

Box Contents:

1 bu Tokyo Turnips
1 bu Oregano
1 lb Snap Peas
1 lb Shelling Peas
2 pcs Leek
1 pc Heart of Romaine
1 bu Curley Kale
½ lb Broccoli
1 bu Carrots

Field Notes: With warmish nights in the fifties and sixties and day after day reaching into the nineties things are really growing. Between lots of wind and the unusually high temps our irrigators are chasing pretty hard to keep up with water needs. We've already got some of our tomatoes switched to drip irrigation with the remaining tomatoes, peppers and melons to switch over as they get big enough to wean off of sprinklers. While the drip takes some labor and expertise to install, it is amazing how much labor and water are saved on long standing summer crops. Hopefully we'll get enough Asparagus for one more round before summer really hits. We are working ground for Winter Squash and getting ready to start seeding fall in the shade house. It is only May but we are thinking about October already. Enjoy the spring bounty!

Box Notes: We have a great variety of vegetables in this week's box. The curly kales are fantastic. The kales were transplanted late winter, and the field from which they are picked is filled with vibrant, healthy greens – one of the most beautiful scenes on our farm. Peas are going strong; both varieties have plump peas packing their respective pods with sugary delight. Regarding our snap peas: don't shy away from the bumpy ones! The plump pods are the sweetest and most flavorful. Sweet, tender, and vibrant in color, these carrots took over five months to bring to harvest, and they are well worth the wait. It has been our best carrot year and it continues to amaze us. The Tokyo Turnips are delicious top to bottom. Try the greens steamed and the roots raw. If you don't use your entire bunch of Oregano this week, dry it in a paper bag and store it in a glass jar once dry. Crumble the dry whole leaves only when you are ready to use them.

Romaine Hearts with Green Goddess Dressing from *Vegetarian Cooking for Everyone* by Deborah Madison

½ cup mayonnaise	3 tablespoons chopped chives
½ cup sour cream	1 ½ tablespoons chopped tarragon
1 tablespoon tarragon vinegar	1 garlic clove, coarsely chopped
½ cup chopped parsley	¼ teaspoon salt

Combine all the ingredients along with 2 tablespoons water in a blender or food processor and blend until smooth and pale green. Taste and add more salt if needed.

Toss with Romaine and ½ cup or so small diced croutons, crisped in olive oil.

Turnip and Leek Vichyssoise from *The Political Palate* by the Bloodroot Collective

2 leeks	1 small onion
3 Yellow Finn potatoes	8 white turnips
1 quart milk	1 teaspoon salt
2 tablespoons fresh grated nutmeg	

Split lengthwise and wash thoroughly the leeks. Coarsely chop the leeks and the onion. Peel the potatoes and add to a pot with onions and leeks. Add the turnips, diced, and 2 cups of water. Bring to a boil and simmer until all vegetables are tender.

Using a food processor, puree the soup. Return to the pot and add the milk, salt, and nutmeg.

Bring to a boil and taste for seasoning.

Serve this soup hot or cold, garnished with scallions or chives. If you serve it cold, it will require more salt.

Salmorigano, or Salmoriglio from *The Zuni Café Cookbook* by Judy Rogers

"A pungent Sicilian sauce that is sort of a salsa, sort of a marinade. Use it with chicken, beef, pork, or grilled or roasted vegetables. It is delicious on grilled bread, whether you drizzle it on before or after grilling. I like eggs fried in it and ricotta baked in it. At home, I stir together the sauce base and age it at room temperature for at least a few days, but it always tastes best when I forget it for a month or longer." JR

For about $\frac{3}{4}$ cup:

For the base:

4 small garlic cloves, peeled

About $\frac{1}{4}$ teaspoon salt

2-3 tablespoons fresh oregano

To Finish the Sauce:

About 2 tablespoons simmering water

About $\frac{1}{2}$ cup extra-virgin olive oil

$\frac{1}{4}$ teaspoon freshly cracked black pepper or dried chili flakes

1 lemon, halved

Thickly slice the garlic, then place in a mortar and pound it to a rough paste. Add a pinch of salt and pound until smooth, then add the oregano, oil, and black pepper or dried chili, pounding lightly as you stir them in with the pestle. Cover and store at room temperature.

Just before using, add the simmering water, squeeze in the lemon juice, whisk, and taste. The sauce should not be tart—the lemon should contribute perfume more than acidity, and the water should tame all sourness, to better reveal the fruit of the lemon and scent of the other aromatics. Spoon the warm salsa over cooked meat, bread, or vegetables.

Or, if using as a marinade, rub the raw meat, poultry, or fish with the salmorigano to encourage it to impregnate the flesh with its flavor. Leave to marinate for up to an hour. Roast or grill over medium heat. The water may make the meat stick to the grill or pan, so allow time for that water to evaporate before you try to turn whatever you are cooking.

Boiled Kale on Toast from *The Zuni Café Cookbook* by Judy Rogers

Generous 8 ounces kale

1-1 $\frac{1}{2}$ cups diced yellow onions

5 tablespoons extra-virgin olive oil

3-4 cups water

A pinch of dried red pepper flakes or a small dried chili (optional)

2 garlic cloves, slivered (optional)

Trim the kale of any discolored or damaged leaves, wash in several baths of cold water, and drain. Stack and roll up a few leaves at a time, then slice $\frac{1}{8}$ -inch thick.

Place the onions and oil in a 4-quart saucepan and set over low to medium heat. Cook, stirring once or twice, until the onions are translucent but still firm, about 3 minutes. Add the optional chili and garlic and kale, and stir as it wilts into a heavy mass, about 5 minutes. Add water to cover by $\frac{1}{2}$ inch and bring to a simmer. Salt to taste. Cover and simmer until the kale is tender, but not mushy, about 30 minutes; add water if necessary to keep the kale just submerged. Taste for salt.

Grill or toast thick slices of crusty, chewy, peasant-style bread until golden or even slightly charred. Rub both sides with raw garlic while still hot. Float the toasts on the surface of the simmering kale, just long enough to soak up some "pot liquor," then transfer to wide soup plates. Generously garnish each slice of steamy bread with a few sloppy forkfuls of boiled kale, then finish with a drizzle of olive oil, shavings of Tuscan pecorino, or grated pecorino romano, and freshly cracked black pepper. Serve with a knife, fork, and spoon.

Just a thought about the peas:

"Since shelling peas and edible pea pods cook quickly, and I often find myself with some of this kind and few of that, I simply cook them together. They look marvelous, and taste just fine!" Deborah Madison