

CSA Newsletter



Week 2:
6/12/18 & 6/14/18

Box contents

Small share:

1 bunch radishes
2 stalks green garlic
1/3 lb. arugula
1/2 lb. spinach
1 lettuce head
1/2 lb. lettuce mix
1 bunch Amara mustard greens
1 bunch chives
1 bunch kale (Curly Roja in Reg., Lacinato in Sm.)
(Next up...carrots, garlic scapes, turnips)

Regular share

additional items:

1 pint strawberries
1/3 lb. braising mix
Extra green garlic

Farm News

We hope everyone enjoyed the first week of the CSA! We have more fresh, green goodness for you in box #2 (it's that time of year!) but each week we'll be adding more variety. Our favorite way to cook tons of greens into a hearty side or main is the Fried Greens Meatlessballs recipe – see right. This week's radishes are great [quick pickled](#), or in salads or sandwiches (see recipe at right). We're also rotating strawberries into the CSA shares – with the first in last week's Thursday regular shares, now the Tuesday regular shares, and then the plan is to include in the small shares once our new patch that was planted this spring starts producing. With the help of our field crew we have been busy tackling weeds and getting some more transplanting done. We often talk about farm tasks in three main categories: planting, weeding, and harvesting. May and June are the busiest months for us because we are knee-deep (sometimes literally in the case of weeds) in all three. As we progress into the season we'll be planting less and doing a little maintenance weeding, so we can ease up a little bit and enjoy harvesting the fruits of our labor. It's exciting to see our fruits and veggies growing quickly with plenty of heat and water (we got a couple inches of rain over the past week). The hilled potatoes are looking fantastic and we're expecting a good crop this year. Garlic is just starting to scape (more on that next week) which is exciting because we love eating it in every form. It's feeling pretty summery these days, but next week we make it official.

Recipes & Storage Tips

Fried Greens Meatlessballs

10 cups loosely packed (~8 oz.) assorted greens (e.g., spinach, arugula, radish greens, kale)
3 T. olive oil + additional for frying
1 yellow onion, diced Salt, to taste
2 cloves garlic, chopped 1/2 cup cilantro (optional)
1 T. cumin 1 cup breadcrumbs
1/4 cup crumbled feta 1-2 eggs
Pulse greens in food processor until finely chopped (but not pureed). Heat oil in a large skillet over med-low heat. Add onion & salt; cook for ~10 min. until soft, stirring occasionally. Add garlic, cilantro, and cumin, and stir for 30 sec. Add greens and sauté for 1-2 min. until wilted. Put the mixture in a large bowl, allow to cool for 5 min. Mix in breadcrumbs and feta. Add one egg and mix. If it holds together, start making balls; if not, add a second egg. Heat oil in skillet over medium heat. Add balls and cook until golden (~2 min.) Flip and cook other side for ~2 min. Serve warm. (Full recipe by Food52 [here](#).)

Radish Sandwiches

1/2 baguette
6 T. unsalted butter at room temperature
1 tsp. sea salt
1 bunch radishes, washed, trimmed and thinly sliced
1 small handful arugula
1 tsp. finely minced fresh garden herbs, like chives
Slice baguette lengthwise & crosswise into quarters. Spread butter on each quarter and sprinkle with salt. Place radishes on the bottom bread pieces. Then layer on arugula, herbs and bread tops. Serve as is or cut into smaller sandwiches for hors d'oeuvres.

Tips: [Radishes](#): Remove green tops and store radishes for up to 2 weeks in the fridge and keep moist (they keep well in a small container of water). [Arugula](#): Enjoy as a spicy salad (with strawberries!), wilt on pizza or pasta, add to a salad, or use as a pesto base. [Amara mustard greens](#): Also known as Ethiopian kale, highland kale, and Abyssian mustard, Amara is a mustard with a color and flavor reminiscent of Lacinato kale, but softer and milder. It can be eaten fresh in a salad, added to soups, or [sautéed with garlic and spices](#).