

CSA Week 10

July 15, 2019



Hello Summer!

So much is happening so quickly at the farm right now. The total harvest time per week doubles in the coming weeks as we continue harvesting all of our normal weekly crops and also do some additional once-a-season crops like potatoes and garlic. The zuc and cucs take their sweet time coming in and once they are here...it's harvesting every 48 hours until they stop producing in September.

And...it's looking like the raspberries are coming on.

While the harvest is increasing the garden beds are being cleared of spring crops, amended with organic compost, and replanted for fall.

And with record rainfall and cool days followed by some warm weather...the weeds are out!

The farm is in FULL SWING and it's a wonderful place to be.

Harvesting the garlic marks the halfway point in our season. It is an amazing crop this year and we are so excited to have it in your boxes this week. Those of you who have never had our garlic...prepare to be amazed. All our returning CSA members know what a treat you are in for! We will have 'freshly-dug' garlic for two weeks.

Garlic is planted in the fall. We have made a fun routine of getting it in the ground the first Saturday after the final Farmers Market. Then we kick up our heels at the end of that day, knowing we don't plant anything else in the ground until the next March. This year's garlic was planted on a beautiful October day last year. It lies dormant through the winter and pops up in the spring, bringing the promise and hope of a new season with it.

During this time we are getting all of the 3000 bulbs of garlic out of the ground and stored. This year we are using a new (to us) shipping container with fans to cure our garlic. When garlic is kept in a well-ventilated space in the dark for 2-5 weeks (depending on the weather), it is fully cured and will last well into the winter.

This year we are digging potatoes weekly and plan on having fresh potatoes in your CSA box six weeks in a row....then, believe it or not, it will be time for winter squash!

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Partial shares get all the same veggies in $\frac{1}{2}$ - $\frac{3}{4}$ amounts.

- ❖ **Lettuce Mix**
 - ❖ **Parsley**
 - ❖ **Basil-Store on the counter up to five days**
 - ❖ **Carrots**
 - ❖ **Cucumber**
 - ❖ **Broccoli**
 - ❖ **Mini Onions-These sweet little onions are great raw or cooked. Try the green tops blended in salad dressing**
 - ❖ **Zucchini**
 - ❖ **Sugar Snap Peas**
 - ❖ **New Potatoes-you do not need to peel these tender potatoes!**
 - ❖ **Fresh Garlic- store with the stem on on the counter or pantry and enjoy the incredible flavor of fresh garlic!**
- Fingers crossed for the first tomato!**

Recipe of the Week: Potato-Zucchini Latkes with Fresh Basil

(Adapted from rachaelraymag.com)

Ingredients:

New potatoes (about $\frac{3}{4}$ lb.)
A few mini onions, peeled
1/4 c. flour
1 egg
Coarse salt and pepper
1/2 t. baking powder
2 medium zucchini (about 8 oz)
2 T. chopped fresh basil
2T. - $\frac{1}{4}$ c. olive or avocado oil, for frying

Directions:

- Grate the potato and onion in a food processor or with a hand grater.
- Transfer the mixture to a clean dish towel and squeeze out any excess liquid, then transfer to a large bowl.
- Stir in the flour, egg, 3/4 tsp. salt, 1/4 tsp. pepper and the baking powder.
- Grate zucchini. Transfer to a colander and toss with 1/2 tsp. salt.
- Let drain 10 minutes, then wrap in a clean dish towel and squeeze to remove as much excess liquid as you can.
- Add zucchini to potato-onion mixture and add 2 T. chopped fresh basil to batter.
- In a medium skillet, heat oil over medium-high heat until hot but not smoking.
- Working in 5 to 6 batches, drop small scoops of batter into the pan about 2 inches apart.
- Using a spatula, flatten the batter into disks.
- Cook, turning once, until browned and crisp, about 5 minutes, lowering the heat if they're browning too quickly.
- Drain on paper towels.
- Serve with sour cream and/or applesauce.