



## ***In your share:***

Arugula/Mizuna/  
Mibuna  
Red Cross &  
Two Star Lettuce  
Kale  
Collards  
Mustard Greens  
Chard  
Hakeri Turnips  
Radishes

## ***In the PYO:***

Rhubarb  
Chives  
Parsley  
Winter Savory  
Lovage  
Mint

## ***Pick your Own***

The pick your own is part of your share, and we love to see you enjoy it! This week, parsley and rhubarb steal the show.

Our rhubarb is a green stemmed variety, so instead of looking for bright red or pink stalks, look stalks around the outside of the plant that are .5" to 1" thick. Harvest the stalks by holding close to the soil and twist to remove the entire stalk. It is fine to remove 3-4 stalks per plant, provided that you leave at least as many on the plant as you harvest. Be sure to remove the leaves from the stalks- they contain oxalic acid which is poisonous. Drop them in the compost bins before you leave the farm.

Rhubarb is best used within a few days of picking, though it will keep for up to 3 weeks in a plastic bag in the fridge. It also freezes well once stewed (cooked until soft).

As you venture up into the fields this week, check out the parsley. When you harvest growing herbs, remove the outer-most stems first by following the stem down close to the base of the plant and pinching or twisting it there. By leaving the youngest center shoots undisturbed, we'll have plenty to harvest later. Thanks!

## ***Get to know: Mizuna and Mibuna***

Mizuna and mibuna are Japanese greens in the mustard family. Mizuna has jagged edges whereas mibuna has an elongated rounder leaf. Both have a peppery flavor, mibuna being slightly stronger, but both milder than mustard and arugula. We like them both as salad greens. Mizuna is also great in soups and mibuna, with the stems finely chopped, is wonderful sautéed. Store them in a plastic bag in the refrigerator for up to 5 days.

## ***Steamed Rice and Greens ~ serves 2***

- 1 cup of rice
- Handful of leafy greens (mibuna, mizuna, arugula, turnip greens etc)
- ½ tsp salt

Prepare rice. Blanch greens in boiling water until color brightens. Remove promptly and place in bowl of ice water. Squeeze out water and finely chop blanched greens. Mix salt, cooked rice and greens together. Enjoy!

## **Rhubarb Chutney**

*from Martha Stewart*

Use this as a tangy condiment on sharp cheeses, chicken sandwiches and roasted pork.

1 tablespoon extra-virgin olive oil  
1 small onion, finely chopped  
2 garlic cloves, minced  
1 tablespoon finely grated peeled fresh ginger (from one 1-inch piece)  
Coarse salt  
1/3 cup dry white wine, such as Sauvignon Blanc  
1/3 cup golden raisins, coarsely chopped  
1/2 cup sugar  
12 ounces rhubarb, trimmed and cut crosswise 1/4 inch thick

Heat oil in a medium saucepan over medium heat. Cook onion, garlic, ginger, and 1/2 teaspoon salt until onion is translucent, about 5 minutes. Remove from heat, and add wine and raisins. Return to heat, and bring to a boil; cook for 1 minute. Add sugar, and stir until it dissolves. Stir in half the rhubarb. Bring to a boil.

Reduce heat; simmer, partially covered, until rhubarb breaks down, about 5 minutes. Stir in remaining rhubarb. Raise heat; bring to a boil. Reduce heat; simmer until second batch of rhubarb just begins to soften, about 2 minutes. Let cool completely.

Sample the finished chutney, and adjust the flavor. If it's too tart, add sugar. If it's too sweet, add a little white-wine vinegar.

## **Strawberry and Rhubarb Crisp**

*from William Sonoma*

### **For the crisp topping:**

3/4 cup pecan halves  
1 1/2 cups all-purpose flour  
1/2 cup firmly packed brown sugar  
1 1/2 tsp. grated orange zest  
1/4 tsp. freshly grated nutmeg  
8 Tbs. (1 stick) unsalted butter, at room temperature

### **For the fruit filling:**

1 1/2 lb. rhubarb  
2 cups strawberries, stems removed, halved lengthwise  
3 Tbs. all-purpose flour  
1/2 cup granulated sugar, or as needed

To make the topping, preheat an oven to 350°F. Spread the pecans on a baking sheet and place in the oven until lightly toasted and fragrant, 5 to 7 minutes. Remove from the oven and let cool. Increase the oven temperature to 375°F.

Place the nuts in a food processor fitted with the metal blade and pulse several times to form 1/4-inch pieces. Transfer the nuts to a small bowl and set aside.

In another bowl, stir together the flour, brown sugar, orange zest and nutmeg. Add the flour mixture and the butter to the food processor and pulse until the mixture just begins to hold together. Add the nuts and pulse 3 or 4 more times until evenly distributed.

To make the filling, trim the tough ends and the leaves from the rhubarb stalks, then cut the stalks crosswise into 1-inch pieces. Place in a bowl with the strawberries, flour and 1/2 cup granulated sugar, adding more sugar if the strawberries are not particularly sweet. Toss until well mixed. Place the fruit in a 2 to 2 1/2-quart gratin dish or other shallow baking dish and sprinkle the topping evenly over the surface.

Bake until a skewer inserted into the center enters without any resistance and the top is golden and bubbling around the edges, 35 to 40 minutes. Remove from the oven and let cool for 20 minutes before serving.

To serve, spoon the crisp into individual dishes. Serves 8.