



MAKING HAY AND SUNSHINE

Mother Nature has been playing games with gardeners across Wisconsin with very cool overnight temps. We didn't realize just how cold it was getting, as there weren't any frost warnings, until we noticed the basil started to look burned on the top most portion of the highest leaves. At first we suspected sun scald since we have harvested the shade crop of pac choy from above, but after some research found out that basil will suffer damage below 38°F. Thankfully it looks like temps will be back in the 80's this week with overnights in the 50's. So you will notice some weirdness in your basil this week, but still tastes good. Just as our third batch of basil is ready to plant out.

We all know the verse, you've got to make hay when the sun shines. Well, this has become very literal for us this week. We have been borrowing hay making equipment for a few years from friends and neighbors, but have found ourselves with a few more acres every year. The time has come to invest in our own equipment so we can make hay when it needs to be made. This week, we picked up a John Deere haybine and also a rake. Next comes a few wagons to haul our square bale crop from the farm to our customers. Now we can really make hay when the sun shines!

In the garden this week the beans are just starting to blossom. We've been telling people we aren't ahead of the game on beans, but we'll be making up for it in quantity. The rows are all weeded and ready for harvest, hopefully sooner than later. The zucchini have been blossoming for a while now, but without consistent heat they just aren't ripening well. The pickling cukes out of the high tunnel are starting to blossom as well. We LOVE pickle season and can't wait to share some pickles at the market.

Let us know if you have any questions about farm share this week or if you are in need of some good hay!

With chaff in our boots,

Eric & Rebecca

IN THE CRATE

Slicing Cucumbers

Red Onion

Garlic Bulb

Sweet Basils

Tomatoes

Romaine Lettuce

Collard Greens

Pod Peas

Red Potatoes *(family)*

STRIVING FOR SUCCESS WITHOUT WORK

is like trying to harvest where you haven't planted.

CANNING AND PRESERVING

Many of you have expressed an interest in getting pickling cukes and canning tomatoes from We Grow this season. If you haven't already contacted us and hope to get some of these goodies as well as green beans, please let us know. We have started a list of people who want a half-bushel or more for canning. We will also have a limited number of Kaitlin cabbage - the best organic kraut variety - for those of you who make kraut. Let us know in advance if you want to buy kraut cabbage this fall.

words from our youngest farmers

"Just cleaning the sickle Ma."
- Dene, working under the new haybine as if he's been making hay for 50 years

COLLARDS

These are traditionally associated with southern cooking, but once you figure out how to enjoy collards, you can apply that recipe to kohlrabi leaves, broccoli leaves, kale or just about any cruciferous green.

In most recipes, the collards are blanched first to make them tender then added to a pan to finish cooking in a sauté fashion with garlic and chicken bullion. We're including the recipe for traditional southern-style collards just to give you an idea of where this vegetable originates. Supposedly, collards were used in large quantities to "bulk up" a dish when meat was scarce.

ONIONS

We're including red Cabernet onions. Cabernet is a mild, sweet onion good for eating fresh on salads, sandwiches or burgers. You can still eat the green portion of the onion as it has not become too stringy in our experience. Store in the fridge and wrap roots or cut ends in plastic.

GARLIC

Fresh garlic bulbs! No kitchen should be without fresh garlic this time of year. We will have fresh bulbs for you through July and August. This first variety is organic German Extra Hardy. It has a strong raw flavor, high sugar content, and is one of the very best for roasting.

Couples will receive one bulb every other week and families will receive two. Garlic is not finicky when it comes to storage, but it should NOT be kept in the fridge. The flavor of garlic become more concentrated as it dries. Store garlic at room temperature and allow it to have good air circulation. Optimal garlic storage is 60°F.

TOMATO

The large varieties of tomatoes this week are Moskvich and New Girl. The smaller varieties are Washington Cherry and Glacier. The romas are just starting to turn!

SLICING CUCUMBERS

Last week, everyone received the standard slicing variety called Marketmore. This week, we are going to give many of you a different variety called Suyo. Suyo is an Asian burpless variety with thinner skin and (we think) more flavor. Thus far, people have been reluctant to buy the suyos at market likely due to their unusual appearance. We are going to make you try them in your kitchen because we know our members are willing to try new things.

As you know, the skins and seeds of cucumbers are where most of the nutrition lies in your cukes. Store wrapped and in the fridge.

ROMAINE LETTUCE

The romaine is doing well being it has been somewhat cool, but when the heat finally hits, we will hold off on the lettuce for a while. This will probably be the last week of romaine in your shares.

These are dirty from all the rain we've been getting - we apologize for your extra washing! Just chop bottom stem and pull apart the leaves. Wash the dirt from the rib and spin or blot to dry. Note the flavor is more intense in the stems of lettuce, especially romaine. Store in the fridge.

Last week, a local restaurant featured our romaine lettuce and basil with excellent reviews!

POD PEAS

The blue-podded peas are a rare Dutch heirloom that we picked up from Sustainable Seed Co. They get showy pink and purple flowers that smell SO good. Excellent eaten fresh at the early stage. Store sealed in fridge.

The green variety is called Mammoth Melting Pod from High Mowing Organic Seeds and you can eat the entire pod. What doesn't get eaten raw, we think they taste best when blanched for 30 seconds to bring out the sugary goodness.

The yellow pods are something new. They are called Yellow Sugar Pea from Sustainable Seed Company. Try them and let us know what you think. So far we've heard good things, but sometimes we hit one that is bitter!

RECIPE: Southern-Style Collard Greens

Ingredients

- 6 smoked bacon slices, finely chopped
- 1 medium-size sweet onion, finely chopped
- 1/4 pound smoked ham, chopped
- 6 garlic cloves, finely chopped
- 48 oz chicken broth
- 1 1/2 lbs fresh collard greens, washed and trimmed
- 3 tablespoons apple cider vinegar
- 1/2 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions

Cook bacon in a stockpot over medium heat 10 to 12 minutes or until almost crisp. Add onion, and sauté 8 minutes; add ham and garlic, and sauté 1 minute. Stir in broth and remaining ingredients. Cook 2 hours or to desired degree of tenderness.

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