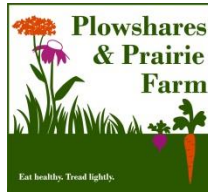


# CSA Newsletter



**Week 1:  
6/3/14 & 6/5/14**

## Box contents

### Small share:

1 lb. rhubarb  
2 heads green garlic  
1 bunch green onions  
½ lb. spinach  
½ lb. greens mix  
1 head Salad Bowl lettuce  
1 bunch radishes  
1 bunch chives

### Regular share additional items:

1/3 lb. arugula  
1 bunch Red  
Russian kale

## Farm News

Welcome! We are excited to start our weekly deliveries and share all the great produce that is maturing in the field. This first week especially is pretty heavy on greens, so it's a good week to make a big salad. Some of our earlier veggies – green onions and rhubarb – are getting toward the end of their growing season so this is likely the only week they'll be in your box. We'll add more variety each week, as some of our other cool season crops (such as kohlrabi and peas) are nearly ready. Strawberries look like they'll be ready in a couple weeks. This is a particularly crazy time of year because we are doing all three of the main farming tasks: planting, weeding, and harvesting. Within the last week, we transplanted or seeded thousands of tomatoes, peppers, eggplants, summer and winter squash, cucumbers, and lots more. We have some lingering starts in the greenhouse that we'll get in the field as soon as it dries up. It was dry for a couple weeks and we were having to water – which is very time consuming at that scale – so we had been hoping for rain, and boy did we get it! The recent storms actually did a bit of damage – hail poked some holes in lettuce, and some of the beans we planted over the weekend may have floated away...we'll find out for sure when plants start popping up in random places, and we'll likely do a little reseed. We have been fighting flea beetles, which love greens and members of the brassica family (e.g., radishes, broccoli, kale) so if you spot some holes in your greens, they are the culprits. We mitigate this to the extent possible by using row cover on vulnerable crops, but it's an ongoing battle.

## Recipes & Storage Tips

### Green Garlic Sautéed Spinach

*1-2 T olive oil                      Salt & pepper to taste*  
*2 green garlic stalks, white & lt. green parts diced*  
*2 slices prosciutto, sliced (optional)*  
*½ lb. spinach                      Lemon juice (optional)*  
Add oil to a pan on med-high heat. Add green garlic and salt; stir and cook for 1 minute. If using prosciutto, add next; stir and cook for 1 minute. Stir in greens with 2 T water. Cover, reduce heat to med-low, and cook until greens wilt (~3-5 min.). Add salt, pepper, and lemon (optional) to taste.

### Rhubarb Crunch

*3 cups rhubarb, diced                      1 cup white sugar*  
*3 T all-purpose flour + 1 ½ cups all-purpose flour*  
*1 cup packed light brown sugar*  
*1 cup quick cooking oats                      1 cup butter*  
Preheat oven to 375°F and lightly grease a 9"x13" baking dish. Combine rhubarb, white sugar, and 3 T flour in a large bowl. Spread evenly into baking dish. Next, combine brown sugar, oats, and 1 ½ cups flour in a mixing bowl. Stir well and add butter until mixture is crumbly; sprinkle over rhubarb layer. Bake for 40 minutes.

**Tips:** *Spinach:* Store refrigerated in a plastic bag for up to a week. *Lettuce/greens mix/arugula:* Store in the hydrator drawer or the fridge, and/or in a plastic bag. *Green garlic:* Resembles a green onion, but is young garlic with a milder flavor. Dice and use like mature garlic. *Rhubarb:* Store in fridge's hydrator drawer for 1 week. Given its tartness, it tends to be baked with lots of sugar in desserts, but there are also [savory options](#). *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 or wet paper towel). *Chives:* Dice stems and add to salads, sautés, deviled eggs, etc. Flowers are edible as well as beautiful – add to salads, chop and mix into goat or cream cheese spreads, or [infuse in vinegar](#) for a purple and lightly onion-flavored vinegar to add to dressings. Stems under flowers can be tough so you may want to discard. *Kale:* Store in hydrator drawer of fridge for up to a week. Try [kale chips or sautéed kale](#).