

What is in your box:

Head lettuce

Garlic curls

Dried beans

Strawberries

Cut chard

Broccoli

Kale

Cress

Dried beans

You have a bag of either black beans or white and brown beans called "Jacob's Cattle" still in their shell. Open the shell and remove the beautiful dried beans. They can be added to a soup, or boiled and mashed to go in a tortilla. While there aren't very many of these for each of you, we wanted to give you a chance to experience how beans grow. We pull the plants in the fall, dry them over the winter, then remove the dried stalks and leaves and they can be shelled and eaten. We hope that you enjoy the experience!

Kale

This is the grown up version of kale! Some say that it is an acquired taste, but I highly recommend acquiring it! Kale is an incredibly versatile and healthy green. It can be put in almost anything—we use it on pizza, in soup, finely chopped in tabbouleh, sautéed with ginger, garlic curls, aromatic sesame oil and soy sauce...on pancakes (well, I guess that is an exaggeration—although that brings up pancakes—you should talk to Matthew about those!) Seriously, have fun with the kale, acquire the taste, and then let me know how you used it!



How we wish the strawberries looked...

Every other week:

No changes

Top Ten:

Extra lettuce and broccoli, no chard, kale or cress

Farm News

Did I mention that we have had enough rain?! We are trying to soothe our soggy spirits by being thankful that it is not flooding, that the rains have come every day, but mostly not in torrents, that this is why we have a CSA and don't rely on markets, that, that, that...but truth be told, we are *so* tired of being wet and soggy...and so are the fields.

We have abundant weeds—they love this weather, and the ground is too wet to cultivate or hoe, and sometimes even to pull weeds by hand (although Kathy gets points for pulling weeds in the rain!), so there is a healthy crop of weeds in nearly every field.

We also have had wet strawberries for over a week (not to mention laundry on the line!) which in an organic production means rotting, fungal infected berries. Gray mold loves this weather even more than the weeds and without fungicide goes to town on the berries as soon as they begin to ripen. In wet conditions it then spreads to nearby berries...Therefore we try to not harvest the berries when they are wet. However, yesterday Andrew gave the go ahead, figuring that we were losing the crop anyway. So, you have berries, but I would imagine that it will be a short and not terribly prolific season this year...so sorry.

Okay, enough griping! The sun is shining this morning, the workshares are fabulous, there are kittens on the farm for the kids to play with, Rachel is home, a farm party is coming up, and we are all well.

We are on the Shake Rag Garden Tour this Saturday, so if you have a great desire to pull some weeds before then, we'd love to see you and not see the weeds for the tour!

The following Saturday, June 26, is the first farm party—check out the website for details. These are a great opportunity to meet people, relax, see where your food is coming from, and eat some fantastic food!

Have a great week,

Jennifer