



## rain report

None

## in the box

Lettuce: 'Oscarde' and 'Greenstar'  
Endive: 'Tres Fine' (Half Shares Only)  
Edible Pansies (in with lettuce/endive)  
Radish: 'French Breakfast' and/or 'Pink Beauty'  
Spinach Bunch (last week for spinach)  
Turnip: 'Hakurei'  
Garlic Scapes  
Pac Choy: 'Prize Choy'  
Strawberries (some sites)

## ala carte items

Peppermint, Doublemint (Mojito type), Chives, Garlic Chives, Marjoram (\$2 each). Kale 1 pound bags (\$6) Email me with your requests (please include your pick up day/drop site) and I will include them with your share. Every 4 weeks I will send you an email requesting payment for the purchased items. Please let me know any questions you have about this option.

## photo of the week



*The tilled asparagus patch (1/2 acre) tilled up and soybean cover crop seed planted watch for more pictures of this experiment!*

## Farm update

This week marks the beginning of the transition between spring and summer crops. Your spinach is beginning to show signs that they are going to be done producing for us soon as the weather gets warmer and the days get longer. These signs have shown themselves in a couple of different ways. One way is that some of the spinach, especially our new variety trial of 'Butterflay' (new variety from High Mowing Seed Company), is starting to produce flower stalks. We are going to trial this variety for a Fall Spinach, but it doesn't seem to like the warmer weather of late May/early June and flowers kind of early. Another sign the spinach is about done for the spring is that the leaves are starting to form "points" on the tip of leaf instead of being rounded like we are used to.

This week also marks the first week that I am using the phrase "some sites" in the "in the box" section of the newsletter. Our strawberries are just beginning to produce for us this season and we will be distributing to you all as they are available. Please be patient with us as we will try and get strawberries to all members.

I've had some CSA members ask me about my comment in one of the first email updates for this season that "perennial fruit crops are getting harder and harder to grow in Iowa". One of the biggest struggles is the inconsistent weather patterns we are experiencing throughout the year, every year! Perennial fruit crops like weather patterns that are more like a roller coaster climbing the first big hill (a gradual change) opposed to the part of the ride where the coaster quickly goes through a lot of ups and downs (like the weather patterns we have experienced over the last few years!). If you'll remember a couple years ago most apple orchards lost all their blossoms (potential fruit) and this year I have heard of folks not having their established rhubarb plantings emerge because of the harsh winter. This year I have also heard of folks in southern Iowa whose strawberry harvests are already done for the season and ours (as well as others in our area) are just beginning! What is also beginning is the appearance of your raspberry's flower buds, garlic scapes emerging, the first Sugar Snap Peas swelling up and the summer's bounty seems to be just around the bend!

Until next week Happy Eating,

Farmer Ben and the Crew

## Recipes

### Garlic Scape Pesto (Moosewood Retaunt)

1 ½ cup coarsely chopped garlic scapes, lightly packed, Salt and Ground Pepper to taste, 1/3 cup Parmesan Cheese (if you want to freeze the pesto, omit the chesses), 3 Tbs. olive oil, 1/3 cup toasted pine nuts (or toasted sunflower seeds) and 1-2 Tbs. water (optional).

**Directions:** Combine the garlic scapes, cheese, and nuts in a food processor and blend until fairly smooth. Add water as needed to make a spreadable paste. Add Salt and Pepper to taste.

One of my favorite things to do with garlic scapes is to make Scape Butter. Below is the basic recipe I use, but I like to put my scapes on the grill first till they are soft to the touch and then let them cool before chopping them (either with a food processor or knife) up for this recipe.

### Garlic Scape Butter

8-10 Garlic Scapes (grilled) to ¼ lb. butter, softened

Place scapes in a food processor and pulse for 10 seconds a few times, add butter and process till until smooth. You could also finely chop the scapes with a knife and mix them in a bowl with the softened butter.

## Recipes (cont.)

Make sure to check out our recipe page at:

<http://www.wabisabi-farm.net/recipes/index.htm>.

This page is packed full of delicious recipes and is a compilation of recipes collected over the years of Turtle Farm's CSA and the first year of Wabi Sabi Farm! It is organized by vegetable so hopefully will be easy to use!

## storage tips

Lettuce and other Greens: Keep greens in the bag (crisper drawer of fridge) until ready to use

Spring Onions: Refrigerate

Radishes/Turnips: Keep in crisper drawer of your fridge. For longer term storage, cut the greens off the radishes and store separately in sealable bags in the fridge. Remember both of these crops greens are edible as well!!!

## calendar of events

**July 13 (tentative): 9am till Noon** Garlic dig at the farm.

**August 10th (tentative): 4pm till???** Farm Potluck. Speaker to be announced

**October 12th: Noon till 2pm** End of Season Potluck

Keep watching your newsletters for additional events possibly added throughout the season!

There are also many great pictures on our Facebook page at:

<https://www.facebook.com/WabiSabiFarmIowa?ref=hl> You don't have to be a member of Facebook to check it out!



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