

IN THE SHARE

- Green Onions
- Beets
- Carrots
- Summer Squash
- Cucumber

Choice

- Green Garlic or Garlic Scapes
- Cooking Greens

PICK-YOUR-OWN

Blue flag indicates ready to pick.

RED: Thyme, Cilantro, Mint, Oregano, Lavender, Dill, Bee Balm

ORANGE: Cosmos, Zinnias, Nigella, Bachelor Buttons, Bee Balm, Pincushion

PINK: Parsley, Salvia, Calendula, Basil, Gomphrena, Ageratum, Statice

YELLOW: Sage, Lemon Balm, Winter Savory, Yarrow, Rudbeckia, Cone Flower, Bee Balm

Farm Notes



Growing garlic is a long process, but it's certainly worth the effort. We grow a variety of hardneck garlic called Music. It is white skinned with a blush of pink and has large easy-to-peel cloves. We plant individual cloves in the last week of October and then cover them with compost and straw to wait out the winter. They shoot up after the days start to lengthen, and come mid- to late spring, we are harvesting **garlic scapes**. Scapes can be chopped from base to tip and used just like garlic in any dish. The scape, a delicious garlicky flower bud, grows back and straightens up indicating that it's time to harvest.

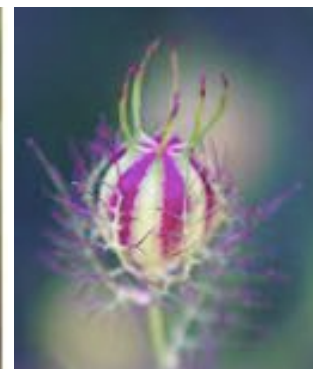
To harvest the bulbs this year, we used a potato digger on a tractor instead of hand digging with spading forks to save a lot of time and energy. The result of the first harvest is beautiful bulbs of **green garlic**. Green garlic has fully formed cloves, but since it has not been cured, it must be refrigerated. It will keep for several weeks in the fridge, so there's no to rush to use it. We recommend storing green garlic in a sealed bag or container because the scent is so strong.

After more rounds of harvesting, we hang our garlic in the barn to cure. This drying process takes a few weeks but ensures that the garlic will last for many months. We hope you all enjoy it at every stage!

In the PYO: Nigella

Nigella, commonly known as Love-In-A-Mist, has a look as captivating as its name. Grown as a bouquet filler, every stage of the flowering process makes an interesting addition to arrangements. Pick a long stem, and you will probably get all the stages in one cut.

From left to right: the bud, flower, and seed pod stages.



Beet and Carrot Salad with Garlic Labneh Veg, GF

From Food & Wine Magazine

We made this salad over the winter. We grated by hand, which took some effort, but it was absolutely worth it. Delicious!

- 1 cup labneh or plain full-fat Greek yogurt
- 1 **garlic** clove, grated
- 4 medium **carrots**, or 7 small carrots
- 2-3 medium sized **beets**, peeled
- 1/4 cup extra virgin olive oil
- 1 tablespoon lemon zest (from 2 lemons)
- 3 tablespoons fresh squeezed lemon juice (from 2 lemons)
- 1 tablespoon Champagne vinegar
- 2 teaspoons honey
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/4 cup salted roasted pistachios, chopped
- 1/4 cup fresh **mint** leaves



Stir together labneh and garlic in a small bowl until combined. Cover and refrigerate until ready to serve. Grate carrots in a food processor fitted with the grating attachment (or grate by hand); transfer to a bowl. Grate beet, and transfer to a separate bowl. Whisk together oil, lemon juice, vinegar, honey, salt, and pepper in a small bowl until combined. Drizzle half of the vinaigrette (about 1/4 cup) over grated carrots; stir to combine. Let stand 5 minutes. To serve, spread labneh mixture on a serving platter. Top with carrot mixture and grated beets; drizzle with remaining vinaigrette. Sprinkle with pistachios, mint, and lemon zest.

Parsley Chimichurri Veg, GF

From wbur.org

Use this simple sauce as a topping for grilled veggies, a tasty marinade, or stir into soups.

- 1 cup fresh Italian **parsley** leaves
- 1/2 cup fresh **mint** leaves
- 2 **green onions**, chopped (white and green parts)
- 3/4 cup olive oil
- 1/4 cup drained capers
- 1 tablespoon freshly squeezed lemon juice
- Sea salt
- Freshly ground black pepper
- About 1/4 teaspoon red chile flakes

Put the parsley and mint in the container of a food processor and pulse once or twice until coarsely chopped. Add the scallions and pulse again. Add the oil, capers, lemon juice, and salt and pepper to taste, and blend until smooth. Place in a serving bowl and gently mix in the chile flakes to taste. The sauce can be covered and refrigerated for up to a day before serving.