

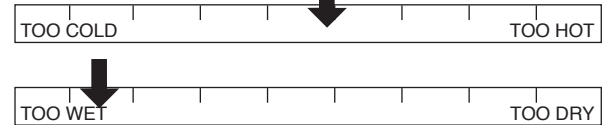


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Chard	Yes	Plastic	Rainbow
Escarole	Yes	Plastic	
Garlic Scapes	Yes	Plastic	
Lettuce	Yes	Plastic	Green leaf or butter and romaine
Scallions	Yes	Plastic	
Turnips	Yes	Plastic	Hakurei

Farm Report 7/2/14

Rainfall 1.24"
 High Temperature 82°
 Low Temperature 58°
 Farmer Complaint Indicators™:



The other lettuces also take up quite a bit of space in the box this week. We have our first romaine lettuce of the year, it also has some of the healthful properties of escarole. There's also a nice head of green leaf, although some of you will get butter lettuce instead. This planting of butter was also in a wet area and we lost most of it to rot.

We finally managed to get a bunch of rainbow chard in the box this week. Like many things this year we've been waiting for it to outgrow some of the harder rain damage it was showing. You still may have a leaf or two with a couple holes in, but otherwise it's looking quite lovely. Some dry weather would really help some of these leaf crops to outgrow their troubles.

There's enough broccoli for everyone to get some this week, although most of it is our smaller early variety, so don't plan your whole week around it. We lost some of this to wet ground as well, but the later plantings are looking better, provided it doesn't get too hot.

It has been a scramble all month to get decent-sized turnips, and it went the same yesterday. These are lovely baby turnips for the most part, beautiful and tasty.

Arugula and scallions are both in the box. The scallions are sizing up well now, and the arugula has continued to struggle with weedy wet conditions. It's such a hothouse flower.

And lastly another bunch of scapes from the garlic patch. This will be the last of these while we wait for the bulbs to start sizing up. More than anything else it would be nice for the garlic if it would stop raining. I would hate to lose such a nice planting.

Escarole

Some lovely escarole is in the box this week. It's become kind of a tradition around here to have a week or two of escarole in the boxes each year. I'm not sure if we can squeeze two weeks out of the planting this year since some of it is in an area of the field that has never dried out since it was transplanted and is looking a little peaked.

The escarole is the white-ribbed green head in the box. The ribs of the plant form a little more of a vase-shape than normal lettuce, and the heads are larger and heavier also. If you have any doubts about which is green leaf lettuce and which is escarole, just sample a leaf, escarole is quite bitter.

Escarole could also be called a broad-leaved endive, to distinguish it from the curly and Belgian endives. 100g of it packs 72% of the RDA of Vitamin A, and 192% of your Vitamin K. In this case bitter is better.

It is usually cooked, although if you enjoy other bitter greens in a salad it can be used that way. The innermost, light green leaves will be the least bitter. Unlike kale and collards, the ribs of the leaves add a nice satisfying crunch when cooking escarole.

Escarole pairs well with other strong flavors like lemons or chorizo but is also a nice complement to milder foods like white beans. We enjoy it cooked in the roasting pan beneath a roast chicken. Garlic scapes would be a good companion to whatever you cook up with this week's escarole.

One thing that's not in the boxes this week is a cucumber. The cukes in the high tunnel tend to come in waves, so while there were plenty for the boxes last week, this week there was just a trickle. They'll be back in force next week. We did have a few, so if you get one it's a bonus. There is also just a couple yellow squash coming in from the field, so a few of you may get one of those.

Farm News

Years like this challenge my decision making process around the farm. Deciding whether or not you're doing more harm than good before heading into the wet field with a tractor is always a question. We've had to do more wet field work the last 6 weeks than I can remember. Even though some of it was a bit dicey, I have yet to regret it this year since rain seems to manifest out of thin air. These last two weeks have been the hardest, though. We've pretty much been locked out of the fields during a time of the year when keeping on top of the weeds is critical.

We are very far behind in the fields at this point. The weeds don't stop growing even though it's raining every day. We usually stay on top of them pretty well, but this year we are, as they say, in the weeds. The last couple of days things have dried out a bit and it looks like the next couple will be dry too, so I made a decision that will probably make you all grumpy, but we just couldn't put the time into picking peas yesterday with so much weeding to do. The peas were a pretty poor stand and would have required a huge amount of time to get everyone a small bag of peas. Instead I decided that the better use of our time was to tackle as many things on the weeding list as possible. By getting a head start on it, we may be able to do quite a bit of catching up over the next 48 hours. Some weeding projects are approaching crop search and rescue.

One thing that helped us start getting caught up this week was to have a visit from the crew that works at A to Z Produce in Stockholm on Monday. Most people know of A to Z as the pizza farm. They've been doing wood-fired pizza on their farm on Tuesday nights for about 15 years. Ted and Robbi and I have been talking about having a worker exchange for years and finally made it happen this year. Their crew came here for the morning and my crew went over there for the afternoon. It was nice for the crews to get a chance to see another farm, and it was good question and answer for us farmers as we hoed out weeds along roughly 3-miles of plastic mulch edges.

Even as we have small fits and starts in getting caught up we can't seem to get a rain-free day. Passing afternoon showers have been the norm this week. They don't dump much in the way of rain, but do keep things from drying out to the point where the weeds we hoe will die rather than just re-root and continue growing.

Here's a brief update on our solar project. We've been in a holding pattern for the last few weeks while we wait for Xcel to come out and give us a new pole and move their transformer onto the new pole. Dealing with a large, public utility is a little like trying to get an elephant to do what you want, and it's been a little frustrating watching our nicely installed solar panels sitting there while we continue to pay hundreds of dollars each month to run the cooler. It will all get done, but not quite as quickly as I'd like. I'm guessing we'll be lucky to have it all up and running by August 1st.

Coming next week: Arugula, radishes, lettuce, broccoli, cukes, scallions, turnips, cilantro.

Wilted Escarole Salad *Bon Appétit* | October 2013

- 1/2 loaf country-style bread (about 8 ounces), crust removed, torn into 1" pieces (about 5 cups)
- 7 tablespoons olive oil, divided
- Kosher salt, freshly ground pepper
- 2 garlic cloves, coarsely chopped
- 1-2 anchovy fillets packed in oil
- 1/4 teaspoons crushed red pepper flakes
- 2 tablespoons (or more) white wine vinegar
- 1 large head escarole, outer leaves removed, inner leaves torn into large pieces

Preheat oven to 350°F. Toss bread and 3 tablespoons oil on a large rimmed baking sheet, squeezing bread so it absorbs oil evenly; season with salt and pepper. Spread out bread pieces in an even layer and bake, tossing occasionally, until crisp on the outside but still chewy in the center, 10-15 minutes. Let croutons cool.

Meanwhile, heat remaining 4 tablespoons oil in a small skillet over medium heat. Add garlic and cook, stirring often, until golden, about 2 minutes. Add anchovies and, using a spoon, mash into oil. Add red pepper flakes and remove skillet from heat. Add vinegar, scraping up any bits; season vinaigrette with salt and pepper.

Just before serving, toss escarole, croutons and warm vinaigrette in a large bowl until escarole is slightly wilted; season with salt, pepper, and more vinegar, if desired.