



My basket this week may include

- ❖ **Pea Shoots** – (Maybe not everyone this week) These crazy frilly, leafy looking things in the zip lock bag are a fun addition to your salads, sandwiches, sautés or as a snack. My kids love munching on these. These are not a part of a typical pea plant but are a special variety of peas that grows frilly tendrils and a while later peas too, but they are mainly grown for their tendrils.
- ❖ **Green Romaine Lettuce** – Romaine is such a wonderfully healthy green. The majority of our lettuce bolted right before regular season began. It is strange packing spring boxes without our typical lettuce varieties. We have lots of lettuce planted now so hopefully we can keep it well watered and ready for boxes in about a month. Lettuce is even better when you have tomatoes and cucumbers to go with it.
- ❖ **Green Garlic** – We just harvested the first little garlic plants. It is so fun to have this first taste of fresh garlic bulbs. These are still ‘green’ which means the delicious taste is there but they may not shell out as well as you are used to. The whole plant is edible. Great to put in your sautees.
- ❖ **Green Onions** – We are no longer sending out the long thin bunching onions but these green, bulbing spring onions. Just like the garlic the whole plant, onions bulb and greens are edible.
- ❖ **Radishes** – We are sending out mostly the longer thin French Breakfast radishes. They have a great milder radish flavor. If you prefer radishes without much of a bite at all sauté them or bake them. They still have a delicious flavor without the kick.
- ❖ **Sugar Snap Peas** – Delicious! These are snap peas so you eat the whole pod. No need to shell. We don’t grow shell peas because they are too much work to shell. Anyone prefer those? We could put them in still but don’t want you to have to do so much work to get a pan of peas. I know to feed our family with peas it is much easier to use these sugar snap peas.
- ❖ **Bok Choy** – We don’t typically send out a ‘new to some’ product two weeks in a row but this is ready to go now and I am not sure if it will last through the heat that is supposedly coming. I will put a recipe for a member suggested Bok Choy Apple Slaw. It has five stars and looks delicious!
- ❖ **Farm Fresh Eggs** – Our chickens are still laying great so we are putting them in shares again. I feel like there is not quite enough produce to fill the boxes so these eggs will help. Plus they are delicious!!! Thanks amazing gold stars!
- ❖ **Kohlrabi** – I have had people in the past both say, ‘please send more kohlrabi’ and ‘kohlrabi a couple times would be plenty.’ You are welcome if you are in the first group and sorry if you are in the second. We love kohlrabi. Great with ranch, hummus or just a bit of salt. Enjoy!



Blessing Others with Your Share?

I know several of you have held your box or are having someone else pick it up for you. We just want to remind you that if someone else is picking up your share please inform them exactly what to do. Are they supposed to get a chicken? Do they take eggs? Tell them also if they are supposed to only get a share and not take eggs. We love to share with others just please confirm with them the color of your box so that they know what to do. Thank you and enjoy time away!

What a Day

It has been a crazy day around here. We woke up to get a good jump on the day at about 6:00. Two of our children were already getting ready to go out and work with their 4H lambs. I was bagging granola and getting ready to make my second batch when the phone rang. Our friend, who we keep cows in his pasture in the summer called. There were three cars, Sherriff cars, guarding the road in front of his house to keep our cows off the road. I guess they decided to break through the wire and go exploring, little did I know they had been there since 5. When we got there 10 minutes after Josh called the officers finally figured out where the cows belonged and put them back in. All was back to normal by 8 and we headed back home. I continued granola making, Dean went back out to keep fixing things, everything seems to be breaking lately. At lunch we went in to eat and pick up our Uhaul which the brakes went out on this Wednesday. We got home continued weeding and harvesting, and then when we turned on the faucet it didn't work. Ugh! We looked all over for a place where all the water was pumping. When we didn't find any we called the well company. There was a hole in the line. Forty-five minutes and \$2000 later we had water again. It has kind of been depressing with so many things breaking. In the last week we had the lawn mower, generator, Allis G, Farmall, shower plumbing in Packshed (water everywhere), Ice Maker (for icing broccoli), U Haul and now the well broke. Honestly I am pretty sure I forgot a couple things. If you can pray for our spirits as we are trying to stay on top of everything that would be appreciated. I feel good about the condition of the fields and the crops that are coming out of them but it is hard to try and stay on top of all the maintenance especially when farmer Dean is so talented and all of the rest of us can't fix most of it. Go Dean, you can do it.

Apple Bok Choy Slaw

- ½ cup reduced-fat sour cream
- ½ cup reduced-fat mayonnaise
- 2 tablespoons white-wine vinegar
- 2 teaspoons sugar or honey
- ½ teaspoon celery salt
- ¼ teaspoon salt
- 6 cups very thinly sliced bok choy, (1-pound head, trimmed)
- 1 large Granny Smith apple, julienned or shredded
- 1 large carrot, julienned or shredded
- ½ cup slivered red onion

Whisk sour cream, mayonnaise, vinegar, sugar (or honey), celery salt and salt in a large bowl until smooth. Add bok choy, apple, carrot and onion; toss to coat.

Member Submitted Recipe: Thanks Shannon!

Next Week's Box

Here is our best guess for next week: Tomatoes soon

Cucumbers (Full Shares?)
Zucchini
Swiss Chard
Pea Shoots
Kohlrabi
Green Beans?
Kale (Red or Green)
Basil



Livestock pavilion gets a roof!



New Baby Bunnies!