

What is in your box:

Baby broccoli

White onions

Cabbage

Lettuce

Garlic

Chard

Peas

Garlic



Working in the onion field

Every other week:

Kohlrabi, raspberries

Top Ten:

No chard—extra lettuce

That long stalk is so that you can see what your garlic looks like as it grows in the fields. The bulb itself is underground, while the stalk and leaves are the first thing to come up in the spring. Late the previous fall we plant cloves from that year's garlic a fist deep in well tilled soil, then cover with mulch. Each clove clones itself to become a head of garlic. When the leaves begin to turn brown we pull each head out of the ground and clean and dry it for the remainder of the season. We hope that you enjoy this incredibly delicious, fresh garlic!

White onions

Ahhh, let the cooking season truly begin! We have been out of Greenspirit onions for months and it is a wonderful thing to again have our own onions, at least at our house—we hope at yours as well. The white onions are categorized as “sweet” which means that they can be sliced and eaten raw on a sandwich or added to a salad. We include the greens because at this point in their growth the greens are tender and can be used like a scallion—just chop them up and add to everything! Thank you to everyone who has helped keep the onion field clean so that we can have these wonderful onions. We have learned the hard way that they do not do so well in a weedy field...remember the year of “shade grown onions?” Golf ball size....!

Farm News

Some sun, some rain, some heat—and stuff starts to grow! It has been a good growing week at the farm, put together with a productive weeding week and things are looking pretty good out there—thanks to everyone who responded to our pleas for help.

The peas are on their way out and the raspberries are on their way in. We also are getting some summer squash and cucumbers—not quite enough for boxes yet, but soon. The tomato plants look healthy and strong, as do the melons and green beans. It is beginning to look a lot like summer out there!

This coming week (beginning July 12) is our annual family trip to Michigan, this year in memory of Grampa Brett. As many of you know, this is a good opportunity to get your work hours in and to participate in enabling us to have a summer vacation with our family. Harvests will be run by Rebecca and will begin at 8am on Tuesday and Friday. If you would like to come out please contact Rebecca at rebeccaclaypool@gmail.com. We have always found this trip to be both fun (as summer vacations are wont to be!) and a wonderful affirmation of the “community” part of CSA. Each year a group of you come forward, give a couple of hours and thus allow us to have a week on the beach with our family. Thank you in advance...family time together is irreplaceable.

Finally, I am working on putting more recipes on the website for you—please check it out, forward your favorite recipes, and let me know what you like and dislike! Thanks!

Be well, cherish each other, enjoy your week,
Jennifer