



In your share:

Kale
Summer Squash
Zucchini
Kohlrabi
Peppers
Onions
Beets
Turnips
Radishes
Butler's Blueberries

In the PYO:

Anything marked with a **red** flag is ready to be picked!
Including:
Lavender
Lovage
Anise Hyssop
Chervil
Summer Savory
Chives
Sage
Oregano
Fennel
Nasturtiums
Mint
Basil
Parsley
Flowers

As the spring greens give way to the summer squash, there is something else exciting happening in the fields- the garlic harvest! We have already unearthed quite a few beds of beautiful bulbs and the lower barn is beginning to fill with the upside down bunches hanging from the rafters.

Once garlic is harvested, it undergoes a curing process that takes about two months. The garlic bulbs are bunched with their stems still attached and hung up to dry. A few weeks later, the bunches come down, the stems are clipped off and composted, and the bulbs are cleaned, sorted, and ready to be stored.

You will see some garlic this season, but for now, enjoy the bright, fresh flavor of the garlic scapes, a perfect compliment for the summer veggies that are emerging now.

Compost Buckets

Perhaps you haven't experienced it yet, but with warmer weather and softer vegetable trimmings (tomato seeds, anyone?) come sloppier compost buckets. While we don't mind the goop at all, the inside of your car and those with noses who pass by the bucket at home might appreciate the following suggestion from Redwormcomposting.com.

They recommend that you start your bucket with a nice, thick layer of absorbent material. Dried grass or other yard scraps are a good option, as is shredded white paper. A little crumpled up newspaper is okay too, just be sure to avoid the shiny sections and don't overdo it. The base layer should be enough to minimize the goop and control smells, but you can always add additional layers of dry material as you go.

Thanks for leaving the meat and dairy products out of your compost bins, and please let us know if you have any questions or suggestions about the composting process!

Blueberry Zucchini Bread

Kara gave this yummy vegan bread a go, and loved the results. The addition of blueberries is her own special touch, so if yours survive the trip home uneaten, perhaps this bread will be the reason.

6 tbsp ground flax seeds whisked into 1/2 c + 1 tbsp warm water
1/2 c oil
1/2 c applesauce
2 cups turbinado sugar (or light brown sugar)
1 tsp vanilla
2 1/2 cups grated zucchini, packed (~3 medium-sized zucchini)
2 c all-purpose flour
1 c whole wheat flour
1 tsp salt
1 tbsp baking soda
1 tsp baking powder
1 tbsp cinnamon
2 tsp nutmeg
1 c blueberries (optional)

- Grease two loaf pans.
- Grate your zucchini. Make sure to pack it before measuring.
- Mix together flax seed mixture, oil, applesauce, sugar, and vanilla. Add zucchini; stir until combined.
- In a separate bowl, sift together remaining dry ingredients. Add to wet and stir just until dry ingredients are moistened and everything is incorporated evenly; some lumps are fine. If adding additional mix-ins, fold them in now. Divide batter between prepared pans.
- Bake at 350 ~45-50 minutes, or til knife inserted in center of loaf comes out clean. Let cool a few minutes before slicing.

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Feel free to add in a cup of chocolate chips or raisins instead of blueberries.

This recipe also makes lovely muffins. If you want muffins instead, reduce baking time to 30-40 minute

Modified from a recipe by Jolinda Hackett

Roasted Kohlrabi "Fries"

We are always after creative ways to enjoy the harvest. This is a great take on kohlrabi, and once the oven is on, you might as well make yourself some kale chips, too! (see note below)

4 kohlrabi bulbs, peeled
1 Tbsp Olive oil
1 clove garlic, minced
salt and pepper to taste
1/3 c grated Parmesan cheese

1. Preheat an oven to 450 degrees F.
2. Cut the kohlrabi into 1/4 inch thick slices, then cut each of the slices in quarters lengthwise.
3. Combine olive oil, garlic, salt and pepper in a large bowl. Toss kohlrabi slices in the olive oil mixture to coat. Spread kohlrabi in a single layer on a baking sheet.
4. Bake in the preheated oven until browned, 15 to 20 minutes, stirring occasionally in order to brown evenly. Remove from oven and sprinkle with Parmesan cheese. Return to the oven to allow the Parmesan cheese to brown, about 5 minutes. Serve immediately.

To make Kale Chips, leave your oven at the above temperature. Remove the ribs, then tear kale into 2 inch chunks. Toss with 1 Tbsp olive oil and sprinkle with salt. Spread in a single layer on the baking sheet and pop in the oven for up to 10 minutes. Keep an eye- when the edges brown and the leaves are crispy, they are ready!