| | Fridge? | Bag? | Notes & Varieties |
|---------------|---------|---------|---------------------------|
| Arugula | Yes | Plastic | Last for a while |
| Broccoli | Yes | Plastic | 2 or 3 heads |
| Collards | Yes | Plastic | |
| Cucumbers | Yes | Plastic | 2 or 3 cukes |
| Escarole | Yes | Plastic | |
| Garlic Scapes | Yes | Plastic | ! |
| Lettuce | Yes | Plastic | Red and green summercrisp |
| Scallions | Yes | Plastic | |
| Peas | Yes | Plastic | Sugar snap |
| Radishes | Yes | Plastic | Itty bitty |
| Turnips | Yes | Plastic | Hakurei |
| Yellow Squash | Yes | Plastic | Or a zucchini |

Garlic Scapes

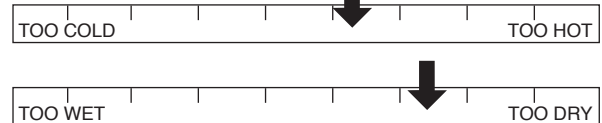
Most of you know what these babies are, but to the uninitiated, they are the flower stalk of the garlic plant. We remove them from the garlic so that it can focus it's energy on making a bulb, but they are a delicious and welcome by-product of hardneck garlic production. Oh, they are the crazily curly thing in the box this week, in a small bunch of five curls.

I think these are one of the most under appreciated things we deliver in the shares. We can't wait for there to be scapes each summer. They are an excellent substitute for garlic, when there isn't much fresh garlic available. They can have a good garlic flavor if used in a recipe like the one for scape pesto at the end of the newsletter. Or can really be quite mild tasting, like a green bean that you sauteed with a bit of garlic.

The pointed end is where the flower bud is located. The general consensus is that you trim off the bud itself, or most of it, before continuing to prepare the scapes. We use them most like a green bean, that is slicing them into 1-inch pieces and lightly sautéing. They can be added to most anything, but we like them with eggs, on homemade pizza, and as one ingredient for our weekly taco bar. Our kids actually enjoy them just as much as we do.

Farm Report 7/11/13

Rainfall 0.08"
 High Temperature 88°
 Low Temperature 59°
 Farmer Complaint Indicators™:



Once removed from the garlic plant the garlic will continue to mature for a few weeks until harvest. This is quite late for us to still be picking scapes. The scapes will keep for a couple of weeks in a bag in your crisper drawer.

There's a second head of escarole this week in all the boxes. Remember, it has the white ribs on the leaves, as opposed to the green ribs of lettuce. The heads this week are also quite a bit larger than the lettuce.

Collards are back in the box this week. The weather's been hot and dry, so they're not the tender spring babies we had a few weeks ago, so it's time to use them with the more assertive flavors like bacon and onions.

The cucumbers in the high tunnel are at their most productive right now. This despite a minor calamity last week when half of the trellis in the high tunnel that supports them collapsed. The vegetative growth of everything in the high tunnel this year is a little out of control, and the cukes are no exception. The trellis is suspended by twine from the center ridge beam of the tunnel, but the twine was not up to the task. It took a couple of hours on Thursday morning to get things righted and reinforced. I can't really figure out why we have 10-foot tall cucumber vines this year, but anytime I don't have to bend over to pick a cucumber is a good time.

The summer squash is slowly starting to get a little more productive. The right combination of female and male flowers along with pollinators always takes a little time to get worked out in the early summer. The plants look great, so we should see an increasing number of these soon.

More peas in the box this week. These are beautiful

big snap peas which can be eaten pod and all. Snap and string them just like last week's. Some of these are plump enough that you could shell the peas out of the pods if you really wanted to. I was right that this will be our last week for peas since the heat of the last week made the rest over mature, but the good news is that we picked enough of these beauties to get everyone a full pound.

The broccoli is still going strong, although starting to show some signs of stress from heat and drier weather. Next week will be the last of the spring broccoli.

The tops on the turnips are not super primo this week also because of the increasing temperatures and dry conditions, but the turnips are still yummy.

The arugula and radishes this week are on the small side, it's just getting too hot out there for them and they are not loving it. This will be the last radishes for the year, and we'll see the arugula back again in September.

A couple of nice heads of summercrisp-type lettuces are in the box. Summercrisps are lettuce varieties that withstand higher temperatures better, so we plant them later in the year. We'll have them for at least one more week.

Farm News

Keeping ahead of the weeds is job 1 on the farm right now as the temperatures stay warm and it gets dry. Weeds love these kind of conditions. I took a little time off with my family up north this week, so Jesse and Jake have been going mano a mano with my giant list of weeding projects. When they haven't been busy with weeds, it's dry enough now that most everything needs to be irrigated. We got all of our drip irrigation sections put together late last week so that we could start getting some water on the heat loving crops before the hot weather.

The melons, field cukes and winter squash vines have exploded in the last week and are looking great. So far we've had very light insect pressure on these crops this year, which is a welcome change. I had an email from a member last week saying they'd just cooked up their last winter squash from last year!

Tomato and potato update:

I haven't talked much about these two crops so far in the newsletter this year so I thought it was time. The tomatoes in the high tunnel are looking like they're on steroids this year. The plants are much larger than

they should be and have outgrown their stakes. I'm not really sure why this is happening since it's not abnormally warm this year, and I didn't add any fertility to the soil in the high tunnel after last year's tomatoes. A consequence of their outstanding vegetative growth is that their fruiting is delayed. There are a lot of green tomatoes on them, but I still think it will be a couple of weeks before we see any color. At this rate we may have ripe tomatoes in the field almost as early as the high tunnel, which kind of defeats the purpose.

The potatoes are in the peak of their flowering and are quite pretty. They don't love high temperatures, so it's important to keep them well watered during the heat so that they can develop more spuds. The insect pressure isn't too bad on them thus far. We have some potato bug larva chowing down on them now, but I don't think it's really reached a crisis yet. I'm also trialing quite a few different varieties this year, and am curious to see how they hold up to pest pressure. I'm guessing we're 2 weeks away from new potatoes.

The sorghum/sudan cover crop is now up and growing nicely, despite the lack of rain. It's a heat loving crop so just the tiniest bit of moisture and it's off and running. The oats and clover cover crop on the fields from 2011 are about ready to be chopped back onto the field. We chop the oats after they've headed out but before they set any viable grain.

Coming next week: Cukes, zukes, lettuce, chard, scallions, turnips, cabbage, celery, broccoli, beans?

Pasta with Garlic-Scape Pesto

by Ian Knauer, *The Farm*

- 10 large garlic scapes
- 1/3 cup unsalted pistachios
- 1/3 cup finely grated Parmigiano-Reggiano
- Kosher salt and black pepper
- 1/3 cup extra-virgin olive oil
- 1 pound spaghetti

Make the pesto: Puree the garlic scapes, pistachios, Parmesan, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a food processor until very finely chopped. With the motor running, slowly pour the oil through the opening. Season the pesto with salt and pepper to taste. (The pesto keeps in the fridge, covered, for 1 week or frozen for a month.)

In a large pot of heavily salted boiling water, cook the spaghetti until al dente. Reserve 1 cup of the pasta-cooking water, then drain the pasta. Whisk together 2/3 cup of the pesto and the reserved pasta water and toss with the pasta. Season with salt and pepper to taste and serve right away.