

Box Contents:

- 2 lbs Shelling Peas
- 1 bu Beets
- 2 hds Lettuce
- 1 hd Green Cabbage
- 1 bu Red Torpedo Onions
- 1 bu Carrots

Field Notes: While we will have Asparagus at markets this week, we don't have enough to put in your boxes. By Saturday we will have spread compost on it, cultivated and irrigated it, prepping it for a summer of fern growth so that it can rebuild its rhizomes, storing energy for another delicious season of Asparagus next Spring. Like other perennial crops, asparagus has high value but must be maintained all year long. We started picking summer squash this weekend and hope to have enough for your boxes by next week. Summer

is still three weeks away but we are all ready for summer fruit! After the heat wave a few weeks back we are all really enjoying these mild days in the 80s. Along with a steady stream of summer veggies we have been planting dry and shelling beans this week. We will be expanding our experiment with dry beans to about eight acres this year so if all goes well we should have dry beans as part of your boxes next winter. We'll keep you posted as the seven different varieties progress along. Right now we are finishing up the planting.

Plant Pumpkin Seeds on the Farm, Sunday, June 15: Come spend Father's Day on our Brooks Ranch and plant pumpkin seeds for the fall harvest! Bring your own picnic, and take a walk around the ranch, go for a dip in the creek, or just sit back and relax in the shade. We'll provide refreshments, and of course the pumpkin seeds! This is a free event. *RSVP by phone or email.* Please provide your name and let us know how many will be attending

Box Notes: This may be our last hoorah for peas in '08. Although the weather forecast looks favorable for peas for the next week, I have trouble believing it. Beets, carrots and cabbage sound like a great quick cold salad. Try grating raw beets on almost any salad. For the unbeet'n, a great way to get familiar is to steam them until soft (20-30 minutes), let cool and then slip off the skins. Dice them into bite-sized pieces and dress with a mustard vinaigrette. Keep refrigerated. They make a great addition to just about any meal. Remember to eat your beet greens too! We will have Good Humus apricots next week. Yum!!

Bulk Apricots: Royal Blenheims will be available for the next week or two depending on the weather. They are from Good Humus (certified organic by Stellar). They are \$30.00 / 10 lbs and will be ready to eat. Please place orders no later than Sunday night for the week ahead.

Beet Greens with Olives adapted from *Vegetarian Cooking for Everyone* by Deborah Madison

- 1 bunch beet greens, chopped
- 1-2 table spoons olive oil
- ¼ cup pitted Kalamata olives, coarsely chopped
- red pepper flakes to taste
- salt
- 1 lemon, quartered

Put the beet greens in a skillet with a cup of water and a few pinches of salt and simmer, uncovered, turning the leaves until they are tender, about 5-10 minutes. Drain and press out excess moisture with the back of a spoon. Toss immediately with the oil, olives, pepper flakes, and salt to taste. Serve with lemon wedges.

Pickled Cabbage adapted from *The New Book of Middle Eastern Food* by Claudia Roden

1 small cabbage
1 small dried chili pepper
about 4 cups water

1 cup white-wine vinegar
3 tablespoons salt
1 red beet, sliced

Cut the cabbage into thick slices in one direction, then again thickly in the other direction, creating thick chunks. Do not separate the leaves. Pack into a 2-quart glass jar; add the sliced red beet and pepper at some point. Bring the water and vinegar to a boil with salt and let it cool a little, then pour over the cabbage. Close the lid tightly and put in the refrigerator. The pickle will be ready in a week and should be eaten within 6 weeks. Store in the refrigerator. If you like, you can slice the torpedo onion bulbs and pickle them as well.

Cooked Carrot Salad with Cilantro Salsa adapted from *Vegetarian Cooking for Everyone* by Deborah Madison

1 pound carrots
1 jalapeño chile, seeded
1 large bunch cilantro
½ cup mint leaves
½ cup olive oil

juice of 1 lime
½ teaspoon ground cumin
½ teaspoon ground coriander
2 garlic cloves
salt

Peel and dice the carrots, then toss with the salsa. Taste for salt. Serve chilled or at room temperature. If you want, you can garnish with mint, olives, or lime wedges.

Salsa: coarsely chop the chile, cilantro, min and garlic, then puree in a food processor with ¼ cup water and the oil. Add the lime juice, cumin, coriander, and salt. Taste and correct the spices.

Baked Goat Cheese with Garden Lettuces adapted from the *Chez Panisse Café Cookbook* by Alice Waters

½ pound fresh goat cheese (one 2 by 5-inch log)
1 cup extra virgin olive oil
3-4 sprigs fresh thyme, chopped
1 small sprig rosemary, chopped
½ sour baguette, preferably a day old

1 tablespoon red wine vinegar
1 teaspoon sherry vinegar
salt and pepper
¼ cup extra virgin olive oil
½ pound lettuce, washed

Slice the goat cheese into 8 disks about ½ inch thick. Pour the olive oil over the disks and sprinkle with the chopped herbs. Cover and store in a cool place for several hours or up to a week. Preheat the oven to 300 degrees. Cut the baguette in half lengthwise and dry out in the oven for 20 minutes or so, until dry and lightly colored. Grate into fine crumbs in the food processor. Preheat the oven to 400 degrees. Remove cheese disks from marinade and roll them in breadcrumbs, coating thoroughly. Place the cheese on a small backing sheet and bake for about 6 minutes, until the cheese is warm. Measure the vinegars into a small bowl and add a pinch of salt. Whisk in the oil and a little freshly ground pepper. Taste for seasoning and adjust. Toss the lettuces lightly with the vinaigrette, then place the goat cheese disks on top and serve right away.