

**Box Contents:**

1 bu Purple Carrots  
1 bu Carrots  
1 bu Red Russian Kale  
1 bu Green Garlic  
1 bu Basil  
1 hd Savoy Cabbage  
2 hds Lettuce  
1 lb Royal Blenheim Apricots

**Field Notes:** We're preparing ground for more winter squash. What was a field of peas and turnips, has been mowed and plowed, mixing organic matter back into the soil. Weather looks good for the coming weekend: high 80s is the forecast for Father's Day - a great summer day to visit the farm! Other projects for this week include trellising tomatoes, transplanting our final round of tomatoes, and beginning harvest of our onions and early garlic for drying. We'll manage to pick a couple of dozen pints of cherry tomatoes for the farmers markets. But, the start of the summer tomato frenzy is still a few weeks away. Hope to see many of you on Sunday!

**Plant Pumpkin Seeds on the Farm: Sunday, June 15, Noon to 5 pm.**

Come spend Father's Day on our Brooks Ranch and plant pumpkin seeds for the fall harvest! Bring your own picnic (and sun screen), 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

**Directions to Brooks Ranch: 11095 Hwy 16, Brooks, 95606.**

- ❖ **From the Bay Area**, take I-80 east to I-505 north. Take Hwy 16 west exit, towards Esparto, and continue on Hwy 16 to Brooks, see directions from Madison.
- ❖ **From Napa**, take Hwy 12 west to 80 east; take I-505 north to Hwy 16 west. See directions below from Madison. Alternately, take Hwy 128 to Winters (a beautiful drive). At the 4-way stop sign in Winters, turn left onto County Road 89, and follow to Highway 16--turn left at the stop sign (Guy's Gas/Mini Mart on left.) onto Hwy 16, goin' west. Follow directions from Madison.
- ❖ **From Sacramento**, take I-5 north to Woodland and get on Hwy 16 west. It is the last Woodland exit. Follow Hwy 16 west to Madison and follow the directions from Madison.
- ❖ **From I-505/Madison**, it is 20 minutes to the farm. Go west on Hwy 16 through the towns of Madison, Esparto, Capay, past Cache Creek Casino and past the Brooks Post Office and CDF Station. Our driveway is exactly one mile past County Road 71 (County Roads count down as you head west), on the right hand.
- ❖ **From Lake County**, take Hwy 29 north to Hwy 53. Head north on Hwy 53 to Hwy 20. Head east on Hwy 20 to Hwy 16. Head east on Hwy 16 through Rumsey, then Guinda. Continue east on Hwy 16 for just over five miles. Turn left into driveway.
- ❖ **If you're lost call: 530 320 1608**

**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.

**Box Notes:** Surprise! We do have purple carrots this year! Purple carrots are great eating raw, just like our other carrots. Purple carrots have deep violet-blue color near the skin and orange in the center - it's beautiful. Use a combination of the purple carrots and (orange? normal?) carrots for the salad recipes below. This is the last round for our green garlic. The remainder of our harvest will be dried. Braise the kale and savoy cabbage with the garlic. The Royal Blenheim apricots are from our good friends Annie and Jeff Mayne of Good Humus (certified organic by Stellar). Good eats, everyone!

**Carrot and Parsley Salad** from *Moosewood Restaurant Cooks at Home* by The Moosewood Collective

**3½ cups grated carrots**  
**1 garlic clove, minced or pressed**  
**¼ cup vegetable oil\***  
**Plenty of freshly ground black pepper to taste**

**1 bunch Parsley, finely chopped**  
**3 tablespoons fresh lemon juice**  
**½ teaspoon salt**

\*Extra-Virgin olive oil, canola oil, grapeseed oil, peanut oil, or any combination of these is fine.

Combine the carrots, parsley, garlic, lemon juice, oil, salt, and pepper in a serving bowl and toss well.  
Carrot and Parsley salad can be made ahead and refrigerated, covered, until serving time. It will keep nicely for 2-3 days.

**Red Root Salad** from *The Gardeners' Community Cookbook*, by Victoria Wise

**3 medium carrots, scrubbed & thinly sliced**  
**1 tablespoon shredded orange zest**  
**1/3 cup chicken or vegetable broth, or water**  
**Whole lettuce leaves, washed and spun dry**  
**2 medium beets, cooked, peeled, halved, and sliced thin**

**1½ tablespoons balsamic vinegar**  
**3 cloves garlic, smashed**  
**1 teaspoon peanut oil**  
**Salt and pepper**  
**4 green onions (scallions), trimmed & thinly sliced on the diagonal**

Place the carrots, garlic, orange zest, and broth in a small saucepan. Bring to a boil, reduce the heat, and simmer until the carrots are wilted but still crunchy, about 4 minutes. Drain, discarding the garlic and zest, and chill the carrots.

Just before serving, combine the carrots, beets, vinegar, and peanut oil in a bowl and gently toss to mix. Season to taste with salt and pepper and toss again.

Make a bed of lettuce leaves on a large serving platter and spoon the root mixture on top of the lettuce. Sprinkle the green onion slices over all and serve.

**Penne With Ricotta And Green Garlic Sauce** by Janet Fletcher, *San Francisco Chronicle*

**1½ cups fresh whole-milk ricotta, or a 15-ounce container whole-milk ricotta**  
**¼ cup finely minced green garlic**  
**Salt and freshly ground pepper to taste**  
**2 tablespoons butter**

**2 tablespoons minced parsley**  
**1 pound dried penne or fusilli pasta**  
**¼ cup grated Parmesan cheese**  
**grated Parmesan for the table**

Combine the ricotta, green garlic and 1 tablespoon of the parsley in a large bowl; season with salt and pepper.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente. Just before pasta is done, remove 1/2 cup of the boiling water. Whisk enough of the hot water into the ricotta to make a smooth, creamy sauce.

Drain the pasta and add to the sauce along with the butter. Toss well. Add 1/4 cup Parmesan cheese and toss again, adding a little more of the hot water if needed to thin the sauce. Taste and adjust seasoning.

Serve on warm plates, topping each portion with some of the remaining parsley. Pass additional Parmesan at the table.