

June 12th and 14th

 First CSA pickup of the season! We’re so excited for the CSA this year—we’ve been able to double our membership from last year (thanks everyone!) and we’re collaborating with a couple of farmer friends down the road to offer a more diverse selection of fresh local food for our members. This summer, members can order pastured chicken and beef from Brian McNeice beginning July 24th, and later in the summer we’ll have sweet corn from Rodney Winchester as part of the share.

These past few weeks have been a busy time for us here at the homestead, transplanting so many of our big summer crops, tomatoes, peppers, eggplants, beans, squash, melons, potatoes, and sweet potatoes, into the ground. Thankfully, we’ve had plenty of help from our three WWOOFers (World Wide Opportunities on Organic Farms), who arrived last week and will be here helping with everything on the homestead through the end of the month.

This early in the season, there are so many different delicious greens to eat, so we’ve loaded up the share with salad greens and cooking greens of all kinds. We also have our first radishes of the season and some tasty kohlrabi! Purple Kohlrabi is crisp and delicious—it is something like a cross between broccoli and radish in flavor, but it is truly in its own vegetable category. Try slicing it up like you would carrot sticks and serving it with your favorite dip, slice thinly and add to a stir-fry, or grate on top of a salad or sandwich.

* Speckled Amish or Buttercrunch Lettuce
* Purple Kohlrabi
* Pea Shoots
* Winterbor/ Lacinato Kale or Rainbow Chard (both for full shares)
* Spinach
* Arugula
* Pac Choi
* Scallions
* Easter Egg Radishes (half and full shares only)
* Zesty Sprout Mix (sprouted clover, fenugreek, and radish)

Recipe of the Week: Homestead Salad

 Wash, dry, and chop lettuce. Thinly slice a few radishes. In a large salad bowl combine and mix lettuce with a handful or two of arugula, spinach, and pea shoots. Top with a large dollop of zesty sprout mix. Enjoy with you favorite salad dressing! (We like a vinegarette, 2 parts olive oil to 1 part apple cider vinegar, a spoonful of tahini, a spoonful of maple syrup, salt and pepper to taste).