

Summer CSA 2016 WEEK 2

We hope you can join us this Thursday for a Sierra Harvest Potluck at our Birchville fields, and mark your calendars for the return of our fabulous Summer Farm Festival on June 26!

- [Click here](#) for more info about Thursday's potluck
- [Click here](#) for more info about our Summer Farm Festival on June 26

Farm News, Box Contents, Recipes

Dear Farm Members, Last week we harvested this year's garlic crop. It was a fun process, check out the photo below and video ([Click here for the Youtube video link](#)). The good news is there is a lot of it. The bad news is it's not a great quality crop. So it goes with farming. Each season we experience mostly awe inspiring successes, and a portion of...some other stuff. Now the garlic is drying, heaped up on about 50 pallets in a shady spot. In about two weeks we will trim off the tops and start giving it out in your boxes. You will see a bunch of it that is shaped differently than you may have seen before, the bulbs are more open and don't have their outer skins. Much of it matured surprisingly early and was affected by a deformity called "witches brooming," that separates the cloves. Both of these issues may have been caused by how we stored the seed garlic prior to planting. We thought we were being smart storing it in one of the coolers, but we may have over chilled it. While maybe not as attractive to look at, and not long keeping, this garlic is easier to peel, still tastes great, and there should be plenty of it to last through the summer months.



This week, summer weather is finally upon us and the abundance of greens continues... Thanks for your support, John Tecklin

IN YOUR VEGGIE BOXES THIS WEEK

REGULAR BOX:

- Carrots
- Scallions
- Fennel – for all you fennel doubters out there, just try slicing it fairly thinly into a salad, you'll be amazed.
- Zucchini
- Lettuce
- Dino aka Lacinato aka Nero di Toscano Kale
- Cilantro
- Radishes
- Broccoli
- Arugula
- Spinach – spinach has a short season here is the spring and fall. We love and admire this spinach, Enjoy it while you can!

SMALL BOX:

- Carrots
- Scallions
- Fennel
- Lettuce
- Dino aka Lacinato aka Nero di Toscano Kale
- Cilantro
- Radishes
- Broccoli
- Spinach

RECIPES *Click recipe titles for links to the full recipes.* This week's box could make for some yummy taco accompaniments:

- [**Scallion Cilantro Rice**](#)
- [**Roasted Broccoli with Chipotle-Honey Butter**](#)
- [**Spicy Quick-Pickled Radishes**](#)

If you don't yet love fennel, this recipe is sure to turn you over:

- [**Roasted Fennel with Parmesan**](#): Although slices of raw fennel are plenty delicious and sweet, roasting it with strong aged cheese is a sure-thing for just about anyone!

And, here's a great recipe to use the same concept to add to a delicious warm grain salad:

- **Warm Whole-Grain Salad With Fennel, Arugula, Prosciutto, and Pecorino Recipe.** Small box members, try using your Dino kale in place of arugula; just slice it very very thin and toss with the grains while they're still hot so it wilts a bit.