

# CSA Newsletter



**Week 7:**  
**7/17/18 & 7/19/18**

## Box contents

### **Small share:**

½ pint red raspberries (if you have not received them yet)  
1 ½ lb. new Oneida Gold potatoes  
1 zucchini  
1 cucumber  
1 or 2 small heads broccoli  
2 small Walla Walla onions  
1 bunch dill  
1 bunch basil  
1 bunch Curly Roja kale  
(**Next up**...zucchini, cucumber, dill, potatoes, onions, garlic, tomatoes?)

### **Regular share additional items:**

1 kohlrabi  
1 bunch cilantro  
Extra cucumber  
½ lb. green beans

## Farm News

If you haven't marked your calendar yet, our Summer Potluck is coming up in about a month – on Saturday, August 18. Our Fall Pumpkin & Cider Event will be on Saturday, October 13. We love giving farm tours and showing our members where their food grows, and we hope many of you can make it to one or both of the events. Even if you've already been to the farm, there's something new and different to see every year.

We're excited to put the first bulb onions of the season in the boxes this week. Walla Walla is a sweet variety like a Vidalia. Admittedly we first tried this variety because we used to live in Washington state and have fond memories of fly fishing and wine tasting in Walla Walla, and we can say the onion lives up to its name. We know at least one CSA member has said they're sweet enough that she just snacks on them raw.

It has been pretty buggy lately. In fact, we [read](#) this week that it has been a bad mosquito year in Wisconsin due to the warm winter and significant snow, followed by a quick warm up this spring. In particular, Chelsea has the kind of sweet blood that mosquitos go crazy for (maybe she's eating too many Walla Walla onions). After a hot stretch of weather, we're enjoying slightly cooler temperatures this week.

## Recipes & Storage Tips

### **Cucumber & Sweet Onion Salad**

*1 cucumber, halved lengthwise and thinly sliced*  
*¼ cup fresh dill, coarsely chopped*  
*1 T. lemon juice*      *Salt and pepper to taste*  
*1 small Walla Walla onion, halved and thinly sliced*  
*1 T. olive oil*      *1 T. white wine vinegar*  
Toss cucumber, dill, lemon juice, onion, olive oil, and vinegar together in a large bowl. Season with salt and pepper. Recipe can be doubled for a bigger batch.

### **Broccoli Pesto Pasta**

*1 head broccoli*  
*Salt and pepper, to taste*  
*6 ounces orecchiette or other short pasta*  
*½ cup Parmesan cheese, grated*  
*½ cup fresh basil leaves (packed)*  
*3 T. olive oil*  
*2 tsp. fresh lemon juice*  
Separate broccoli stalk from florets. Finely chop florets. Remove woody end of stalk, then finely chop. Cook stalk pieces in a pot of salted boiling water until they become bright green (about 3 minutes). Add florets and cook until crisp-tender (another 3 minutes). Remove broccoli with a slotted spoon, and put in a bowl of ice or rinse with cold water to stop cooking. Drain. Add pasta to the pot of boiling water and cook according to instructions until al dente. Drain, reserving 1 cup of cooking liquid. While pasta is cooking, transfer broccoli (except for a handful of florets) to a food processor. Add Parmesan, basil, oil, and lemon juice. Season with salt and pepper to taste, and process until smooth. Toss pasta with broccoli pesto, and add pasta cooking liquid as needed to coat evenly. Toss in reserved florets, and season with salt and pepper.

**Tips:** *Dill:* Place stems in a cup of water (like a bouquet of flowers) in the fridge, or store in a damp towel and refrigerate. Best used fresh, but will last for up to a week; can be dried for long-term storage. *Fresh Walla Walla onions:* These are fresh from the garden and have not cured, so store in the fridge and use within a week or so. Walla Walla is a sweet onion variety.