



### Box contents

#### Small share:

½ pint black raspberries  
2 heads broccoli  
1 bunch basil  
1 bunch parsley  
3 zucchini  
1 lb. green beans  
1 bunch baby Hakurei  
turnips (Tues.) OR 1 bunch red beets (Thurs.)  
1 kohlrabi  
1 bunch green onions  
(Next up...cabbage, carrots)

#### Regular share additional items:

Extra lb. green  
beans  
1 lettuce head

### Farm News

We hope everyone enjoyed the holiday weekend! It's an exciting week at the farm because black raspberries are ripe for picking! These tiny and tasty berries grow around the farm, and the brief window when we can pick them is always a special treat. They are delicious on their own, though we're partial to a dessert of black raspberries over vanilla ice cream. Scott's dad has mastered some more advanced black raspberry recipes, including black raspberry ice cream and black raspberry liqueur. However you decide to eat them, we're sure you'll enjoy! We're giving you a break from the leafy greens this week which were really thriving through the spring but are starting to slow down. However, we'll continue to have some through summer and more as we get into fall. We're having a great broccoli year, and are happy to share our abundance. If it seems like too much for now, you can always cut into florets and blanch and freeze for later, or make into a broccoli soup to eat fresh or freeze. We have also made an effort to plant a greater variety of herbs this year. New in the box this week are basil and parsley; stay tuned for mint and sage later on. Pretty soon we'll be harvesting garlic and onions. We have been eating the very first cherry tomatoes and it's leaving us wanting more. We planted new varieties and more tomato plants this year, and are hoping to get lots of tomatoes in the boxes this year (and in jars lining our pantry!).

### Recipes & Storage Tips

#### Zucchini Fritters

2 med. zucchini    1+ tsp. salt    Black pepper  
2 green onions or ¼ sm. onion, chopped  
1 large egg, lightly beaten    ½ c. all-purpose flour  
½ tsp. baking powder    Olive oil, for frying  
To serve (optional): 1 c. sour cream or plain yogurt  
1-2 T lemon juice    ¼ tsp. lemon zest  
Pinches of salt    1 clove of garlic, mashed  
Preheat oven to 200°F. Cut off ends and grate zucchini. Toss in a bowl with 1 tsp. salt and let stand for 10 min. Squeeze out water from zucchini by pressing against a colander, and return to bowl. Add onion, egg, and pepper. Mix flour and baking powder in a dish, then stir into zucchini batter. Heat 2 T of oil over medium-high heat in a large skillet. Drop small amounts of zucchini batter onto skillet; cook until edges are golden (approx. 3-4 min.), then flip and fry (about 2-3 min. more). Drain on paper towels and transfer to baking sheet and keep warm in oven. Repeat with remaining batter, keeping skillet well oiled. For the topping, mix yogurt, lemon juice & zest, salt, and garlic; add a dollop to each fritter when serving. Fritters keep in the fridge for a week, or can be frozen for months (reheat on a baking sheet at 325°F until hot and crisp).

#### Roasted Beet & Basil Salad

1 bunch beets, washed/trimmed    1 T. olive oil  
¼ cup fresh basil, chopped    1 T. brown sugar  
3 T. balsamic vinegar    Salt and pepper, to taste  
Preheat oven to 450°F. Lightly coat beets with olive oil (or use a mister), wrap in aluminum foil, and place in a roasting pan. Roast in oven for approximately an hour, until beets are tender. Let cool, and peel off skins. Dice beets, place in a bowl, and mix in basil. In a small bowl, whisk oil, vinegar, and sugar; pour over beets and toss to coat. Season with salt and pepper, to taste.

**Tips:** *Black raspberries:* Store in fridge for a few days. Eat quickly, plain or over vanilla ice cream!  
*Basil/parsley:* Use as soon as possible. Place stems in a cup of water (like a bouquet of flowers) at room temp. (basil) or in the fridge (parsley), or store in a damp towel and refrigerate.