



Box contents

Small share:

3 green garlic
1 pint snap peas (Tues.)
– next week on Thurs.
1 bunch rainbow chard
1 sm. bunch carrots
2 small heads bok choy
1 head lettuce
1 bag arugula (Tues.) / spinach (Thurs.)
1 bag lettuce mix
(Next up...kale, garlic scapes, kohlrabi, peas)

Regular share

additional items:

1 pint strawberries
1 bunch chives

Farm News

We hope everyone enjoyed the first box of fruits and veggies last week! It was a busy week as we all got back into the CSA routine, but we're happy to report it went very smoothly overall. Thank you! It's another big greens week (it's that time of year), so enjoy those salads while they're here. We're sorry about the holes in the bok choy – the leaves are still completely delicious, albeit less Instagram-worthy. This has been a bad spring for flea beetles, and as an organic farm, there's a limit to what we can (and would want to) do to limit pests. We put a mesh row cover over certain beds to act as a physical barrier, but they still manage to get at some of the early greens in the brassica family, like bok choy and radishes. But the good news is that the longer-growing brassicas, like kale, collards, broccoli, and Brussels sprouts all grow through it well. With all the rain and heat in the past week, everything is growing fast, and we're busy hacking away at weeds. We've already spied the first green tomatoes and tiny zucchinis! We received our latest organic certification letter from [MOSA](#) last week – certification is an ongoing process and each year we need to provide updates on seed sources, inputs/treatments, crop rotations, etc. and have a site audit. We are proud of this continuing accomplishment, and were glad to get it taken care of early this year as the last thing any farmer wants to do during the growing season is focus on paperwork. Remember to visit our [recipes & storage page](#) and [newsletter archive](#) for lots more info!

Recipes & Storage Tips

Spring Stir-Fried Rice

1 T. olive oil 2 heads bok choy
1 green garlic 4 carrots
1 pint snap peas (optional)
2 cups rice 2 T. Soy sauce
2 eggs Sausage (optional)

Cook rice, set aside. Heat olive oil over medium heat in a skillet or wok. Chop bok choy and snap peas coarsely, slice carrots into coins, and dice garlic. Add carrots to skillet, covering to cook faster. Next add bok choy stems, then garlic, then bok choy greens and peas. Cook until tender. Meanwhile, cook eggs and sausage (if using). Add 2 T. soy sauce to the vegetables, as well as rice and eggs/sausage. Combine well, and cook ~5 min. until liquid evaporates. Stir to keep from sticking. Serve warm.

Green Garlic Toast

½ cup unsalted butter ½ cup grated Parmesan
2 ½ T. chopped green garlic (white & green parts)
1 T. minced chives ¼ tsp. sea salt
¼ tsp. black pepper Large pinch red chile flakes
Slices of crusty bread

Heat broiler. In a bowl, mix together butter, Parmesan, green garlic, chives, salt, pepper, and chile. Spread green garlic butter on toasts, and broil for about 1-2 minutes, until tops brown slightly and butter melts. Serve warm. (Refrigerate or freeze (in an ice cube tray and transfer to a bag for easy use later) any leftover compound butter.)

Tips: *Peas:* Snap or cut off stem tip. Eat fresh peas raw, or cook for up to 2 minutes. Refrigerate for up to 5 days; or for longer-term storage, blanch for 2 minutes and freeze. *Chard:* While best fresh, it will keep for a few days in the refrigerator (wrap in a damp towel or plastic bag and keep in the hydrator drawer). To prepare for a sauté, separate stems from leaves; chop stems into 1 in. pieces and cut or rip leaves into 2-3 in. pieces. Give stems a 5 min. head start when cooking. Chard can also be frozen (blanch and store in airtight container). It's delicious with goat cheese. *Bok choy:* Stores in the fridge's hydrator drawer for up to 1 week.