



Box contents

Small share:

- 1 bunch Hakurei turnips
- 1 bunch kale medley
- 1 bunch green onions
- 1 lettuce head
- 1 bag lettuce mix
- 1 pint peas
- 1 bunch garlic scapes
- 1-2 zucchini
- 1 bunch basil

(Next up...beets, broccoli?)

Regular share additional items:

- 1 kohlrabi
- 1 bunch cilantro
- 1 bunch collards
- 1 bunch radishes

Farm News

We want to make sure everyone is aware of a fantastic **blog** called **Wisconsin From Scratch** (wisconsinfromscratch.com), which happens to be run by a new CSA member! She includes all sorts of recipes using local food, and since a good portion of that local food is currently the exact same CSA veggies you're all getting, we think that this could be another really great resource for our members! We're enjoying seeing what delicious recipes she's using for our produce, and we hope other members of the CSA can benefit from more creative ideas.

We also want to ask you all to **mark your calendars for Saturday, August 20th for our Annual Summer Potluck!** We'll share more details as we get closer, but this is basically an excuse to gather our CSA members together, show off the farm, and enjoy some great conversations over delicious food. We know summer is a busy time for folks, but we hope you can make it down! (And if the timing doesn't work out, we also do an end of season cider and pumpkin event in the fall.)

We had a lot more heat and more rain over the last week, so while we farmers were melting a bit the crops seem quite happy. This will be the last big salad week for a while, which will probably be a welcome break. We are now picking zucchini daily, and are eyeing the fast growing tomatoes which we're guessing could be in boxes within a few weeks. Busy times continue, though we're finally wrapping up planting so we're now mostly weeding and harvesting, enjoying the fruits of our labor.

Recipes & Storage Tips

Hakurei Turnips with White Miso Butter

- 1 bunch Hakurei turnips
- 2 T. butter
- 2 T. white wine
- 1/2 T. sugar
- 3 T. white miso
- 1 tsp. sesame seeds
- 3 green onions, slivered
- Salt, to taste

Chop turnip roots into quarters (reserve greens for another use). Melt 1 T. butter in a skillet over medium heat; add white wine and sugar, and turnips. Meanwhile, mix miso with remaining butter. Once turnips are tender, add miso mixture and allow to bubble up, coat turnips, and just heat through. Transfer to a serving dish, top with sesame seeds and green onions, and salt to taste. (*Adapted from a Deborah Madison recipe.*)

Kale Chips

- 1 bunch kale
- 1 T olive oil
- Salt and pepper to taste

Preheat oven to 350°F. Wash and dry kale leaves. Remove leaves from stems, and cut or tear leaves into bite size pieces. In a bowl (or on a baking sheet), toss kale leaves with olive oil, salt and pepper. Spread onto baking sheet and bake for ~10 minutes until crispy (edges should brown slightly but not burn). Feel free to experiment w/ additional spices (we like paprika and red pepper flakes).

Tips: *Turnips:* Rinse turnips. They do not need to be peeled, but any damaged areas can be cut away. Salad turnips are tender and can be eaten raw (cut into sticks and eat with a dip, or grate into a salad or slaw), boiled, steamed, or baked. The greens are edible too: try sautéing greens (rinsed, with stems removed) with olive oil and diced green garlic until greens darken and become limp; season with salt, pepper, and add a couple tablespoons of soy sauce or balsamic vinegar. *Basil:* Use as soon as possible. Place stems in a cup of water (like a bouquet of flowers) at room temperature, or store in a damp towel and refrigerate. *Kale:* Store in hydrator drawer of fridge for up to a week. Remove the center stem, and braise, sauté, steam, or juice. *Collard greens:* Store this Southern staple unwashed in the fridge's hydrator drawer for up to a week. Sauté with garlic (and/or bacon), or steam.