

Subject: <no subject>

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Apart from harvesting, last week was spent doing lots of weeding, spreading more hay mulch, removing row covers from cukes and squash, mowing the cover crop between them, seeding mesclun, lettuce, carrots, and cilantro, planting lettuce and broccoli, filling the ruts on our farm roads and trellising tomatoes and peas, and closed on the property! Last week the land was officially put into Conservation through the Monadnock Conservancy in Keene. Yippeee, it's really happening...

If you are finding that you can't eat all the veggies, pass some along to friends or family. It will make them happy, and relieve you of the burden of wasted greens.

If you have any brown paper bags to recycle, please send them along in your basket as we can use them. If you would like weekly bread from Sandra's Bread Farm on Mondays or Orchard Hill Bakery on Wed or Fridays, let me know. (\$75 for 15 weeks) rotating large loaves of the seeded country loaves with specialty loaves like Calamata Olive, Roasted Red Pepper Cheddar, and Cinn-Raisin. If you would like granola made by Val Van Meier of Log Cabin Granola (9 weeks for \$60 or 17 weeks for \$110) let me know I'll give you extra bags to make up for any you missed out on.

This week's harvest:

-Garlic scapes: Use as you would use fresh garlic slicing stem where it is easy to slice. The parts of the stem you can't cut through (if any) aren't as usable for raw eating.

-Mesclun, Lettuce, Snap peas?, Radishes, Chinese Cabbage, Beets, Kale, Chard or Collards, Cilantro, Parsley, Oregano or Basil

-Scallions (this week or next)

It's a nice time of year to make pasta salads with snap peas, radishes, scallions and dill. Eat with a green salad, add some fresh herbs.

Beet Chips: My favorite thing to do with beets is cut the roots into thin slices. Place in mixing bowl and add olive oil using your hands to get the beets lightly covered in oil. Add salt and mix again (I like cumin as well though you may just want to try salt your first time). Place a single layer of beets on a cooking sheet and bake at 425 degrees till slightly crispy but not burnt or dried out. The baking brings out a sweet crisp flavor and they taste better than potato chips. You can even get kids hooked on these. I can eat a baking sheet full myself.

Saute your kale/chard/collards/beet greens in olive oil and freshly chopped garlic. Add a little salt or soy sauce/tamari/Braggs at the end for a yummy treat. Can also put any of these greens in soups near the end.

Next week's harvest: Mesclun, lettuce, radishes, escarole, cukes?, snap/snow peas, Chinese cabbage, baby carrots?, let me know if you'd like any particular herbs

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