

## What is in your box:

**Mixed Greens**

**Garlic Scapes**

**Cauliflower**

**Kohlrabi**

**Broccoli**

**Radishes**

**Strawberries**

**Kohlrabi**

Kohlrabi is in the same family as broccoli, kale, cabbage and cauliflower—the brassica family. It has a flavor a bit like the stems of broccoli, only a little milder and sweeter. Peel the outside skin off of the “bulb” and chop the white inner flesh. It can be eaten raw, or used like potatoes. We use it in raw vegetable platters with hummus for a dip. The leaves are also edible and can be used in place of any hearty green. I particularly like them like collard greens. Steam them lightly and top with dark sesame oil, soy sauce, ginger and garlic and sprinkle with toasted almonds...

**Radishes**

This is probably the last of the radishes for this spring. The variety is called “French breakfast radishes” and they are hotter than the earlier variety. We also found that they did not tend to split in the rain, but rather got “pithy” or weren’t solid inside. We tried to assess this as we harvested, but if you find one that is partially hollow, please accept our apologies and go ahead and eat them anyway! It isn’t easy to know what they are like inside as you harvest, and we figured you didn’t want us to crack each one open!



Box packing

**Top Ten changes:**

**No Kohlrabi, extra strawberries**

## Farm News

Thank you to everyone who helped with the flood response last weekend—those who hauled ruined stuff, those who donated food and water, and those who sent well wishes. If you weren’t able to participate last weekend and want to help out we will be having another work day this Sunday. If you are interested please email or call Jennifer. I will also keep the website posted with our plans.

Things continue to heal and grow at the farm, about which we feel quite blessed. This first week of summer has brought warm harvest days, strawberries, the end of the asparagus, the beginning of the brassicas, many flowers on the peas, a bumper crop of Colorado Potato Beetles (we squished them to save your potatoes!), and the end of the spring mixed greens. The pepper plants we rescued and replanted are not looking well, we fear their trip downriver may have caused too much harm, but those in the field are recovering. The head lettuce will be ready to begin harvesting later this week if we can keep the ground squirrels away (they do love lettuce!), and we are watching the pearl onions for when they will bulb up for you. The raspberry canes are full of little berries, so we hope that they will come in nicely in the middle of July.

Next week is the 4th of July. We generally take the 4th off as a family by moving harvest so that it doesn’t affect you. We will be harvesting on Thursday this year for your boxes on Saturday. However, if you want your food for the holiday, please feel free to come by the farm to pick it up Thursday evening. Just let us know if that is what you want to do. Also, please remember to pick up the labeled box that matches the membership you purchased, and to mark off your name—this saves us all kinds of time trying to figure out mistakes later! Thank you!

Happy Summer,

In peace, Jennifer