

July 10th and 12th

It is a transitional week for us here at the homestead. Our first set of WWOOFers left this Saturday—we truly enjoyed their help and their company and were sad to see them go. This week we are holding down the fort, *sans* WWOOFers—but next week we’ll have a new couple joining us for all of our farming and building endeavors. We farm here because we love to farm—but it certainly adds excitement and fun to have more people part of our homestead community—sharing in the labor and learning and laughter.

This week we’ve been battling our first pests of the year—namely cucumber beetles. They are tormenting our baby squash seedlings, eating them down to a little bare squash stem skeleton. Luckily, many of our squash have managed to grow and thrive despite their persistent nibblings and you can count on seeing cucumbers and squash in your share next week—or at the latest, the week after next. As for this week, the sugar snap peas are in full swing—and there are more in your share! Also, our first new potatoes of the year! New potatoes are the early tastier—melt in your mouth version of later mature potatoes. They only last for so long, but we can enjoy them while they’re here.

* Red Russian Kale
* New Garlic
* Red Norland Potatoes
* Salad Mix
* Baby Leeks (Bleu de Solaize)
* Bright Lights Rainbow Chard
* Sugar Snap Peas
* Alfalfa Sprouts
* Fennel or Parsley
* Sage Plant

Recipe of the Week: Potato Salad with Fennel or Parsley

Wash potatoes. Bring a pot of water to boil. Add potatoes and a big pinch of salt and simmer for 20-25 minutes—or until a fork goes easily into a potato. While potatoes are cooking, chop a large handful of parsley, or, finely chop a handful of fennel fronds. If using fennel, core fennel bulb and cut into bite size pieces. In a large bowl, whisk together 3 tablespoons white-wine or apple cider vinegar, ¼ cup olive oil, and 1-2 tablespoons mustard. Drain and rinse potatoes under cold water. When potatoes are cool enough to handle, cut into quarters or bite size pieces. Add potatoes and fennel or parsley to the bowl of dressing and toss thoroughly. Add salt and pepper to taste. \*Optional: add a tablespoon of chopped scallions or crushed garlic\*