



This Week's Basket:

Garlic Scapes  
 Swiss Chard  
 Lettuce Mix  
 Radishes  
 Sage  
 Kohlrabi

Cucumbers (Full Shares)  
 Carrots (Full Shares)



Week 2! To our half share members starting this week, welcome! We're so glad to have everyone on board for the summer 2017 season, our 7th year. It's interesting how every spring comes with it's own challenges, some years it's labor, many years it's frost, last year go real dry, and this year it's been so wet. But one thing that's consistent is how big of an effect June has on the garden. The first days of June, though the fields are full of plants they still look quite barren. Much of the soil is bare, with cover crops worked back into the soil, seeds buried beneath the soil, and young transplants making your eyes work to find them. By the end of June we'll have full crops all over, the tomatoes will reach 6' or more, the potatoes will be sprouting, and our winter squash will be sprawling.

A typical spring challenge is prioritizing spring, summer, and fall plantings. On a tight spring planting schedule that's been hampered by weeks of wet weather, some of our early season crops have been missed in order to make sure our long season crops get the start they need. Potatoes are a great example of this, as it was important to get them in early so we can have a solid crop to hold us through the winter CSA and markets (and Summer CSA shares too!). But fear not for our spring crops, this is our first year with 2 high tunnels and are so happy to have more space for our hot weather loving crops. Our cucumbers are doing so well and the first harvests are rolling in. As is the trend, our girls (4 and 2 years old) just love to harvest their own snacks from the high tunnel. Over winter it was spinach, salad turnips ruled the spring, and now is high time for "pickles". Soon enough it'll be cherry tomatoes and then full sized tomatoes (Hazel loves paste tomatoes). Though pretty soon there's going to be a lot of competition between "pickles" and sugar snap peas that are coming along nicely in the field.

A week later than usual, our garlic scapes are coming in! These seasonal treats are spicy raw, chopped for salads or made into pesto, but are mild, sweet, and tender when cooked. They also come with the perk of storing very well in the crisper drawer of your fridge, kohlrabi too!

## Swiss Chard + Garlic Fritatta

- 1 Bunch Swiss Chard, separated with stems chopped finely
- 2 Tbs olive oil
- 3-4 garlic scapes, chopped
- 1 tsp fresh thyme
- 1 tsp fresh rosemary (try sage or oregano)
- 6 eggs
- 2/3 cup plain greek yogurt or drained regular yogurt
- salt and pepper to taste
- Preheat oven to 350°. Bring a large pot of water to boil

- Add generous amount of salt and greens to boiling water and blanch about 1 minute, until tender, and transfer to cold water. Drain, squeeze, and chop medium fine
- Heat 1 Tbs olive oil over medium heat in a heavy skillet and add garlic scapes, herbs, and chard stems. Add salt and cook 2-3 minutes. Add chopped chard and cook, stirring until ingredients are combined and greens coated with oil. Remove from heat
- Add 1 Tbs olive oil to 2 quart baking dish or oven proof skillet and place in oven for 5 minutes.
- Whisk eggs in a large bowl, season with salt and ground pepper, whisk in yogurt and greens.
- Remove baking dish, brush sides with hot oil, and add egg mixture. Bake 30 minutes or until set and slightly puffed